**Sample Thai Banquet Menu**

**Appetizers**

Spring Rolls with cellophane noodles and dipping sauce

Royal Crab Cakes with piquant dipping sauce

Grilled Chicken and Shrimp Satay with curried peanut sauce, chili garlic sauce, and spicy cucumber relish

**Entrées**

**Whole Charcoal Roasted Salmon with Green Curry**

Salmon marinated in a mild green curry sauce and gently baked in a charcoal fired oven.

**Bangkok Grilled Chicken**

Chicken marinated in a mild coconut, garlic, and spice mixture, and quickly grilled over charcoal.

Served with hot & sour sauce.

**Pad Thai**

The quintessential Thai noodle dish, with shrimp, chicken, tofu, bean sprouts, and roasted peanuts. Served with cucumber relish and chili sauce.

**Green Mango Salad with emerald mint dressing on a bed of mixed greens**

**Coffee, Tea, Thai Tea, or Chai**

**Sample Tuscan Banquet Menu**

**Appetizers**

Potato slices with Crème Fraiche

and Red & Black Caviar

Fresh Figs with Goat Cheese and Prosciutto

Grilled Spicy Shrimp Brochette

**Entrées**

**Chilled Braised Salmon Layered with**

**Glazed Sliced Cucumbers**

Salmon poached in a court bouillon, then chilled and layered with thinly sliced cucumbers.

**Tuscan Style Grilled Butterflied Leg of Lamb**

Lamb marinated in garlic, olive oil, herbs, and spices,

and then charcoal grilled.

**Roast Quail Stuffed**

Roasted quail, stuffed with wild rice, pate de foie gras, mushrooms, herbs, and brandy, and

served with grappa and white wine sauce.

**Grilled Vegetables**

Red new potatoes, onions, carrots, eggplant, zucchini, and squash.

**Green Salad**

**Coffee, Tea, or Chai**

**Sample Indian Banquet Menu**

**Appetizers**

Shrimp Fritters with tomato relish

Cheese Platter and Fresh Breads

Samosas with tamarind sauce

**Entrée – Mixed Grill**

**Indian Lamb & Beef Kebab, Tandoori Chicken Tikka, and Smoked Salmon Fillet**

Traditional Indian marinades of fresh spices, mint, and yogurt are used to marinade the lamb, beef, and chicken. The salmon is marinated and then lightly smoked with apple wood.

**Saffron Rice**

Decorated with sautéed peaches, almonds,

and pistachios.

**Tomato, Mint, and Coconut Chutneys**

**Cucumber Yogurt Raita**

**Poori**

**Deep fried whole wheat puffy bread**

**Green Salad**

**Coffee, Tea, or Indian Chai**

**Catering Services**

**Sample Banquet Menus and Buffet Pricing**

**Food:** $40 per person, plus delivery and gratuity.

**Bookings:** Deposit of fifty percent of food cost due at time of booking. Balance due upon delivery. Deposit is non-refundable in case of cancellation.

**Service:** $20 per hour, per staff member for set-up of buffet, dining tables, and bar; buffet service or full table service; and clean-up.

**Equipment:** Rentals available.

**Additional Venues:** An elegant banquet room for up to 140 persons is available for rent. Our outdoor patio overlooking the river can seat 55, open or tented and weather permitting.

**Your Name, Owner**

**Harvest Catering**

**White Horse, Yukon Territory**

**Tel: 867-555-4783**

**www.harvest.com.ca**