

## Diva Party Menu

*Host/Hostess choose 8 items from menu below*

	Item	Description	Cost	Serving Size	Cost per person
1	Apricot Chicken with Almonds	Skinless boneless chicken breast halves are baked and then served dressed in Chef Judy's warm apricot sauce. Comes with coconut rice. This is a favourite of everyone who's tried it.	\$38.00	4	\$6.33
2	Thai Chicken with Coconut Rice and Peanut Sauce	Tender strips of chicken marinated in a Thai inspired sauce, sautéed and served over coconut rice topped with Chef Judy's peanut sauce. Add mixed sauté vegetables for a complete meal.	\$38.00	4	\$9.50
3	Thai Prawns with Coconut Rice and Peanut Sauce	Jumbo prawns are marinated in a Thai inspired sauce, sautéed and served over coconut rice topped with Chef Judy's peanut sauce.	\$38.00	4	\$9.50
4	Pork Tenderloin with Chimichurri Sauce	Pork tenderloin gets the royal treatment with Chef Judy's Argentinean influenced Chimichurri Sauce; a mouth watering combination of fresh herbs, butter and lemon.	\$36.00	4	\$9.00
5	Chicken Breasts with Chimichurri Sauce	Marinated chicken breasts are grilled up and topped with Chef Judy's delicious herb loaded sauce. Add potatoes and a nice fresh salad and you have a meal for your family or guests to enjoy!	\$36.00	4	\$9.00
6	Prawns with Chimichurri Sauce	Marinated jumbo prawns which can be either grilled or sautéed in minutes. Then tossed with Chef Judy's Argentinean influenced Chimichurri Sauce.	\$36.00	4	\$9.00
7	Chicken Breasts with a Mushroom Port Sauce	Marinated chicken breasts which can be grilled at home and served with our creamy mushroom sauce.	\$36.00	4	\$9.00

Divya Party Menu 2

Item	Description	Cost	Serving Size	Cost per person
Pork Tenderloin with a Mushroom Port Sauce	Marinated pork tenderloin served with a rich mushroom port sauce.	\$36.00	4	\$9.00
Pork Tenderloin with a Blueberry Balsamic Sauce	The balance between the balsamic & blueberry sauce helps cut the sweetness and softens the vinegar. This dish will surprise you!	\$36.00	4	\$9.00
Chicken Breasts with a Blueberry Balsamic Sauce	The balance between the balsamic vinegar & blueberry sauce helps cut the sweetness and softens the vinegar.	\$36.00	4	\$9.00
Slow Roasted Ribs with an Orange Soy Glaze	We rub the pork ribs with a mise en place special blend of herbs and spices and then slow roast the ribs for hours. At the end they are glazed in an orange soy glaze. All you need to do is re-heat the ribs and serve - don't forget the napkins.	\$42.00	4	\$10.50
Chicken Parmesan with Marinara Sauce	Lightly breaded chicken breasts that you will bake smothered in our tasty made from scratch marinara sauce and shredded cheese.	\$38.00	4	\$9.50
Salmon with an Asparagus & Lemon Sauce	Fresh wild salmon that comes with a warm asparagus and lemon sauce - a perfect meal.	\$42.00	4	\$10.50
Cheese Tortellini with an Alfredo Sauce	Cheese tortellini made extra special with our in house made alfredo sauce.	\$30.00	4	\$7.50
Cheese Tortellini with a Rosé Sauce	Cheese tortellini tossed with rose sauce, a combination marinara & alfredo sauce, and finished with fresh herbs.	\$30.00	4	\$7.50

Revised 31 May 2010

All prices subject to Change. Menu subject to Change based on seasonal availability, etc.