

Chatterpaul's

Whitbylicious Lunch

Appetizers

Cedar Planked Brie

*crusted with frosted flakes, sundried fruit, pepitas and poppy seed
topped with cranberry apricot compote*

or

“Chatterlicious” Salad

with Shrimp & Prosciutto

*Poached pear, caramelized onion, goat cheese,
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

Mains

Breast of Chicken

*crusted with granola, coconut, and candied nut over fresh pasta with rich gorgonzola lemon infused
cream sauce*

or

Atlantic Salmon

*rubbed in black olive cilantro pesto, oven roasted mounted on caramelized onions, tomato, lentil, fire
roasted red pepper ragout with cucumber red onion slaw*

or

Chicken Salad

*honey, ginger and lemon marinated, guava glazed breast of chicken with a “chatterlicious salad”
with sundried cranberry orange maple vinaigrette*

or

Bacon Wrapped Beef Tenderloin

with mash and asparagus and a mixed berry, rosemary reduction

Dessert

House Made Mini Crème Brule

or

Mini Carrot Cake

\$30 + HST

Chatterpaul's

Whitbylicious Dinner

Appetizers

Cedar Planked Brie

*crusted with frosted flakes, sundried fruit, pepitas and poppy seed,
topped with cranberry apricot compote*

or

“Chatterlicious” Salad

wish Shrimp & Prosciutto

*Poached pear, caramelized onion, goat cheese,
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

Mains

Breast of Chicken

*crusted with granola, coconut and candied nuts,
over fresh pasta with gorgonzola lemon- infused cream sauce*

or

Atlantic Salmon

*rubbed in black olive cilantro pesto, oven- roasted mounted on caramelized onions, tomato, lentils &
fire- roasted red pepper ragout with cucumber red onion slaw*

or

Strip Loin Steak and Shrimp

with carrot and asiago infused russet mash

or

Provimi Liver

pan seared with apple, mango and pommery cream with lobster meat and caramelized onion mash

Dessert

House Made Mini Crème Brule

or

Mini Carrot Cake

\$40 + HST