

## awards luncheon

### **passed hors d'oeuvres**

brie, pear and almond purse  
cheddar and mango chutney croustade  
crab cakes with spicy mango salsa  
chicken and artichoke salad on parmesan cup topped with a red onion jam

### **plated lunch**

#### **first course**

creamy Thai sweet potato bisque with coconut milk, chili and lime  
freshly baked breads

#### **entrée**

seared tuna steak with ginger-sesame glaze, wasabi cream and sesame seaweed salad  
wild mushroom and black rice pilaf, green with sautéed red and yellow peppers

#### **dessert**

trays of petit sweets on the guest tables  
*lemon meringue, chocolate dipped strawberries, coconut macarons and toffee chip shortbread*

coffee, decaf and assorted teas