



CUSTOM PLATED LUNCHES

HOT APPETIZERS

- Cheese Ravioli with Creamy Tomato Sauce
- Pasta with either Pesto, Prima Vera, Arrabiata or Alfredo Sauce
- Vegetarian Spring Rolls with Crispy Garden Greens
- Mushroom Soup
- Fish Chowder
- Potato & Leek Soup (served hot or cold)
- Lobster Bisque
- Pumpkin Soup
- Minestrone Soup

ENTRÉES

- Coq au Vin | Chicken Breast Simmered in a Burgandy Sauce with Mushrooms, Olives, Bacon & Herbs
- Stuffed Chicken Breast with Spinach & Mushrooms in a Pesto Sauce
- Chicken Pesto with a Basil Cream Sauce
- Sweet & Sour Chicken
- Chicken Coated in Black Sesame Seeds with Cucumber Salsa
- Chicken Cacciatore | Simmered in White Wine with Bell Peppers, Olives & Mushrooms
- Fresh Bermuda Fish with Lemon Butter Sauce
- Wahoo, Tuna or Swordfish with a Mango, Onion & Tomato Salsa
- Beef Stroganoff
- Beef Tenderloin carving with Bearnaise Sauce
- Rack of Lamb coated in a Herb Crust with Minted Gravy
- Escalope of Veal in a Lemon Butter Sauce
- Veal Scallopine with Parma Ham in a Mozzarella & Tomato-Basil Sauce
- Veal Chop filled with Apricot Pot-Pourri, Chanterelle & Cognac Sauce

PLEASE NOTE:

Your menu will be priced between \$30 & \$60 per person based on a three course meal depending on your selections.

If you have any questions with the menu selections, please contact Fourways Catering at 236-6517.

Staffing will be priced according to our regular service.

China, Cutlery, & Napkins are | \$2.50 per person

Delivery & Collection in Hamilton | \$30 / Delivery & Collection Elsewhere | \$60

COLD APPETIZERS

- Tomato & Mozzarella Salad sprinkled with Fresh Basil & Virgin Olive Oil
- Grilled & Marinated Vegetables with shaved Parmesan & Balsamic Vinaigrette
- Smoked Salmon & Shrimp with traditional garnishes & Cocktail Sauce
- Fresh Green Asparagus served with Bresola & Vinaigrette Sauce
- Poached Darnes of Salmon with Sauce Vert
- Melon & Parma Ham
- Caesar Salad
- Spinach with Gorgonzola Croutons
- Gazpacho (Cold Vegetable Soup)

DESSERTS

- Strawberry Shortcake
- Dark Chocolate Mousse Profiteroles with Chocolate Sauce
- White Chocolate Crème Brûlée
- Assorted Miniature Pastries
- Almond Chocolate Cake
- Fresh Fruit Salad in a Phyllo Basket
- English Trifle
- Cheesecake

All Entrées are served with Rice, Roasted Potatoes, Gratin Potatoes, Mashed Potatoes OR Noodles & either Mixed Vegetables, Ratatouille, Broccoli OR Carrots.