

# Truffles

FINE FOODS

## The Cure - Deer Lake Park

Tuesday, May 31st 2016

### All Day Beverages

Coffee/Tea

*with cream, milk, sugar, sweetner, honey, lemon wedges, stir sticks and plastic spoons*

**Juicer Station** - mixed whole fruits and vegetables Available all day

**Food To Be Available All Day** toaster provided throughout day

Individual Muffins and Pastries

Sliced Whole Wheat and White Bread *with butter, peanut butter and jams*

Assorted Whole Fruit

**Breakfast - To serve 38 people**

Freshly Baked Pastry Basket

*Nice assortment of croissants, scones and muffins*

Oatmeal

*With toasted nuts, brown sugar and maple syrup*

Scrambled Eggs

*Free range with green onion*

New Potato Hash Browns

Smoked Bacon

Breakfast Sausage

Fruit Salad

*Mixed Seasonal Fruit*

Yogurt with Berry Compote

Cereal *1 box of Raisin Bran 1 box of Mueslix or other muesli cereal 1 box of Special K*

**Lunch - To serve 42 people**

Blackened Spice Rubbed Chicken *With fresh tomatillo and salsa verde*

Corn Succotash *With zucchini, leek, tomato and roasted peppers*

Garlic Seared Broccolini

Moroccan Quinoa Salad (GF)

*With dried fruit, nuts and cinnamon in a cilantro vinaigrette*

Cherry Tomato & Bocconcini Salad (GF)

*With zesty pesto dressing*

Roasted Vegetable Provençale Soup (GF) (V)

*With eggplant, zucchini, shallots, garlic and red pepper*

Build Your Own Sandwich Barto include a variety of in ingredients

Salad Bar *with at least 10 ingredients and 3 fresh dressings including balsamic and red wine vinegar*

**Dinner - To serve 55 people**

**Entrees**

Grilled Striploin Steak

*With a mushroom jus*

Grilled Chicken Breasts

Roasted Wild B.C. Sockeye Salmon

*With fennel dill slaw*

Portobello Mushrooms

*Stuffed with quinoa and goat cheese*

**Sides**

Steamed Vegetable Medley

*Carrots, green beans, cauliflower and broccoli*

Garlic Mashed Potatoes

**Creamy Mushroom Soup (GF)**

*With mixed mushrooms, celery, onions, garlic, rosemary and cream*

**Salads**

**Beetroot & Goat Cheese Salad**

*With crumbled goat cheese, honey, toasted candied pecans, dill and parsley*

**Kale Salad**

*With kale, kalamata olive, chickpeas, feta cheese, tomato, dill, parsley, mint and red onion*

**Classic Greek Salad (GF)**

*With cucumber, cherry tomatoes, yellow & red peppers, red onions, Kalamata olives, feta, garlic and oregano*

**Desserts**

**Bars & Cookies**

*Selection of your favorite bars, squares and cookies*

**Exotic Fruit Platter (V) - Small**

*Assortment of Local and Exotic fruits*