





# RE:FRESH *your* Special Events Menu



MONTH	EVENT	MAIN - MEAT	MAIN - VEG	DESSERT	COMMENTS
February	Valentine's Day			<a href="#">Be Mine Bavaois</a> <a href="#">Lovers Lamington Parfait</a>  <a href="#">Cheesecake Passion</a> <a href="#">Simply Sweet Cherry Ripe</a>	Parfait highly recommended, although needs to be served frozen (can be re-frozen)
	Chinese New Year	<a href="#">Honey Garlic Chicken Stir Fry</a> <a href="#">Honey Soy Chipotle Pork Belly</a> <a href="#">Braised Lamb Rissoles &amp; Mongolian Sauce</a>	<a href="#">Egg &amp; Vegetable Curry</a> <a href="#">Curried Vegetable Pie</a>	<a href="#">Lime Ginger &amp; Star Anise Pannacotta</a> 	All Unilever Sauces are GF
March	St. Patrick's Day	<a href="#">Turkey, Ham &amp; Mushroom Pie with Cranberry Gravy</a> <a href="#">Satay Chicken Pie</a>  <a href="#">Fish Pie with Potato Top</a> <a href="#">Thai Fish Cakes</a>			Serve pie with mashed pea for vibrant 'St. Patricks's Day' green
	Harmony Day	<a href="#">Mexican Mince with Avocado &amp; Tomato Salsa</a> <a href="#">Moroccan Lamb Tagine</a> <a href="#">Turmeric Coconut Chicken Curry</a> <a href="#">Sri Lankan Curry</a> <a href="#">Fragrant Coconut &amp; Turmeric Chicken Casserole</a>	<a href="#">Mexican Vegetable Soup</a> <a href="#">Shakshuka</a> <a href="#">Vegetarian Falafel with Sweet Potato Mash</a> <a href="#">Vegetable &amp; Egg Korma Curry</a> <a href="#">Lentil &amp; Cauliflower Dhal</a>		Note most items listed here have 'international' theme
April	Easter	<a href="#">Baked Tuscan Fish</a> <a href="#">Provençal Fish Cacciatore</a> <a href="#">Thai Fish Cakes</a> 		<a href="#">Chocolate Gay Time Mousse</a>	Tangy flavour of the Cacciatore provides great flavour hit

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## CHEF'S RECOMMENDATION

MONTH	EVENT	MAIN - MEAT	MAIN - VEG	DESSERT	COMMENTS
April	ANZAC Day	<a href="#">Chicken Schnitzel with Lemon Mayo</a> <a href="#">Chicken Parmigiana Pie</a> <a href="#">Dijon Lamb Meatballs &amp; Minted Hollandaise Sauce</a>		<a href="#">Simply Sweet Cherry Ripe</a> <a href="#">Lavender Creme Brulee</a>	Note lavender is quite strong, so adjust for taste
May	Mother's Day	<a href="#">Macaroni &amp; Cheese Lasagne</a>	<a href="#">Broccoli &amp; Cheddar Soup</a>	<a href="#">Pineapple Cream Sponge Cake</a> <a href="#">Lemon Meringue Pie</a>	Broccoli & Cheddar Soup adds a bit of variety to the more traditional Cauliflower & Cheese
June	Italian Day	<a href="#">Chicken Lasagne Primavera</a> <a href="#">Macaroni &amp; Cheese Lasagne</a> <a href="#">Beef Mince Cannelloni</a>	<a href="#">Veggie Minestrone</a> <a href="#">Eggplant Parmigiana</a> <a href="#">Pumpkin Alfredo</a>	<a href="#">Tiramisu</a>	Eggplant Parmigiana is easy to make and a great vegetarian alternative
	World Environment Day	<a href="#">Mexican Mince with Avocado &amp; Tomato Salsa</a> <a href="#">Moroccan Lamb Tagine</a> <a href="#">Turmeric Coconut Chicken Curry</a> <a href="#">Sri Lankan Curry</a> <a href="#">Fragrant Coconut &amp; Turmeric Chicken Casserole</a>	<a href="#">Mexican Vegetable Soup</a> <a href="#">Shakshuka</a> <a href="#">Vegetarian Falafel with Sweet Potato Mash</a> <a href="#">Vegetable &amp; Egg Korma Curry</a> <a href="#">Lentil &amp; Cauliflower Dhal</a>		Note most items listed here have 'international' theme
July	Bastille Day	<a href="#">Chicken Ratatouille</a> <a href="#">Beef Bourguignon</a> <a href="#">Roast Chicken, Chasseur Sauce</a>	<a href="#">Zucchini, Eggplant &amp; Tomato Gratin</a>	<a href="#">Cinnamon Doughnut Brulee Pudding</a>	
	Christmas in July	<a href="#">Christmas ham glazes</a>		<a href="#">Banana Egg Nog Cream Pie</a>	Substitute the banana with peaches to create a different twist
August	Olympics	<a href="#">Teriyaki Lamb Shanks</a> <a href="#">Miso Bolognese Ramen</a>			Japan themed. Teriyaki Shanks are a great twist on a resident favourite



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August	Hawaiian Day	<a href="#">Roast Chicken with Sweet Mango Gravy</a>		<a href="#">Cheesecake Passion</a>	
September	Father's Day	<a href="#">British Bangers, Hot English Mash &amp; Crisp Onion</a>	<a href="#">Spinach, Feta &amp; Tomato Quiches</a> <a href="#">Canadian Baked Vegetable Poutine with Mushroom Gravy</a>		
	Spring Fair	<a href="#">Super Sandwich recipes</a> <a href="#">Pumpkin Alfredo</a>	<a href="#">Tomato &amp; Cheddar Cheese Cornbread</a> <a href="#">Roast Vege Frittata Sandwich</a> <a href="#">Zucchini &amp; Ricotta Fritter Sandwich</a>	<a href="#">Cold Brewed Tea recipes</a>	<i>Sandwich and cold brewed tea ideas your residents will love</i>
October	Oktoberfest	<a href="#">Diced Steak &amp; Mushroom Goulash</a> <a href="#">Chicken Schnitzel with Lemon Mayo</a> <a href="#">Rotkohl &amp; Silverside</a> 	<a href="#">Canadian Baked Vegetable Poutine with Mushroom Gravy</a> <a href="#">Creamy Charred Pumpkin Salad</a>		<i>A little bit of Germany on the side with Sweet &amp; Sour Rotkohl</i>
November	Melbourne Cup	<a href="#">Chicken Schnitzel with Lemon Mayo</a> <a href="#">Chicken Parmigiana Pie</a> <a href="#">Devilled Eggs</a> <a href="#">Tandoori Chicken Bites</a>	<a href="#">Vegetarian Falafel with Sweet Potato Mash</a> <a href="#">Zucchini Fritter Burger</a> <a href="#">Sweet Potato Bhaji &amp; Korma Dip</a>	<a href="#">Simply Sweet Cherry Ripe</a>	<i>Australia themed dishes plus some suggested canapes</i>
	Remembrance Day	<a href="#">Turkey, Ham &amp; Mushroom Pie with Cranberry Gravy</a> <a href="#">Fish Pie with Potato Top</a>			
December	Christmas Party	<a href="#">Christmas ham glazes</a> <a href="#">Seafood sauces</a>	<a href="#">Roasted Pumpkin Salad, Creamy Herb Dressing</a> <a href="#">Crispy Mexican Jacket Potato</a> <a href="#">Chunky Eggplant Schnitzel with Napoli Sauce</a>	<a href="#">Banana Egg Nog Cream Pie</a>	