



EARTH

COCKTAIL HOUR

HOSTS CHOICE OF 8 PASSED HORS D'OEUVRES

FIRST COURSE - HOST'S CHOICE OF ONE

CREAM OF LEEK & POTATO SOUP WITH CRÈME FRAICHE & CHIVES
MAY BE SERVED HOT OR CHILLED

ASPARAGUS & SPINACH BISQUE (APRIL-JUNE)

VEGETABLE & TOMATO GAZPACHO WITH GUACAMOLE (JULY-SEPTEMBER)

LIGHTLY CURRIED PUMPKIN SOUP WITH CRÈME FRAICHE & ANISE TOAST (SEPTEMBER-DECEMBER)

CREAM OF PRINCE EDWARD ISLAND MUSSEL SOUP WITH SAFFRON, TOMATOES & HERBS

HEARTS OF ROMAINE LETTUCE WITH CREAMY GARLIC DRESSING
CRISP CROUTONS, TOMATO OIL & PARSLEY PUREE

ORGANIC MESCLUN GREENS WITH CRISP ENDIVE & DIJON VINAIGRETTE

THICK SLICED TOMATOES WITH FRESH MOZZARELLA & ARUGULA
TUSCAN BASIL OIL & BALSAMIC VINEGAR

FETTUCCHINI PRIMAVERA WITH SAUTÉED ORGANIC VEGETABLES & GARLIC CREAM

PENNE A LA VODKA & ORGANIC GREENS SAUTÉED WITH GARLIC

MAIN COURSE - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

PAN SEARED PEPPERCORN CRUSTED HANGER STEAK SLICED & SERVED WITH GREEN PEPPERCORN CREAM
SAUTÉED SEASONAL ORGANIC VEGETABLES & OVEN ROASTED YUKON POTATOES

OVEN ROASTED CORIANDER & FENNEL CRUSTED PORK TOP SIRLOIN
CARAMELIZED APPLE & SHERRY WINE SAUCE
SAUTÉED ORGANIC VEGETABLE MEDLEY & ROAST GARLIC WHIPPED POTATOES

BRAISED LAMB SHANK IN RICH LAMB BROTH WITH OVEN ROASTED SEASONAL VEGETABLES
ORGANIC PARSNIP & YUKON POTATO PUREE

GRILLED CHICKEN BREAST PAILLARD WITH TOMATO BASIL VINAIGRETTE
ORGANIC GREENS & SOBA NOODLES SAUTÉED WITH GARLIC

MIXED GRILL OF LOCAL SEASONAL FISH WITH CITRUS VINAIGRETTE
GRILLED VEGETABLES, STEAMED GREENS & SCARLET EMPEROR BEANS

BROILED MISO CRUSTED LOCAL DAY BOAT FISH
ORGANIC VEGETABLE STIR FRY WITH GARLIC & ORGANIC BROWN JASMINE RICE

PAN SEARED SEA BASS WITH CHILI LIME BEURRE BLANC
CRISP CORN POLENTA & WILD ORGANIC SPINACH

CRISP PAN SEARED TOFU & ORGANIC VEGETABLE STIR FRY WITH ORGANIC BROWN JASMINE RICE

DESSERT

CUSTOM WEDDING CAKE
COFFEE & TEA