

NEW YEAR'S EVE DINNER AND DANCE

THURSDAY DECEMBER 31ST, 2009

7:00 pm TO 1:00 am Reservations Required

905-727-0600

MARTINI RECEPTION IN ATRIUM

Accompanied by a selection of Roving Chef Hot and Cold famous Hor'deuvres

TO START

Creamy Wild Mushroom and Leek Chowder

Or

Curried Coconut Sweet Potato Soup

AND THEN YOUR CHOICE OF

Squash Ravioli with a Pesto Butter

Or

Tuscany Carpaccio

*Thinly sliced beef tenderloin marinated in lemon juice and extra virgin olive oil, topped with
Parmesan Cheese*

Or

Pan Seared Nova Scotia Scallops

Tossed with smoked tomato beurre blanc adorned with cilantro lime Gemolata

PALATE REFRESHER

Lemon Sorbet

ENTREES

*Seared AAA Striploin with Confit Vegetables, Sage Roasted Fingerlings and Red Wine
Reduction*

Or

Honey Mustard Cashew Chicken Supreme

*Blanketed in cashews a top a raspberry reduction, served with Sage Roasted Fingerings and
Confit of Vegetables*

Or

Panko Crusted Sea Bass presented on a warm Tuscan Salad with a balsamic reduction

Or

Vegetarian Strudel on a Mirror of Roasted Red Pepper Coulis

Assorted grilled veggies, fresh garden herbs, Italian Cheese, Puff Pastry

DESSERT

MENAGE A TROIS

CHAMPAGNE ZABAIONE

FRESH FRUIT CREPE

FLOURLESS CHOCOLATE BOMBE

Freshly Brewed Columbian Coffee, Selection of Tea, Espresso, Cappuccino

Cost \$145.00 per person

Includes Martini Reception, 6-course Plated Served Dinner, Disc Jockey,

Champagne at Midnight, All Taxes and Gratuities

THE ROVING CHEF INC.

TUSCANY BANQUET AND EVENT CENTRE

222 EDWARD ST. AURORA info@rovingchef.ca

