

Family Style Seated Dinner

Example One

To pass with cocktails

Smoky aubergine and white bean compote on pita crisps

Moroccan lamb with charred tomato ragout and orzo served in Asian soup spoons

Seared Ahi tuna with wasabi aioli, toasted black sesame seeds and caviar

Placed Salad

Baby arugula with Heanover tomatoes and hand made fresh mozzarella served with basil vinaigrette

Platters presented to each table

Boneless quail stuffed with spinach and goat cheese on shredded red cabbage braised with duck confit

Steamed Prince Edwards Island mussels with drawn garlic butter and boiled new potatoes

Eggplant parmesan with home made fettuccini and sauce Provencal

Grilled zucchini, yellow squash, caramelized onions, roasted red peppers and asparagus

A selection of rustic breads with olive oil, balsamic vinegar and cracked pepper

Afterwards

A selection of P&O Confections



Family Style Seated Dinner

Example Two

To pass with cocktails

Spinach noisettes with a Chinese mustard dipping sauce

Dates wrapped in house cured bacon and stuffed with tamari roasted almonds

Marinated Thai shrimp grilled with a cilantro, peanut and coconut milk dipping sauce

To Begin

Potage Bon Femme

(Yukon Golden Potato Soup with Fresh Chives)

Platters presented to each table

Chicken saltimbocca with creamy cheddar polenta

Shrimp Baton Rouge with Basmati rice and a tomato Creole sauce

Sautéed escarole with raisins pine nuts and capers

Finger carrots sautéed with Dancing Corn honey and fresh ginger

P&O corn bread with pepper butter

Afterwards

A selection of P&O Confections



