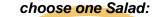
Intimate Plated Dinner

Dinner Starts with a Charcuterie Board including: Specialty Cured Meats Specialty Cheeses Dried Fruit and Nut Harvest Crackers In-House Made Pickles Fresh Fruit & Vegetables



Seasonal Fruit, Crumbled Chèvre on a Bed of Baby Spinach with Toasted Almonds and Balsamic Berry Vinaigrette or

Baby Green Salad with Lemon Goddess Dressing

Guest can choose from two entrées options:

Herb-Stuffed Roasted Cornish Game Hens

Individual Diefenbaker Trout Wellington with Roasted Red Pepper Coulis (not GF)

Herb Crusted Prime Rib served with Red Wine Jue and Horseradish



and

choose one of the desserts below

Chocolate Mousse in a Dark Chocolate Shell with Chocolate Curls, with Vanilla Crème Anglaise (no gluten added) Individual Fresh Berry Pavlova served with Whipped Cream & Lemon Curd (no gluten added)

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