

10 Day Sample Menu

Day 1:

Breakfast: Bagels, smoked salmon spread capers/red onion , poached egg, fruit
Lunch: Beef bolognese linguine, tomato/cucumber/mozzarella/olive/pesto salad
Snacks: Roasted vegetable antipasti, lemon/garlic hummus
Starters: Jumbo shrimp cocktail, Tuna Nicoise
Soup: Crab Ciappino, acini de Pepe, Parmesan crostini
Dinner: Curried spiced salmon filet, citrus/almond cous cous, cucumber raita
Dessert: Granny Smith apple & blueberry galette, fresh vanilla cream

Day 2:

Breakfast: Chorizo & egg, potato/shredded pork hash, multi-grain toast , fruit
Lunch: Massaman chicken curry, steamed jasmine rice
Snacks: Charcuterie board
Starters: Mussels a la Marinieres, Thai Glass Noodle salad w/seafood
Soup: Creamy chicken, quenells, mushrooms, water chestnuts, biscuit squares
Dinner: Dungeness crab cakes, sesame slaw, smoked pepper aioli, red yam frittes
Dessert: Sticky brown coconut rice, sugared fruit, mangoes, & toasted pecans

Day 3:

Breakfast: Cinnamon egg toast, poached egg , English muffin, fruit
Lunch: Sweet & sour pineapple shrimp, steamed broccoli, shrimp fried rice
Snacks: Spicy tuna roll, salmon/cucumber/avocado roll
Starters: Petite salmon en crouete w/creamed spinach, Avocado/Tomato/Mozzarella salad
Soup: Handmade udon noodles w/beef short rib & tendon
Dinner: Seared tuna loin, caramelized cauliflower, roasted bliss potatoes, balsamic glaze
Dessert: Assorted cookies; Spice drops/ Sugared Shortbread/Chocolate chip

Day 4:

Breakfast: Spanish tortilla, cheese omelette, seed bread, fruit
Lunch: Dungeness crab & Manchengo Mac & cheese
Snacks: Chicken quesadillas, fresh guacamole, pico de gallo
Starters: Coho salmon poke, Mussels & Clams with tomato/fennel broth
Soup: Split pea and ham, lardon, crouton
Dinner: Seared coho salmon, brown rice pilaf, asparagus/zucchini/snap pea sauté
Dessert: Mixed berry clafoutis, fresh vanilla cream

Day 5:

Breakfast: Vegetable and bacon frittata, English muffin, yoghurt, fruit

Lunch: Shrimp salad, toasted open face ciabatta sandwiches

Snacks: Croquettes de jamon

Starters: Osetra caviar blini, tomato/cucumber/avocado/mozzarella

Soup: Roasted corn chowder

Dinner: Spot prawn/scallop linguine w/basil cream

Dessert: Dessert shooter trio; Tiramisu, Lime Panna Cotta, Chocolate mousse

Day 6:

Breakfast: Sausage gravy/biscuits, cheesy scramble, fruit

Lunch: Hong Shao Rou (Cantonese braised pork belly), Crispy pork belly

Snacks: Pan fried vegetable gyoza

Starters: Halibut ceviche with homemade flatbreads

Soup: Coconut & crab dahl curry

Dinner: Beef filet-mushroom/bordelaise, gingered sweet potato purée, ratatouille timbale

Dessert: Apple/nectarine tartlets

Day 7:

Breakfast: Smoked salmon fried Spanish rice, poached egg, bacon, seed bread toast

Lunch: Coho salmon poke, daikon/ cabbage pickles, miso flavored brown rice

Snacks: Ham & cheese panini

Starters: Garlic shrimp, Caprese Salad

Soup: Creamy crab/asparagus, lardon, pumpernickel crouton

Dinner: Veal Ossobuco, wild arugula, Marcona almonds, Medjool Dates

Dessert: Banana cake roll, candied pecan cream

Day 8:

Breakfast: Crab omelette, bacon, potato rosti/sour cream/salmon caviar, English muffin, fruit

Lunch: Chilled crab salad, crab fried rice

Snacks: Homemade pita wraps with shredded lamb and Tzatziki

Starters: Black pepper calamari, seafood salad w/chick peas

Soup: Beef tips with barley, pearl onions, and root vegetables

Dinner: Salmon trio: Seared filet, salmon cake, house cured herbed salmon

Dessert: Chocolate mousse, ginger/lime berry compote

Day 9:

Breakfast: Blueberry soufflé pancakes, candied apples, poached egg, fruit

Lunch: Halibut ceviche, pickled cucumber salad, homemade flatbread

Snacks: Charcuterie board

Starters: Blue Point oysters w/mignonette, florida stone crab w/garlic sauce

Soup: Curried seafood with squid, mussels, and rockfish

Dinner: Beef ribeye, mushroom/Parmesan risotto w/black truffles

Dessert: Tapioca pudding with pecans

Day 10:

Breakfast: Vegetable and bacon frittata, English muffin, Fruit/protein smoothie,

Lunch: Roasted pork belly, gingered sweet potato purée , cabbage & daikon pickle

Snacks: Halibut/Seafood tacos

Starters: Seared king salmon belly with fresh lime and daikon pickles

Soup: Roasted tomato & pepper bisque w/crab

Dinner: Butter poached Canadian lobster, fondant potatoes, buttered asparagus

Dessert: Port poached pears, toasted lemon pound cake

Canapés Menu

Tuna/Salmon Poke with vegetable pickle

Amaretto poached dates w/goats cheese and toasted cashew

Chinese steamed bun with braised pork belly

Brie and caramelized onion tartlets

Coconut shrimp skewer with spicy mango dipping sauce

Pancetta wrapped prawn

Vietnamese spring roll with prawn, cilantro, and mint

Crispy wonton with crab salad

Petite crab cake with smoked pepper aioli

Mixed mushrooms and truffle vol-au-vent

Croquetas de jamon