

S A B O R É

Penny's Sample Menu

Breakfast

(Served with a fresh tropical fruit platter, chilled juices, fresh brewed coffee, tea, home made granola and yogurts)

Breakfast Burritos with Fresh Salsa and Sour Cream

Pecan Nut and Banana Pancakes with Warm Maple Syrup

New York style Bagels, Smoked Salmon, Cream Cheese and all the trimmings

Classic Eggs Benedict prepared with Canadian Bacon and Hollandaise Sauce

Cream Cheese and Blueberry Stuffed French Toast topped with Apple Compote

Lunch

(Accompanied by fresh, warm crispy breads)

Caribbean Shrimp Salad accompanied by Ripe Tomatoes and Basil

Island Curried Chicken Wraps with Artichoke, Tomato, Corn and Feta Salad

Thai Peanut Chicken over Egg Noodles with Avocado and Cilantro

Cold Wine Poached Salmon with Lemon Dill Sauce and Bean and Asparagus Salad

Island Pork Tenderloin Salad with Pears and Oranges over Spinach

Hors d'Oeuvres

(Served with one of Colin's Creative Cocktails – Banana Mudslides, Margaritas, Pina Coladas, Mango Moons, Cosmopolitans or your favorite sundowner)

Mediterranean Layered Torte with Sesame Crackers and Crudités

Filo Pastry Baskets filled with Brie, Preserve and Almonds

Coconut Shrimp and Conch Fritters with Tangy Dipping Sauce

Hot Artichoke and Parmesan Bake served with Pita Crisps

Tasty Mexican Dip with Corn Chips

Starters

Smoked Salmon and Apple Timbales

Mixed Greens Salad with Candied Pecans, Sweet Oranges and drizzled with fresh Raspberry Vinaigrette

Spicy Thai Style Mussels

Spicy Pumpkin Soup with a Cilantro Cream Swirl

Marinated Sesame Beef Salad topped with Caramelized Onions and Mange Tout

Entrees

(Served with a selection of fine wines)

Crunchy Mahi Mahi with a Mango, Jalapeno and Cilantro Aioli, Coconut Rice and Crisp Green Beans

Fillet Mignon with Portobello Mushrooms and Port, Scalloped Sweet Potatoes and Ratatouille

Succulent Shrimp Kebabs with Tomato and Caper Salsa

over Fruit and Pine Nut Couscous with Glazed Asparagus

Chicken stuffed with Goat Cheese, Prosciutto, Sun dried Tomatoes and

Sage over Pesto Linguine with Lemon Sauce

Rack of Lamb, Nut and Herb Encrusted with a Red Wine Jus, Basil Risotto and Baby Vegetables

Desserts

(Served with assorted liquors and coffee)

Choux Pastry Profiteroles with Dark Chocolate Sauce

Light Meringue Pavlova topped with Seasonal Fruits

Apple and Pear Tarte Tatin with Rich Vanilla Ice-Cream

Chocolate Chiffon Torte with a Raspberry Coulis and Fresh Cream

Naughty but Nice Crème Brule with a flaky Cinnamon Stick

Penny is happy to custom tailor the menu to suit your personal preferences and dietary requirements.

