

Fusilli Grill

YOUR HOST THIS EVENING...

"COMPANY NAME"

Reception 6:30pm Presentation 7pm Dinner 8 pm



Appetisers

AN ASSORTMENT OF
SUSHI, CANAPÉS, & FILO PURSES

Salad

BOCCONCINI & HOUSE SMOKED CHICKEN BREAST
Served on mixed exotic greens with roasted cashews
& raspberry vinaigrette

Entree Choices

(entrees served with fresh vegetables & indicated starch)

WILD COHO SALMON OSCAR
Fresh salmon baked with Dungeness crab, asparagus spears & hollandaise
Served with seven grain pilaff.

AUSTRALIAN PRIME ROASTING RACK OF LAMB
Slow roasted with a balsamic jus
Served with sour creme & chive mashed potato

FILET MIGNON & GARLIC PRAWNS
Bacon wrapped AAA Alberta beef served with lanced tiger prawns
on sun-dried tomato & peppercorn fettucine.

Dessert Choices

SPICED PUMPKIN GELATO
MALIBU CREME CARAMEL

Tonight's Wine Selection:

MT. BOUCHERIE PINOT GRIS (VQA 2002 SILVER MEDAL)
WOLF BLASS MERLOT (BLUE LABEL)
WOLF BLASS CABERNET SAUVIGNON (YELLOW LABEL)

