

# The Corporate Gourmet

Corporate Catering & Consulting — [www.thecorporategourmet.com](http://www.thecorporategourmet.com)

## Full Service Dinner Menus

### Sample Full Service Dinner Menu

**California Mixed Baby Greens** with a julienne of Fresh Vegetables  
Tossed in a **Balsamic Vinaigrette**

Hand Carved **Roast Prime Rib of Beef**  
Accompanied by a **Burgundy Peppercorn Sauce** & Horseradish

Oven Roasted **Baby Potatoes**  
with a hint of **Garlic & Rosemary**  
**The Corporate Gourmet's Medley** of Three Coloured Peppers, Broccoli & Cauliflower Flowerets and Baby Corn Sautéed in Butter & Fresh Thyme  
Baskets of Assorted Freshly Baked **Rolls & Focaccia with herbed Butter**

**Chocolate Raspberry Ganache Cake**  
Freshly Brewed **Coffee & Tea**  
100+ Guests - 32.70 PP + taxes and S.C.

### Sample Full Service Dinner Menu - B

Chilled **Poached Darné of Salmon** served with a Vermouth Tarragon Cream Sauce served on a Bed of **Mixed Baby Greens**

Boneless Breast of **Chicken Stuffed with Sundried Tomatoes & Italian Mozzarella**  
Drizzled with an **Italian Style Rose Sauce** and Shaved **Parmesan Garnish**

Cream Whipped **Yukon Gold Potatoes** with a **Garlic Chive Essence**  
**Whole Baby Carrots** with a mint Splash  
Sautéed **Snow Peas**  
Fresh baked **dark Rye & Multigrain** Rolls with Butter Rosettes

Plated Chocolate Thunder Fan with Raspberry Coulis

Arabica **Coffee & Tea**

100+ Guests - 34.40 PP + taxes and S.C.

## Alternate Main Course Suggestions

**Chicken Madagascar** – Our Tender Seasoned Boneless Breast of Chicken topped with our Chef's Madagascar Sauce of Three Coloured Peppercorns, Shallots, Minced Garlic and Chardonnay

**Fiesta Breast of Chicken** - Filled with Julienne of Three Coloured Peppers & Onions Dusted with a Southwestern Cornmeal Rub and Oven Roasted

Grilled Breast of **Chicken Teriyaki** served with our Low Salt garlic Soy Teriyaki sauce with a hint of Pineapple

**Grilled Chicken Peri Peri** - Portuguese Style Marinade with 5 Different Peppers, Herbs, Spices, Limes and Lemons

**Beef Wellington** – This classic dish is prepared from the finest Tenderloin seasoned with Mild Dijon and Truffle Pate wrapped in Puff Pastry and finished with our Burgundy Hunter sauce

**Roast Beef Tips** (Top Sirloin) with Peppercorn or Chasseur Sauce

**Peppercorn Crusted Tenderloin of Beef** hand sliced and drizzled with a Merlot Reduction and garnished with marinated Portobello Slices

The above prices do not include staffing, rentals or venue. Please contact one of our coordinators for a custom quotation.