

# *Chef*

## FOR AN EVENING

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### *Appetizers*



#### **Pulled Pork Phyllo Bites**

Pulled pork in phyllo pastry drizzled with chipotle & sweet and sour sauce.



#### **Sweet Chili Halloumi**



Halloumi, peppers, and zucchini - with a sweet chili sauce and crispy onion dust.



#### **Spicy Mango Scallops**

Pan seared scallops on a spicy mango puree topped with fresh cilantro and pickled mango.



#### **Bacon Wrapped Dates**

Sweet dates stuffed with savory chorizo, wrapped in crispy bacon.

### *Salads*



#### **Mediterranean Caesar Salad**

Romaine lettuce with crispy chorizo and feta cheese with a Caesar dressing.



#### **BLT Salad**

Mixed greens with pickled tomatoes, crispy bacon and croutons, with a creamy tomato vinaigrette.



#### **Mixed Greens Salad**



Mixed greens salad with dates & apple served with maple balsamic vinaigrette.

# ***Mains***



## **Chicken Saltimbocca**

Chicken breast seasoned with fresh sage and wrapped in prosciutto, with a brown butter sage sauce.



## **Smoky Beer Braised Beef Ribs**

Beef ribs braised in a dark beer gravy topped with caramelized onions and smoked pine nuts.



## **Savoury Rainbow Trout**

Rainbow trout fillet pan seared & served with a romesco sauce (roasted tomato & red pepper sauce) topped with almonds.



## **Cauliflower Steak**



Cauliflower seasoned and seared topped with caramelized onion and drizzled with a chimichurri sauce (fresh parsley, cilantro, vinegar & olive oil).



## **Stuffed Peppers**



Basmati rice, tomato and lentils, stuffed in a red pepper with a San Marzano and honey tomato sauce.

**Vegetarian**



# ***Desserts***



## **Banana Bread Pudding**

Banana bread baked with custard and topped with candied walnut and banana chips. Drizzled with a rum infused caramel.



## **Sticky Toffee Pudding**

Sponge cake infused with rum and coke toffee sauce.



## **Crème Brûlée**

Baked custard topped with brûléed sugar.