



TEAM BUILDING MENUS

THE CLASSICS

OPTION #1

HEARTS OF ROMAINE WITH GARLICKY CAESAR

A MIXTURE OF CRISP ROMAINE AND KALE DRIZZLED WITH A DELICIOUS GARLIC CAESAR DRESSING, PARMESAN FLAKES & CROUTONS.

PRIME NY STRIPLOIN WITH BEARNAISE SAUCE

JUICY STEAK GETS AN EXTRA UPGRADE WITH A DRIZZLE OF VELVETY BEARNAISE SAUCE & SUCCULENT POTATO MASH. (ADD \$10+HST/PP)

VANILLA CRÈME BRULEE

RICH, CREAMY VANILLA CUSTARD ENSCONCED IN A SUGAR CRACKLE.

OPTION #2

ARUGULA WITH HONEY COFFEE DRESSING

A UNIQUE SALAD WITH ARUGULA SHOOTS TOPPED WITH A HONEY-COFFEE VINAIGRETTE, GOAT CHEESE & BERRIES.

MUSHROOM & CHEVRE STUFFED CHICKEN SUPREME

SUCCULENTLY SEARED CHICKEN FILLED WITH EARTHY MUSHROOMS AND CREAMY GOAT CHEESE.

VANILLA CHEESECAKE

SMOOTH & VELVETY CHEESECAKE WITH HINTS OF FRESH VANILLA BEAN.

OPTION #3

BASIL CAPRESE SALAD

FRESH BOCCONCINI CHEESE WITH RIPE JUICY TOMATOES INSPIRE THIS FRESH FROM THE GARDEN SALAD.

PESTO-MUSHROOM CHICKEN SCALLOPINI

GRILLED CHICKEN TOPPED WITH BLISTERED TOMATOES & A CREAMY PESTO-MUSHROOM SAUCE OVER FRESH FETTUCINE.

MOLTEN CHOCOLATE LAVA CAKE

OOEY, GOOEY & CHOCOLATEY! A CRISP CHOCOLATE SOUFFLE FILLED WITH WARM BELGIAN CHOCOLATE.

OPTION #4

PANZANELLA SALAD

FRESH CUCUMBERS, TOMATOES & ZESTY ONIONS TOSSED WITH TOASTED ITALIAN CROSTINI AND RED WINE-HONEY VINAIGRETTE.

CHICKEN PARMIGIANA WITH FETTUCINE ALFREDO

CRISPY BREADED CHICKEN TOPPED WITH A BASIL POMODORO SAUCE & MOZZARELLA OVER CREAMY FETTUCINE ALFREDO PASTA.

TIRAMISU

LUSCIOUS LADYFINGERS DIPPED IN ESPRESSO, LAYERED WITH WHIPPED MASCARPONE & DUSTED WITH COCOA.