



GRW June 2019 Menu (\$5,000 GYD)

Appetizers (Choose One)

Blackened Shrimp and Avocado Cucumber Slices

Juicy creole-seasoned shrimp served on a bed of crispy cucumber slices. Topped with creamy avocado and remoulade - a tasty French condiment.

Loaded Hummus

A savoury Middle-Eastern dish - creamy delicious hummus topped with a flavourful combination of Kalamata and Castelvetrano olives, roasted red peppers, tomato slices and fresh parsley. Served with a spicy dressing of cayenne pepper and extra virgin olive oil.

Citrus Salad

A colourful mix of orange and grapefruit slices, topped with sweet pomegranate seeds, chopped walnuts and grated Parmesan cheese. Served on a bed of baby spinach, arugula and chard, and drizzled with a citrus, red wine vinaigrette.

Entreés (Choose One)

Pesto, Mozzarella and Tomato Stuffed Chicken Breasts

Tender chicken breasts, baked to perfection with a delectable filling of Mozzarella cheese, spinach, pesto sauce and juicy tomato slices.

Lemon Red Snapper with Herbed Butter

Baked red snapper, smothered in a delightful buttery sauce - a tasty blend of basil, rosemary, fresh herbs, thyme and melted butter. Served on a bed of roasted, lemon slices.

Pan Roasted, Brown Butter Pork Chops

Succulent, pan-fried pork chops, marinated in a rich, flavourful blend of sugar, peppercorns and garlic. Basted in a mouth-watering mix of melted butter, thyme and garlic, and served over a bed of herbed rice.

Braised Lamb Shanks

An Aussie-inspired dish - slow cooked in a savoury red wine sauce until deliciously tender. Served with mashed potatoes garnished with fresh thyme, polenta or puréed cauliflower.

Pan Seared Ribeye Steak

A juicy 10 oz. bone in ribeye steak, pan seared in melted butter, and then oven-baked to perfection. Drizzled in decadent blue cheese butter and topped with an aromatic sprinkling of fresh rosemary.

Sides (Choose One)

Curried Couscous Salad

A healthy and appetizing combination of couscous, shredded carrots, chopped celery, garbanzo beans and raisins. Topped off with a sweet and tangy dressing of honey, curry powder, turmeric powder and apple cider vinegar.

Cheesy Broccoli Rice

Cooked in a savoury blend of chicken broth, melted butter, garlic powder, chopped broccoli and a gracious serving of Cheddar cheese. A wonderful complement to any entree.

Grilled Vegetable Salad

Enjoy a nutritious fusion of squash, zucchini, asparagus and bell peppers. Topped with fresh basil leaves and crumbled feta cheese, and drizzled with a sweet and tangy apple-cider vinegar and honey vinaigrette.

Desserts

Lemon Blueberry Cheesecake

A yummy treat, decorated in tangy blueberries, and topped off with a smooth dollop of whipped cream, and lemon slices. Served on a graham cracker crust and drizzled in blueberry sauce.

Chocolate Eclair

A decadent dessert smothered in a rich layer of chocolate and filled with a scrumptious blend of vanilla pudding and whipped cream.

Cinnamon Fried Pineapples on Nutella Toast

Delicious bite-sized pineapple pieces, pan fried in a sweet blend of cinnamon, butter and honey. Served on a bed of vanilla ice cream and Nutella toast.