



**TRAYS MENU STYLECHEFS**

**APPETIZERS (BY THE TRAY)**

	HALF	FULL
<b>Charcutier Board</b> A selection of fine cheeses and cured meats with a fig confit, and Olives	\$60	\$100
<b>Focaccia Bread</b> Hand crafted rosemary & Buffalo mozzarella	\$45	\$90

**CHICKEN**

	15 pcs	30 pcs
<b>Parmesan</b> Baked with cheese and topped with Basil Tomato Sauce	\$90	\$180
<b>Lemon and Sage</b> Pan fried and topped with a lemon And Sage Sauce	\$80	\$150
<b>Caprese</b> Pan fried and topped Tomato And Buffalo mozzarella	\$90	\$180
<b>Marsala</b> Saluted with mushrooms In a Marsala wine sauce	\$90	\$180

<b>Beef &amp; Bison (Market price)</b> Grilled and topped with a red peppercorn sauce Or Wild mushroom brandy sauce	<b>20 pcs</b> (6oz) portions
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<b>New York Strip</b> Grilled and topped with a red peppercorn sauce Or Wild mushroom brandy sauce	<b>10 pcs</b> (8oz) portions
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<b>Ribeye (Prime)</b> Grilled and topped with a red peppercorn sauce Or Wild mushroom brandy sauce	<b>10 pcs</b> (10oz) portions
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**SIDES (BY THE TRAY)**

	HALF	FULL
<b>Roasted Duck Fat Potato</b> Richard's special English traditional roast Potato	\$30	\$60
<b>Stuffing Muffin</b> Delicious handmade stuffing With sage and Italian sausage	\$45	\$80

**PASTA**

	Portion 15	portion 30
<b>Penne</b> Tomato   Bolognese   Palomino	\$40	\$80
<b>Spaghetti</b> Tomato   Bolognese   Palomino	\$40	\$80

**DESSERT**

<b>Seasonal Panna Cotta</b> please ask for details	\$50	\$100
<b>Tiramisu</b> The Classic	\$50	\$100

<b>Lamb Chops (Market price)</b> Marinated with rosemary and garlic and grilled to perfection	<b>30 pcs</b> (6oz) Portions	<b>60 pcs</b>
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**FISH**

\*Crab legs Available Upon "Request"

<b>Scottish Salmon</b> Pan Seared & served with a Lemongrass cream Velouté	\$135	\$270 (4oz) portions
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