

# Chatterpaul's Set Lunch Menu

*\*\*add cocktail hour starter platter \$9 per person\*\**

*(1 bruschetta, 1 beef satay, 1 spring roll)*

## *Appetizer*

*Asian style vegetarian dumplings, soya ginger aioli (4pcs)*

*Or*

*Caesar Salad*

*“Garlicky” house specialty with grilled pancetta & garlic croutons*

*Or*

*“Chatterlicious” Salad*

*Poached pear, caramelized onion, goat cheese, chili-candied nuts on a bed of greens with orange, maple vinaigrette*

*Or*

*Chef's Soup of the Day*

## *Mains*

### *Chicken Parmesan*

*Covered in a basil sun-dried tomato-laced marinara, smothered with cheeses on a bed of goat cheese-infused rose sauce with fresh linguine*

*Or*

### *New Zealand Lamb Shank*

*slow cooked with copious amounts of garlic, sundried tomato, rosemary, thyme, red wine port reduction, served with chef's potato & fresh vegetables*

*Or*

### *Mushroom and Spinach Stuffed Ravioli*

*Served in a lobster dill cream sauce*

*Or*

### *Mahi Mahi*

*Oven roasted, white wine glazed filet, served over coconut basmati rice with mango passionfruit cream sauce*

## *Dessert*

*Chef's Sweet of the Day or House Made Crème Brule*

*Coffee or Tea*

*\$28.95 + HST+ Gratuity*

*\*Menus and menu prices subject to change without notice\**

# *Chatterpaul's Set Dinner Menu #1*

*\*\*add cocktail hour starter platter \$9 per person\*\**

*(1 bruschetta, 1 beef satay, 1 spring roll)*

## *Appetizers*

*Tomato, provolone, feta, and arugula salad in a citrus maple vinaigrette*

*Or*

*A crispy wonton stuffed with cream cheese, pulled pork, mixed vegetables, and ancho aioli*

*Or*

*Chef's Soup of the Day*

## *Mains*

*Chicken Parmesan*

*Covered in a basil sun-dried tomato-laced marinara, smothered with cheeses on a bed of goat cheese-infused rose sauce with fresh linguine*

*Or*

*"Chatter Rib"*

*Beef back rib, braised in Moroccan spices over mash with vegetables*

*Or*

*Filet of Salmon*

*Red pepper and black olive pesto crusted, served with a cilantro infused rice pilaf and a strawberry orange butter*

*Or*

*Mushroom and Spinach Ravioli*

*Served in a lobster dill cream sauce*

## *Dessert*

*Chef's Sweet of the Day or House Made Crème Brule*

*Coffee or Tea*

*\$36.95+ HST+ Gratuity*

*\*Menus and menu prices subject to change without notice\**

# *Chatterpaul's Set Dinner Menu #2*

*\*\*add cocktail hour starter platter \$9 per person\*\**

*(1 bruschetta, 1 beef satay, 1 spring roll)*

## *Appetizers*

*A crispy wonton stuffed with cream cheese, pulled pork, mixed vegetables, and ancho aioli*

*Or*

*Mushroom and smoked duck bruschetta (1 pc)*

*Or*

*Tomato, beet, and goat cheese salad*

## *Mains*

### *Breast of Chicken*

*Maple curry marinated, with sundried tomato, snow peas, in a plum tomato sauce, served atop spaghetti*

*Or*

### *Jerk Pork Chop*

*Served with curry apple chutney, caramelized onion, and mini roasted potatoes*

*Or*

### *Haddock*

*Oven roasted filet, nestled on a bed of mushroom ravioli, in our lobster infused, dill cream sauce*

## *Dessert*

*Chef's Sweet of the Day or House Made Crème Brule*

*Coffee or Tea*

*\$42.95+ HST+ Gratuity*

*\*Menus and menu prices subject to change without notice\**

# *Chatterpaul's Set Dinner Menu #3*

*\*\*add cocktail hour starter platter \$9 per person\*\**

*(1 bruschetta, 1 beef satay, 1 spring roll)*

## *Appetizers*

*A crispy wonton stuffed with cream cheese, pulled pork, mixed vegetables, and ancho aioli*

*Or*

*Mushroom and smoked duck bruschetta (1 pc)*

*Or*

*Tomato, beet, and goat cheese salad*

## *Mains*

### *Surf and Turf*

*10oz New York striploin, 3 black tiger shrimps, cooked to medium rare, over mascarpone mashed potatoes, finished with a creamy peppercorn reduction*

*Or*

### *Stuffed Chicken*

*Stuffed with asiago, jalapeno jack, roasted red peppers, asparagus, perched upon a sundried tomato, garlic, and smoked chicken potato cake with Kahlua cream*

*Or*

### *Seafood Linguine*

*mussels, shrimp, calamari & salmon with a rich tarragon, asiago-laced cream sauce*

## *Desserts*

*Full sized Crème Brulee or Chef's Sweet of the Day*

*Coffee or Tea*

*\$55.95+ HST+ Gratuity*

*\*Menus and menu prices subject to change without notice\**

## **Cocktail Style Appetizers**

**\*Minimum 5 pieces per person**

**\*\*All orders must be placed and confirmed no less than 5 business days prior to your event**

***Maple infused bacon wrapped scallops in chili-cilantro marinade \$5***

***Mini Sushi cakes – topped with smoked salmon & wasabi ginger aioli \$3.50***

***Seafood stuffed Jumbo Shrimp – lobster, crab, salmon with Pernod, lobster cream \$6***

***Crab and Shrimp Cake with chipotle ginger aioli \$4***

***Fish cake (no seafood) with tomato lemon aioli \$4***

***Wild berry –glazed salmon on asparagus skewers \$3.50***

***Pulled Pork Sliders with red currant brandy reduction \$4.50***

***Mini Gorgonzola Stuffed Lamb Sliders \$4.50***

***Mini Beef Sliders \$4.50***

***Pork Ribs smothered in hoisin lemongrass bbq sauce \$4***

***Chicken, Beef or Pork Satay \$3.50***

***Coconut Shrimp \$3.50***

***Assorted Phyllos \$3***

***(Escargot & Basil Pesto/Roasted Red Pepper, goat cheese & Spinach/Mixed Veg & Shrimp/Curried Vegetable/Cranberry & Brie/Spinach & Feta)***

***Caesar Salad Mini \$3.50***

***Mini Mixed Greens \$3.00***

***Chef's Soup of the Day Shooter \$1.00***

***Mini Curried Lamb Wrap \$3.50***

***Squash Ravioli \$4.00***

***Lobster Ravioli \$4.50***

***Mini Seafood Risotto \$5.00***

***Mini Veggie Risotto \$4.00***

***Shepherd's Pie \$6.50***

***Veggie Spring Rolls – Hot or Cold \$3.50***

***Bruschetta \$2.50***

## **Cocktail Style Appetizers**

***Garlic Bread, Cheese Bread or Garlic/Cheese Bread \$2.00***

***Crème Brule Mini \$5.00***

***Chocolate Tart \$5.00***

***Mini Apple Crumble \$5.00***

***Shrimp and Pork Dumplings \$2.00***

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