

ManChef.ca



MENU SELECTION # 1

Gourmet Omelet Station with market fresh ingredients.

Including: Wild Mushrooms,
Caramelized Spanish Onions,
Bell Peppers,
Roma Tomatoes,
Cheddar, Swiss,
Cream & Cottage Cheese



Smoked Salmon
with Lemon, Capers and Chopped Onions.

Grilled Vegetable Cous Cous

Strudel Chick Pea Salad
with Pistachios and Orange Rind.

Baby Spinach Salad
with Snow Peas, Red Onions and a Creamy Garlic Dressing.

Assorted Bagels, Breads, Rolls and Muffins
with Whipped Butter.

ManChef.ca



by Peter Graben

MENU SELECTION #2

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Smoked Salmon

Capers, Lemons, and Cocktail Rye Bread.

Smoked Trout

served with Remould Sauce.

Indonesian Cole Slaw.

Snow Pea Salad

with Toasted Cashews.



Mini Vegetarian Cabbage Rolls **HOT**

Grilled Polenta **HOT**
with Tomato Concasse, Caramelized Onions.

B.B.Q New Potato Kebobs

served with Warm Parsley Butter.

Cream Cheese

Mini Bagels, Malawa Bread, Pretzel Bread, Flat Bread.



MENU SELECTION #3

Wild Coho Lox

Herbed Sour Cream Layered on Delicate Pastry Crust.

Date Salad

Fresh Arugula tossed with Pomegranate Vinaigrette, Garnished with Honeyed Walnuts & Cheese.

Caesar Salad

tossed with Home Made Dressing, Garlic Croutons, Cheese and Parmesan Crisp Accents.

Vegetable Frittata

with a Medley Eggs, Mozzarella Cheese, Fresh Tomatoes, Basil and Scallions, served with Roasted Red Potatoes.

Seared Rare Tuna

Soya Glazed served with Wasabi Mashed Potatoes.

Slow-Roasted and Grilled Mushrooms

stacked with Roasted Bell Peppers, Spinach & Goat Cheese, drizzled with Extra Virgin Olive Oil.

Assorted Bagels Breads.





MENU SELECTION #4

Gourmet House Cured Gravlax

Capers, Chives, Cream Cheese, Onions, Rye Ficelle.

Macadamia Nut Fish Cake

served with Pomegranate Chutney.

Crispy Fried Avocado

with Organic Greens and Mustard Vinaigrette.

Individual Salmon and Leek Pie.

Potato & Sweet Potato Gratin.

Cheese Blintzes with Sour Cream.

Waldrof Salad.

Asian Pear & Watercress Salad.

Assorted Breads, Bagels, Etc.



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MENU SELECTION #5

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Egg Benedict

with Grava lox, Asparagus, & Hollandaise Sauce.

Herring Salad

with Sour Cream, Grated Apples and Shredded Red Cabbage.

Hot Smoked Fresh Salmon

Roasted Garlic Bulb

with Lemon-Pepper Goat Cheese, Caramelized Onions and Currents.

Beetroot Burgers

served on Mini Scones, Corn Relish.

Grilled Onion Lollipops

Sweet Corn Pancakes

Warm Potato Salad

Green Salad

Assorted Breads

with Whipped Butter.





DESSERT # 1

Belgian Waffles

with Maple Syrup, Fruit Compote & Whipped Cream.

Ice Cream Sundaes

with Toppings of Smarty's, Sliced Bananas, Chocolate Vermicelli, Whipped Cream, Cherries.

Peach Cobbler

Crème Caramel

Assorted Fresh Fruit

Coffee and Tea





DESSERT #2

Butter Milk Pancakes

Crowned with Fresh Strawberries, Syrup.

Southern Pecan Pie

Chocolate Fondue

Warm Apple and Rhubarb Crumble

Sour Cream Coffee Cake

Crème Brûlée

Fresh Fruit

Coffee and Tea

