



***To Design your menu please choose two item for the group from desired category with exception of Palate Cleanser, Main course and Desserts**

Your Menu will be priced accordingly to the average of the chosen Menu Items

For The Cocktail Hour

Chef's Choice Passed Hors d'oeuvres 40/dozen

Appetizers* (2) Selection maximum for group

Jumbo Shrimp Roasted In Clay Oven Arugula Honey Lemon Drizzle	18
Seared Scallops Truffle Fennel Puree Roasted Tomato Jam	16
Tuna Tartar Fried Jalapeño Shiso leaves Lime Sorbet	12
Pork Two Ways Guava Marinated Apple chutney Vindaloo Sauce	16
Duck Spring Roll Plum Puree Sweet Soy	12
Kitchens Inspiration	Market Price

Soups * (2) Selection maximum for group

Lobster Bisque Brandy Cream Foam	10
Wild Mushroom Soup Parmesan Stick Truffle Drizzle	9
Carrot Ginger Cappuccino Lemon Powder	9
French Onion Consommé Gruyere Crouton	9
Kitchens Inspiration	Market Price

SALADS* (2) Selection maximum for group

Organic Greens Pomegranate Vinaigrette	10
Baby Spinach Salad Goat Cheese Water melon Wild berry Dressing	10
Romaine Hearts Pancetta Crisp Caesar Dressing	9
Arugula Shaved Manchego Beets Granny Smith Apple Walnuts	9
Organic Tomato Roasted Beet Root Basil Vinaigrette	9
Kitchens Inspiration	Market Price



Palate Cleanser* (1) Selection maximum for group

Kitchen Seasonal Inspiration 5

ENTREES* (3) Selections maximum for group

Surf And Turf | Tenderloin Of Beef | Caribbean Lobster | Green Peppercorn Sauce 55
New Zealand Rack Of Lamb | Yukon Gold puree | Barolo Reduction 38
Tenderloin Of Beef | Truffle Mashed Potato | Porcini jus| Baby Onion 38
Kalamata Crusted Chicken | Garlic Mashed Potato | Red Pepper Chipotle Sauce 28
Fresh Local Catch | Mushroom Risotto | Corn Truffle Sauce 32
Pork Tenderloin | Black Beans Puree | Chimichurri Sauce 30
Kitchens Inspiration Market Price

Desserts* (2) Selections maximum for group

Sticky Toffee Pudding| Vanilla Bean Ice Cream 9
Mango Crème Brulee 9
Key Lime Bar 9
Roasted Banana Cheesecake 9
Home Made Ice Cream Or Sorbet 7
Opera Cake 12
Tasting Of Imported Cheese 15

Chefs Custom course \$100 per guest.

Additional wine pairings, Standard \$60. Premium \$100.