



dining in **chez vous**.

BREAKFAST DRINKS & FRESH FRUIT  
POTATOES & BREADS  
EGGS, FISH & VEGETABLES  
SANDWICH BOARD & BRUNCH STATIONS  
SALADS  
LUNCH ENTRÉES  
DESSERTS

*brunch and lunch.*

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# Breakfast drinks and fresh fruit

– BREAKFAST DRINKS –

## 01 fresh fruit smoothie

Various flavours served with or without yoghurt. Blueberry, strawberry, strawberry and banana or mango.

## 02 fresh squeezed juices

Watermelon, tangerine, cantaloupe or sparkling lemonade.

– FRESH FRUIT –

## 01 hollowed oranges

Hollowed oranges filled with fresh fruit mix or European muesli (yoghurt, granola and diced fruit).

## 02 fresh fruit kebabs

## 03 seasonal fruit platter



# potatoes and breads

## – POTATOES –

### 01 stuffed new potatoes

New potatoes stuffed with crème fraiche & caviar, ricotta & cheddar or bacon & chives.

### 02 mini yukon gold rosti

Mini yukon gold rosti with various toppings: smoked salmon, crème fraiche & dill, quails egg sunny side up or sour cream and chives.

## – BREADS –

### 01 stuffed french toast

French baguette stuffed french toast with apple & cinnamon, mixed berry or caramelized bananas with walnuts.

### 02 flatbread rolls

Flatbread rolls stuffed with scrambled eggs with cheese and scallions, scrambled eggs Mexican style with diced peppers, salsa and jalapeno Jack cheese or smoked salmon and dill pinwheels with cream cheese.

### 03 focaccia

Focaccia topped with smoked salmon & crème fraiche, grilled vegetables & goat cheese or breakfast pizza (scrambled eggs, ham and cheddar).



# eggs, fish and vegetables

## – EGGS –

### 01 omelet station

Omelet station with your choice of fillings: ham, bacon, sausage, Cheddar, Mozzarella, Gouda, Havarti, Feta, mushrooms, onions, tomatoes and sweet bell peppers.

### 02 deviled quail eggs

Deviled eggs with your choice of: smoked salmon mousse, traditional deviled yolks or crème fraiche and caviar.

### 03 mini quiche

Mini quiche with your choice of fillings: mushroom & cheese, Lorraine (spinach & bacon) or smoked salmon & green onion.

### 04 stratas

Muffin size stratas with your choice of: low-fat cheddar cheese, grape tomato & spinach, Cheddar cheese & red bell pepper or broccoli, pesto & smoked mozzarella.

### 05 english muffins

Your choice of eggs Benedict with Canadian back bacon, poached eggs & hollandaise, vegetarian Benedict with steamed spinach, poached eggs & hollandaise or smoked salmon Benedict with smoked salmon, poached eggs & hollandaise.

## – FISH –

### 01 mini crab cakes

### 02 white wine poached shrimp

Served with cocktail sauce.

### 03 sweet potato scones

With smoked salmon, Marscapone cheese and dill.

### 04 crab & avocado

With Havarti crème brûlée.

## – VEGETABLES –

### 01 prosciutto wrapped poached asparagus

### 02 grilled portobello mushrooms

With Fontina cheese.

### 03 grilled vegetable kebab

# sandwich board and brunch stations

## – SANDWICH BOARD –

### 01 choice of breads

White, whole wheat or multigrain bread, bagels, croissants, Kaiser rolls, or flatbread rolls.

### 02 homestyle fillings

Tuna salad, chicken salad, egg salad, ham & Swiss cheese, sliced roast beef, roasted vegetables with humous or smoked turkey with cheese, tomato & lettuce.

### 03 gourmet fillings

Teriyaki chicken and vegetable, Polynesian beef, Mexican chicken with corn & black beans, Creole baby shrimp, avocado & black tiger shrimp, creamy crab salad with red peppers, smoked apple cider salmon & cream cheese, prosciutto & Provolone cheese or roasted red pepper & goat cheese.

## – BRUNCH STATIONS –

### 01 omelet station

Mushrooms, onions, sweet bell peppers and two cheeses.

### 02 sushi station

Assorted sushi and/or oysters.

### 03 crêpe station

Seasonal fresh fruit, chocolate sauce and caramel sauce.



# salads

## 01 italian antipasto salad with asparagus

Poached asparagus, prosciutto, organic greens and freshly shaved Parmesan Regianno. Tossed in a balsamic honey vinaigrette.

## 02 caesar salad

Traditional salad of crisp romaine leaves, oven baked croutons, bacon bits, roasted garlic dressing and freshly grated Parmesan Regianno.

## 03 asian salad

Poached asparagus, prosciutto, organic greens and freshly shaved Parmesan Regianno. Tossed in a balsamic honey vinaigrette.

## 04 asian salad

Butter lettuce, julienne of red cabbage, shredded carrots, diced mango, cilantro and mint. Tossed in a spicy lime dressing and topped with chopped cashews.

## 05 blueberry salad

Baby spinach leaves, toasted pecans, fresh blueberries and Blue cheese. Tossed in a blueberry vinaigrette.

