

***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 30/dozen

Appetizers* (2) Selection maximum for group

Jumbo Shrimp Roasted In Clay Oven Arugula Honey Lemon Drizzle	14
Seared Scallops Truffle Fennel Puree Roasted Tomato Jam	14
Tuna Tartar Fried Jalapeño Shiso leaves Lime Sorbet	12
Pork Two Ways Guava Marinated Apple chutney Vindaloo Sauce	12
Duck Spring Roll Plum Puree Sweet Soy	10
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 Micro Greens	9
Melon And Coconut Tender Coconut Jelly	9
Kitchens Inspiration	Market Price

SALADS* (2) Selection maximum for group

Organic Greens Pomegranate Vinaigrette	9
Baby Spinach Salad Goat Cheese Water melon Wild berry Dressing	9
Romaine Hearts Parma Ham César 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 | Blue Cheese Stuffed Potato Cake | Porcini jus 38

Kalamata Olive Stuffed Chicken | Garlic Mashed Potato | Red Pepper Chipotle Sauce 28

Rice Flaked Snapper | 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

Petit Antoine 12

Tasting Of Imported Cheese 12

Chefs Custom course \$100 per guest.

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