

Valentine Eve Dinner Menu

*catered by Chef Michael and Lisa McLeod
Private Chef Services*

Main Dish

**Boneless Chicken Breast Saltimbocca Style
with prosciutto and provolone
finished with a sage infused demi-glaze**

Pasta Primavera with Fresh Tomato Sauce
(Vegetarian alternative – pre-requested)

Salad

**Hand Tossed Caesar Salad
with shaved parmesan, seasoned croutons, signature dressing**

**Hand tossed salad
with shave parmesan and oil and vinegar dressing**
(Vegetarian alternative – pre-requested)

Dessert

**Bittersweet Chocolate Tore, Raspberry Coulis
and minted fresh fruit relish**

Fresh Fruit
(Vegetarian alternative – pre-requested)

All dinners served with bread baskets and sweet butter

**Choice of beverage will include water, iced tea, lemonade
coffee and hot tea**