## 06 summer spinach salad

Baby spinach leaves, julienne of red onion, mandarin oranges and toasted slivered almonds. Tossed in a poppyseed dressing.

## 07 mushroom salad

Roasted oyster mushrooms, Portobello mushrooms, button mushrooms and organic greens. Topped with Parmesan Regianno cheese in a balsamic vinaigrette.

## 08 autumn salad

Field Greens, dried cherries, toasted walnuts and goat cheese. Tossed in a pomegranate vinaigrette.

## 09 greek village salad

Cucumber, tomatoes, green pepper, red onion, black olives and feta cheese. Tossed in an olive oil and oregano vinaigrette.

## 10 arugula summer salad

Arugula and fresh sliced strawberries, blueberries and mandarin oranges tossed with a strawberry balsamic vinaigrette and topped with roasted almonds and goat cheese.

## 11 arugula, fresh fig & parmesan salad (seasonal)

Baby arugula, fresh figs and shaved Parmesan cheese. Tossed in a fig balsamic dressing.

# lunch entrées

## – SEAFOOD –

### 01 atlantic salmon filets

Prepared with your choice of sweet bourbon marinade or balsamic & sesame oil marinade.

### 02 sesame crusted salmon

Sesame crusted salmon served on orange ginger risotto with baby bok choy.

### 03 miso glazed black cod

### 04 ahi tuna with red curry sauce

### 05 pistachio crusted halibut

Pistachio crusted halibut in a creamy dijon sauce.

### 06 shrimp

Served in garlic, butter and parsley sauce.

### 07 thai green curry shrimp

Served with vegetables.

### 08 mussels

Marinara, Thai green curry, or creamy garlic and white wine.

## – POULTRY –

### 09 duck confit

Duck legs slow cooked the French way in garlic and thyme until it literally falls off the bone.

YOUR CHOICE OF BONELESS, SKINLESS CHICKEN BREASTS OR THIGHS PREPARED:

### 10 cordon bleu

Lightly breaded and stuffed with gruyère cheese and ham.

### 11 italian chicken parmesan

### 12 chicken kiev

Stuffed with garlic herb butter.

### 13 paupiettes

Chicken rolled with prosciutto, spinach and carrots in a lemon tarragon sauce.

### 14 chicken dijonnaise

Served in a creamy dijon sauce.

### 15 BBQ chicken

## lunch entrées (CONTINUED)

– PORK –

### **16** pork tenderloin

Pork tenderloin prepared:

- In a creamy Gorgonzola sauce with red grapes
- Stuffed with dried fruit in a brandy cream sauce
- Dijon coated loin roast braised in jus au poire and served on top of baby carrots, new potatoes, pears, & beets
- BBQ chops with an Anjou glaze

– BEEF –

### **17** beef tenderloin

Served whole crusted with Dijon, garlic, fresh thyme and rosemary.

### **18** beef wellington

Beef tenderloin topped with pâté and sautéed mushrooms duxelles in puff pastry.

### **19** beef stroganoff

Beef tenderloin with mushrooms in a crème fraiche, dill and cognac sauce.

– BEEF CONT'D –

### **20** port, portobello & cognac stew

### **21** prime rib of beef

Served with au jus.

– RISOTTO –

### **22** butternut squash & sage

### **23** red wine & parmesan

### **24** wild mushroom

### **25** saffron & primavera





# desserts

## 01 white chocolate crème brûlée

A rich custard with a crispy caramelized topping. Other flavours include Baileys Irish cream or Grand Marnier.

## 02 bananas foster

Bananas sautéed in caramel sauce flambéed with rum and banana liqueur. Served with vanilla ice cream in filo cups.

## 03 chocolate molten cakes

Individual chocolate like soufflé served with homemade vanilla ice cream and fresh berries.

## 04 chocolate mocha pâté

Like a frozen chocolate mousse cut into slabs of pâté and garnished with whipped cream.

## 05 semifreddo

Italy's semi frozen dessert individually served. Flavours include frozen cappuccino, white chocolate, or orange, dried fig, cranberry & ginger.

## 06 strawberry pepper

Fresh strawberries mixed with homemade vanilla ice cream, whipping cream, Sambuca, Grand Marnier and black pepper.

## 07 slab cakes

Your choice of black forest, chocolate mousse bomb, strawberry shortcake, carrot cake, lemon mousse, chocolate fudge or a layered fruit torte.

## 08 assorted tarts & shortbread

Lemon curd tarts, chocolate brownies, assorted cookies, Blue cheese and pecan shortbread, and whipped shortbread with cherries.

## 09 cheeseboard

World tour of cheese with crackers, breadsticks and flatbreads..

## 10 mexican frozen layered lemon torte

## 11 fresh fruit platter

Seasonal favourites served with a lime dipping sauce.

## 12 white or dark chocolate mousse

Lighter than air – a rich chocolate mousse.



**"I highly recommend Robyn Goorevitch for her catering and personal chef services. Whether for business related or personal events – large and small – my experience with Robyn has always been excellent. She brings attention to detail and great implementation skills, on top of creative recipes and delicious food."**

GORDON STRATFORD | Senior Vice President &  
Director of Design, HOK CANADA