

Chatterpaul's Set Lunch Menu

add cocktail hour starter platter \$10 per person

(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizer

Asian style pork and shrimp dumplings, soya ginger aioli

Or

Bruschetta

topped with grilled vegetables, fig, plantain, tomato, and three cheeses

Or

“Chatterlicious” Salad

Poached pear, caramelized onion, goat cheese, chili-candied nuts on a bed of greens with orange, maple vinaigrette

Mains

Chicken Parmesan

Covered in a basil sun-dried tomato-laced, goat cheese infused marinara, smothered with three cheeses, black olives, and roasted red peppers, on a bed of fresh linguine

Or

“Chatter Rib”

Beef back rib, braised in Moroccan spices over mash with vegetables

Or

Pan Seared Trout

served with tropical rice and a mango, guava, orange butter

Or

Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Crème Brule

Coffee or Tea

\$31.95 + HST+ Gratuity

Menus and menu prices subject to change without notice

Chatterpaul's Set Dinner Menu

Diamond

****add cocktail hour starter platter \$10 per person****

(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizer

“Chatterlicious” Salad

Poached pear, caramelized onion, goat cheese, chili-candied nuts on a bed of greens with orange, maple vinaigrette

Or

Asian style pork and shrimp dumplings, soya ginger aioli

Or

*Crab cake and shrimp
served with a chipotle aioli*

Mains

Chicken Parmesan

Covered in a basil sun-dried tomato-laced marinara, smothered with cheeses on a bed of goat cheese-infused rose sauce with fresh linguine

Or

“Chatter Rib”

Beef back rib, braised in Moroccan spices over mash with vegetables

Or

Mahi Mahi

pan seared and then oven roasted, with an apple pear slaw, served atop basmati rice with a roasted garlic, pancetta infused dahl

Or

Vegetarian Ravioli

Dessert

*Chef's Sweet of the Day or House Made Crème Brule
Coffee or Tea*

\$39.95+ HST+ Gratuity

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Chatterpaul's Set Dinner Menu

Platinum

add cocktail hour starter platter \$10 per person

(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizers

*Arugula, mango, tangerine, radish, fig, and papaya salad
with a maple, orange vinaigrette*

Or

*Escargot, shrimp, and morsels of lobster meat,
pooled in a crispy pastry with a rich curry coconut cream sauce*

Mains

Surf and Turf

*6oz NY striploin topped with black tiger shrimp
over a tarragon, mascarpone mash, with fresh vegetables and a wild berry peppercorn reduction*

Or

Atlantic Salmon

*crusted in roasted red peppers, mounted on cheddar pierogis,
with a lobster dill cream sauce*

Or

Lemon Curry Jerk Chicken

mounded on a tropical rice with a red thai coconut cream sauce

Or

Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Crème Brulee

Coffee or Tea

\$44.95+ HST+ Gratuity

Menus and menu prices subject to change without notice

Cocktail Style Appetizers

***Minimum 5 pieces per person**

****All orders must be placed and confirmed no less than 5 business days prior to your event**

Maple infused bacon wrapped scallops in chili-cilantro marinade \$5.50

Mini Sushi cakes – topped with smoked salmon & wasabi ginger aioli \$4

Seafood stuffed Jumbo Shrimp – lobster, crab, salmon with Pernod, lobster cream \$8.50

Crab and Shrimp Cake with chipotle ginger aioli \$4.50

Fish cake (no seafood) with tomato lemon aioli \$4.50

Wild berry –glazed salmon on asparagus skewers \$4

Pulled Pork Sliders with red currant brandy reduction \$5

Mini Gorgonzola Stuffed Lamb Sliders \$5

Mini Beef Sliders \$5

Pork Ribs smothered in hoisin lemongrass bbq sauce \$4.50

Chicken, Beef or Pork Satay \$3.50

Coconut Shrimp \$4

Assorted Phyllos \$3.50

(Escargot & Basil Pesto/Roasted Red Pepper, goat cheese & Spinach/Mixed Veg & Shrimp/Curried Vegetable/Cranberry & Brie/Spinach & Feta)

Caesar Salad Mini \$4

Mini Mixed Greens \$3.50

Chef's Soup of the Day Shooter \$1.50

Mini Curried Lamb Wrap \$4

Squash Ravioli \$5

Lobster Ravioli \$5.50

Mini Seafood Risotto \$6

Mini Veggie Risotto \$4.50

Shepherd's Pie \$7

Spring Rolls – Hot or Cold \$4

Bruschetta \$2.50

Garlic Bread, Cheese Bread or Garlic/Cheese Bread \$2.50

Crème Brule Mini \$5.50

Chocolate Tart \$5.50

Mini Apple Crumble \$5.50

Shrimp and Pork Dumplings \$2.50