

C.C.E. Awards by Deluxe 2013 MENU

The Castlefield
2492 Yonge St., Toronto, ON
June 6, 2013 – 6pm cocktails, Dinner starts 7:30

Canapes during cocktail hour (for all event attendees)

- grilled lamb chop with curry red pepper caramel
- sliced tenderloin and watercress on toasted brioche
- seared sweet soya tuna with compressed watermelon and ginger injection served in an edible black sesame seed cone

For Non-Mezzanine ticket holders:

Appetizer

- arugula salad with texas blackberries, goat cheese, citrus pear and sake vinaigrette

Choice Entrée

- chicken supreme stuffed with proscuitto and asiago with bruleed patty pans and grilled asparagus
- roasted halibut on a bed of roasted wild mushroom fricasse, summer pesto and sweet potato croquette
- wild mushroom ravioli with wilted baby spinach, roasted salsify and white truffle sage butter (vegetarian)

Dessert

- tiramisu cappuccino

Mezzanine Ticket Holders:

California Station Hors D'oeuvres

- red bliss potatoes with bacon, creme fraiche and poached leeks
- pacific salmon with wild mushroom and napa red wine jus
- farmers market tomatoes with buratta cheese and basil
- zucchini gratin

Canapes Station

- steak sandwich with roasted red onion, sharp white cheddar cheese and sauteed mushrooms
- warm asparagus tarts with lemon hollandaise
- spicy beef empanadas with smoked chile and pepita salsa