



## World Market on Friday July 30, 2009

*Chef Dilup Attygalla and the Culinary Team at Rogers Centre are pleased present the local tastes and flavours of Toronto and Ontario with influences from around the world.*

Gourmet bakery basket with signature breads and rolls

Signature salad bar to Include:

Classic Caesar salad

(Fresh romaine hearts, shaved parmesan, herbed croutons with roasted garlic dressing)

Fresh organic greens including fresh baby spinach with hand crafted dressings and balsamic vinaigrette

Grape tomato, cucumber curls, carrot curls, fresh mushrooms,

Micro greens, corn shoots, radicchio hearts, cranberries and goat cheese

Fresh vegetable crudités

Canadian & imported cheeses with fresh grapes, freshly cut seasonal fruits

Selection of international cold cuts and deli meats

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Mojito shrimp cocktail

Red skin potato salad, pesto marinated grilled vegetables with goat cheese crumbles,

Asparagus salad with sesame dressing

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A selection of fresh Mediterranean delights including gourmet flat breads, pita bread,  
Freshly made spinach and artichoke dip, red pepper hummus, trio of olives, marinated  
vegetables,

Artichoke hearts, pickled cucumber, pickled beets, pickled radish, sweet pickled onions,  
and feta cheese

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Crisp skin halibut mille-feuille with saffron nectar and tomato relish

Ontario pork medallion with Marsala sauce, topped with apple chutney

Creamy garlic mash potato, rice pilaf, French bean almandine, stuffed zucchini

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### Chef's Action Station

Chicken or vegetarian stir-fry with fresh Asian vegetables and Miso sweet chili Sauce

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### Carving Station

Alberta Prime Rib of Beef

**HSBC 2<sup>ND</sup> CARVING**, Boneless Roast lamb leg with mint sauce

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Chef's signature cakes, miniature desserts and pastries, gourmet cookies

Market fresh bowls of seasonal fruits and berries with whipped cream

\$49.95

