



PRIVATE CHEF MENU

APPETIZERS

Fresh Vegetable and Shrimp Thai Spring Rolls served with an Asian dipping sauce

Newfoundland Mussels served in a coconut curry cream sauce served with grilled toast

Crab Salad with mango, avocado, and tropical fruit puree

Grilled Summer Vegetable Cous-Cous Salad served with a citrus vinaigrette

ENTREES

Grilled 10 oz New York Striploin topped with a chimichurri sauce
served with a baked potato pancake and fresh seasonal vegetables

Sesame Seared Yellow Finned Tuna topped with a soy ginger lime sauce served on a bed of rice noodles

Pan Seared King Cole Duck Breast topped with a Tucks Bee Better Honey Partridgeberry Sauce
served with an oven roasted potato rosti and fresh mango chow

DESSERTS

Chocolate Creme Brulee

Banana Tart

Drunken Berries served with Creme Anglaise