

# The Roving Chef Plated Dinner Menu



Choice of Soup and Salad

## Soup

Can choose from other soups such as:

Asparagus Bisque

Seafood Chowder

Creamy Cauliflower with Smoked Salmon

Pear and Parsnip

Potato Leek

Broccoli with Blue Cheese

Tomato Basil

Squash, Apple and Brie

## Salads

Mixed Greens with Feta, Mango and Olives

A wonderful selection of fresh garden greens, with strawberries, oranges purple onions and Olives, tossed with balsamic vinaigrette

Baby Spinach

With sliced strawberries, oranges, toasted pine nuts and Chevre cheese in a raspberry vinaigrette

Cesar Salad.

Freshly torn romaine leaves, mixed with the chef's own Caesar dressing, topped with croutons and crispy bacon pieces and freshly grated parmesan

Chilled Chinese Noodle Salad

Chinese egg noodles with julienne carrots, red peppers, snow peas, green onions and sesame seeds tossed in a sweet and tangy orange-soy sauce dressing.

Warm Mushroom Salad

A delicious mixture of baby spinach and Arugula topped with a variety of wild and portabella mushrooms. Topped with fresh parmesan and toasted pine-nuts

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## Entrees

Rack of Spring Lamb

Crusted with breadcrumbs and served with a wild blueberry lamb jus

Rib-Eye Steaks

With Grilled Peppers and Gorgonzola Butter

Grilled to perfection

Hoison Glazed Grilled Salmon

Tender moist, succulent morsels of salmon

Mango Chicken with Brie

A delicious moist boneless chicken breast, topped with a tangy Mango Salsa and  
Brie Cheese

Grilled Flank Steak

With a honey soy Cabernet glaze

Boeuf a la Bourguignon

A classic French stew of hand-trimmed beef marinated in burgundy wine, garnished  
with pearl onions and browned mushrooms.

Kaukswe-hin

A chicken & vegetable stew simmered in a creamy coconut curry sauce. A sensational  
taste of Burma. Serve with rice or noodles.

Brandy Cream Chicken

An amazing combination of boneless chicken, mushrooms, tarragon simmered in a  
bandy cream sauce.

Vegetarian Wellington

Grilled zucchini, eggplant, red peppers, sprinkled with fresh herbs and Italian cheeses  
wrapped in puff pastry

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## Sides

Roasted mini redskin potatoes

Baked potatoes

Roasted garlic mash

Rice pilaf

Roasted yam and Yukon gold potatoes

Mixed vegetable stir fry

Grilled vegetables

Roasted root vegetables

Shoestring vegetable medley

Vegetable cakes

## Dessert

Assorted Cheesecakes

Fruit Crepes

Mousse

French lemon tart

Black and White Mousse Cake

Bread and Butter Pudding with Grand Marnier Sauce

Assorted Dessert Tray

[This is an example of a menu that can be used when ordering a plated meal](#)