

Tiered Five Course Dinner Menu

\$125/GUEST

TWO SELECTIONS FROM TIER ONE APPETIZERS

TWO SELECTION FROM TIER TWO APPETIZERS

ONE SELECTION FROM SALADS, SOUPS, ENTREES & DESSERTS

Tier One Appetizers

CRAB STUFFED BUTTON MUSHROOMS

LOBSTER ARANCINI, SRIRACHA AIOLI

GUACAMOLE BRUSCHETTA, BALSAMIC GLAZE

BACON WRAPPED DATES WITH BLUE CHEESE STUFFING

Tier Two Appetizers

CANDIED BACON SCALLOPS

AHI TUNA POKE NACHOS

MINI LAMB WELLINGTONS

LEMONGRASS CHICKEN SKEWERS

Salads

SPINACH AND BERRY, CHAMPAGNE DRESSING

ARGENTINIAN TOMATO & AVOCADO, CHIMICHURRI DRESSING

SQUASH, BRIE & POMEGRANATE, MAPLE VINAIGRETTE

Soups

BUTTERNUT SQUASH *with cinnamon croutons & balsamic glaze*

TOMATO VODKA SOUP *with parmesan wafers*

PRAWN BISQUE *with garlic crostini*

Entrees

FILET MIGNON

*garlic parmesan mashed potatoes, seasonal vegetables,
carrot and parsnip puree & red wine demi glaze*

UPSCALE CHICKEN CORDON BLEU

*prosciutto, garlic boursin, gruyere and asparagus stuffing,
served with parmesan alfredo gnocchi, wild mushrooms, roasted
spinach and peppers, garnished with crispy guanciale and micro greens*

DOUBLE BACON MAPLE PORK TENDERLOIN

*spinach, feta and bacon jam stuffed pork tenderloin, wrapped again
with maple glazed candy bacon, served with Red Seal's own honey
amber beer reduction, lemon dill baby potato and seasonal vegetables*

Desserts

SALTED CARAMEL CRÈME BRULEE

MOLTEN CHOCOLATE LAVA CAKE *with vanilla ice cream*

Menus and costs are a sample - menus are customizable and can be adapted for each event.

Our pricing includes all plate-ware, cutlery, and service staff.