

Sample Menu Dinner



Poultry

- **Tequila & Lime Grilled Chicken Fajitas** w/ Spanish Rice, Chips & Salsa, Taco Salad w/ Cilantro Lime Dressing, Spicy Green Beans & Guacamole
- **Lean Turkey Meatballs** w/ Rotini in Tomato Pesto Sauce, Feta Watermelon & Dill Salad, Roasted Vegetables & Garlic Bread
- **Chicken Scallopini** w/ Mushrooms, Wild Rice Pilaf, Carrots & Green Beans w/ Lemon Herb Butter, Spinach Salad w/ Egg & French Baguette
- **Indian Butter Chicken** w/ Chana Dahl, Coconut & Roasted Almond Vegetables, Basmati Rice, Naan Bread & Raita Salad
- **Greek Chicken Souvlaki** Skewers w/ Greek Braised Lentils, Lemon Potatoes, Rice Pilaf, Greek Salad, Pita Bread and Tzasaki (also available w/ Prawn)
- **Citrus Moroccan Chicken** Tagine w/ Mediterranean Olives, Seasonal Vegetable Medley, Sun Dried Fruit Couscous, Garden Salad & Olive Filoni
- **Apple Glazed Barbecued Chicken** w/ Roasted Potatoes, Medallions of Corn on the Cob, Spicy Beans & Baby Spinach Salad
- **Traditional Roast Turkey** w/ Maple Bacon & Sage Stuffing, Gravy, Mashed Potatoes and Mixed Greens Salad
- **Thai Chicken Red Curry** w/ Vegetarian Green Curry, Basmati Rice, Pad Thai Noodles & a Garden Salad
- **Home Style Turkey Meatloaf** w/ Mashed Potatoes, Seasonal Vegetables and Blueberry Pecan Salad w/ Blueberry Dressing

Beef & Pork

- **Ginger Beef Stir Fry** w/ Peppers, Steamed Rice, Spicy Broccoli & Cauliflower, Asian Coleslaw & Shanghai Noodle Salad
- **Greek Beef Moussaka** w/ Lemon Roasted Potatoes, Carrots & Peppers w/ Lemon Herb Butter, Greek Salad w/ Olives, Pita & Tzasaki
- **Rosemary & Garlic Rib Eye Roast** Beef au Jus w/ Mashed Potatoes, Grilled Seasonal Vegetables & Mixed Greens Salad
- **Traditional Gourmet Lasagne** w/ Lean Ground Beef & Variety of Cheeses, Roasted Corn & Sweet Potatoes, Garlic Bread & Traditional Caesar Salad
- **Barbecued Ribs** w/ Baked Potato Station, Spinach Salad w/ Mandarins & Citrus Dressing, Seasonal Roasted Vegetables & Garlic Cheese Bread
- **Southern Style Pulled Pork** w/ Potato Salad, Coleslaw, Corn on the Cob Medallions, Assorted Buns & Garden Salad

Main Courses are not limited to the samples listed.
Call today to reserve your date and discuss menu options and pricing.



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Seafood

- **French Steamed Mussels** w/ Leeks & White Wine Cream Sauce, Roasted Potatoes w/ Fresh Herbs, Wild Greens Salad w/ Raspberries & Shaved Parmesan, Roasted Squash & French Baguette
- **Grilled Salmon** w/ Saffron Cream Sauce, Wild Rice Pilaf, Spinach Salad w/ Pears & Walnuts, Steamed Vegetables & French Baguette
- **Tarragon Crusted Halibut** w/ Roasted Red Pepper Coulis, Seasoned Peppers & Squash, Mixed Greens w/ Beets & Goat Cheese, Brown Rice Pilaf & Focaccia
- **Indonesian Coconut Prawn & Vegetable Curry** w/ Basmati Coconut Rice, Seasonal Grilled Vegetables & Baby Spinach Salad w/ Citrus Dressing
- **Wild Salmon Fillet** Roasted on a Cedar Plank w/ Candied Ginger Glaze & Scallions w/ Thai Red Rice, Spicy Green Beans & Mixed Green Salad
- **Traditional Spanish Paella** w/ Saffron Rice, Mussels, Clams, Scallops, Chicken & Chorizo Sausage served w/ Minted Peas & Crisp Green Salad

Vegetarian

- **Spinach & Three Cheese Lasagne** w/ Seasonal Vegetables, Garlic Bread & Traditional Caesar Salad w/ House Made Croutons
- **Vegetarian Moussaka** w/ Lemon Roasted Potatoes, Spanokapitas, Rice Pilaf, Greek Salad, Lemon Dill Feta Salad, Pita Bread, Hummus & Tzasaki
- **Lemongrass Grilled Tofu** w/ Peppers, Steamed Rice, Broccoli & Cauliflower, Asian Coleslaw w/ Sesame Seeds & Spicy Noodle Salad
- **Quinoa Stuffed Portabella Mushroom Caps** w/ Brown Rice Pilaf, Spinach Salad w/ Goat Cheese & Strawberries, Seasonal Roasted Vegetables & Bread Basket
- **Indian Chana Dahl** w/ Spinach Paneer, Curried Seasonal Vegetables, Rice Pilaf, Naan Bread & Raita Salad
- **Handmade Vegetarian "Meatballs"** in Sweet & Sour Sauce w/ Rice Pilaf, Seasonal Vegetables & Green Salad

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