

Chatterpaul's

Whitbylicious Lunch

Appetizers

Cedar Planked Brie

*crusted with frosted flakes, sundried fruit, pepitas and poppy seed
topped with cranberry apricot compote*

or

“Chatterlicious” Salad

with Shrimp & Prosciutto

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

Mains

Breast of Chicken

*crusted with granola, coconut, and candied nut over fresh pasta with rich gorgonzola lemon infused
cream sauce*

or

Atlantic Salmon

*rubbed in black olive cilantro pesto, oven roasted mounted on caramelized onions, tomato, lentil, fire
roasted red pepper ragout with cucumber red onion slaw*

or

Chicken Salad

*honey, ginger and lemon marinated, guava glazed breast of chicken with a “chatterlicious salad”
with sundried cranberry orange maple vinaigrette*

or

Bacon Wrapped Beef Tenderloin

with mash and asparagus and a mixed berry, rosemary reduction

Dessert

House Made Mini Crème Brule

or

Mini Carrot Cake

\$30 + HST

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