



Seven-day Sample Menu

Day One

Lunch

Lobster rolls
Homemade potato chips
Waldorf salad
Avocado and radish salad with lemon-and-buttermilk dressing
Mini Oreo cheesecake cupcakes with chocolate Oreo frosting

Dinner

Mini goat cheese tarts topped with fresh tomato, herb and seed salad with basil dressing
Sous vide pork belly with tomato-and-chorizo puree, smoked mashed potatoes, charred leek and
crispy fried lemon-and-paprika squid tentacles
White chocolate delice with hazelnut tuille, caramel popcorn, dark chocolate spread and chocolate ice
cream

Day Two

Lunch

Balsamic-and-rosemary marinated grilled chicken breast
Broccoli coleslaw
Avocado, tomato, crouton, parmesan salad with honey mustard dressing
Cookies and ice cream

Dinner

Pan-seared hand-dived New England scallops with roasted cauliflower puree, currant vinaigrette and
crispy cauliflower bits
Sirloin, smoked olive-and-anchovy tapenade, potato fondant, Shiraz salt, basil oil
Citrus crème brulee with fresh berries and vanilla ice cream

Day Three

Lunch

Shrimp or Pork belly ramen bowls
Japanese tomato salad

Kale, cucumber and crispy shallot salad with roasted ginger dressing

Japanese milk pudding panna cotta

Dinner

Watermelon salad with Kalamata olive puree, feta cheese, pistachio, mint and cilantro

Curried Tuna steak with thin slices of fresh apple and a walnut-and-currant vinaigrette, herb oil,

Tempura red onion

Yogurt and honey panna cotta with preserved lime syrup, zesty granola and honey comb

Day Four

Lunch

Turkey-and-cranberry burgers or beef cheeseburger served with onion rings

Garlic parmesan truffle fries

Creamy coleslaw

Panzanella salad

Chocolate peanut butter Rice Krispies bars

Dinner

Caramelized Belgium endives baked with prosciutto and a parmesan panko crust

Seafood pasta with baby spinach, roasted cherry tomatoes and chili oil

Mini pavlova with fresh berries and lime curd

Day Five

Lunch

Grilled prime rib served with warm fingerling potatoes, watercress and mustard salad

Caprese salad

Heirloom tomato salad with blue cheese dressing and chives

Chocolate chip cookie cheesecake bars

Dinner

Sweet corn soup with brown butter shrimp and goat cheese sourdough crostini

Soy caramel glazed chicken breast with walnut relish and sweet potato puree

Freshly cut fruit served with a burnt ginger-and-champagne sabayon and sorbet

Day Six

Lunch — Mexican Feast

Build your own taco bar

Chorizo, thyme and potato quesadillas with chipotle mayo drizzle and avocado-lime sour cream drizzle

Cheesy baked nachos

Mexican street corn

Black bean, avocado, feta and spring onion salad

Churros with chocolate dipping sauce

Dinner

Orange butter poached lobster tail with brown butter, orange and vanilla sauce topped with sevruga caviar

Slow braised lamb shank with braising sauce and whole roasted honey-herb carrots and parsnips

Chocolate and strawberry French toast cigars with fresh strawberries, candied strawberry and chocolate ice cream

Day Seven

Lunch

Twenty-four-hour pork spare ribs

Blueberry cornbread

Creamy coleslaw

Spicy asiago Caesar salad with lemony croutons

Garden salad with shaved carrots, cucumber, red onion, avocado and feta cheese

Raspberry bars

Dinner

Peach, pancetta and Burrata salad with honey-thyme dressing

Grilled swordfish with tropical fruit salsa and black bean puree

Bourbon banana parfait with vanilla ice cream and maple candied pecans