



PLATED CATERING MENU

Choice one of Soup or Salad

Choice of one Main Course

Choice of one Dessert

Soups

Leek and potato with Blue Cheese

Roasted butternut squash with golden beets & coconut cream

Sweet Corn with cardamom crème fraiche

BLT with goat cheese

Wild mushroom with truffle oil

Roasted carrot with fresh ginger

middle eastern tri-lentil with cherry tomato

Salads

Mixed green with cherry tomatoes and red onion served with cucumber ribbon and roasted lemon vinaigrette

Caesar salad with red kale, fresh Parmesan, crumbled bacon bits, croutons, roasted garlic vinaigrette

Caprese salad with ripe tomatoes, buffalo mozzarella, fresh basil and sicilian olive oil and lemon

Arugula and watermelon salad with goat cheese, pine nuts and balsamic vinaigrette

Spinach salad with strawberry segments, red onion and sliced almonds with tahini

Baby kale with spiralized mixed beets ,daikon, apple, orange peppers with a honey deison vinaigrette

Main Courses

Served with seasonal vegetables and root vegetables puree or smashed rosemary potatoes

Chicken

Chicken breast stuffed with wild mushrooms, red pepper, spinach, chickpeas and tahini

Roasted Chicken supreme served with mango chutney

Panko crusted jerk chicken breast stuffed with fontina cheese with creamy pineapple aioli

Baked chicken breast stuffed with sweet pear and blue cheese, wrapped in prosciutto with a rosemary jus

Beef

Grilled fillet mignon stuffed with blue cheese with marsala sauce, wrapped with applewood smoked bacon

Slow braised short ribs served with red wine and golden berry glaze

New York striploin with pink peppercorn sauce

Fish

Roasted salmon filet with sweet lemon glaze and creamy dill sauce

Tuna steak with a maple citrus glaze and pineapple chutney

Wild mushroom and oregano crusted red Mullet

Braised rolled branzino with asparagus, oyster mushroom and a white wine reduction

Vegetarian & Vegan

Golden beet risotto with blood orange & Asparagus

Stuffed zucchini in roast tomato sauce

Chana masala with pesto paneer

Desserts

Espresso and Maple crème brulee topped with chocolate covered espresso beans

Dulce de leche cheesecake served with roasted strawberry sauce

Deep fried molten lava cake served with lemon crème anglaise

Fresh Seasonal berry crumble drizzled with warm amaretto caramel

Cherry ricotta cannoli with pistachio gelato

*****Your cake, plated and garnished, served with coffee or tea*****

Kids Menu

Served with veggies and dip

Handmade cheese ravioli with tomato sauce

Chicken strips with white and purple duchess potato

Smoke and fried macaroni and cheese balls

Mini sliders with bacon and cheese with gaufrette potatoes

**\$65.00 per guest
minimum 50 guests**

Additional Courses

Ricotta stuffed Ravioli, in a lemon pistachio pesto

Wild mushroom and boar ravioli with sundried tomato pesto

Gnocchi with fresh rosemary and butter parmesan sauce

Sweet Potato stuffed agnolotti with ginger and curry in a savory sage sauce - Add \$3 Per person

Antipasto

Antipasto with prosciutto, salami, grilled peppers, olives, marinated mushrooms and artichokes - Add \$1.5 per person

Grilled vegetables, olives, marinated mushrooms, and artichokes - Add \$2 per person