

# **Ricolan Chef Services**

*“Feel The Difference “*

## **Main Course**

**West Coast Halibut  
Shrimp & Parsley Cream Sauce**

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**Pan Seared Red Snapper “Veracruz”  
White Wine, Fresh Tomato, Pimentos, & Sweet Chili**

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**Pacific Salmon Filet with Mild Curry Cream & Shrimp**

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**Penne Rigate Pasta “ Primavera “ with Grilled Vegetables, Tomato, Herbs**

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**Root Vegetable & Red Lentil Casserole  
with a hint of Thai curry on Linguine Noodles**

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**Double Centre Cut Pork Loin Cutlet  
Brandy Apple Glaze**

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**Roasted Rack of New Zealand Lamb  
Herb & Dijon Crust, Merlot Demi Glaze**

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**Classic Chicken Breast “ Coq au Vin “  
Button Mushrooms, Pearl Onions, Smoked Bacon & Red Wine Sauce**

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