

## PLATED

*For every special event, whether it's a birthday, wedding, corporate gathering, any celebration or milestone, we prioritize the experience of you and your guests.*

*Your preferences for catering, cuisine, and service style (like buffet, plated meals, or hors d'oeuvres) are crucial. On the event day, our team will arrive early to handle deliveries, set up, and prepare your delectable food selections, ensuring everything is cleared away before we leave. Explore our recommended items; we can tailor a package that fits your celebration, requirements, budget, and overall experience. We gladly accommodate various dietary needs. Please note that additional costs may apply for per-person pricing for rentals and staffing.*  
*"let us pamper you and your guests"*

### APPETIZERS / SOUP / SALADS / PASTA

**Roasted Ginger and Carrots Soup \$9**

garnished with kale chips and Crème fraîche

**Lentil Soup \$9**

Vegetables with Dupuis lentils served with fried parsnip chips

**Roasted butternut squash soup \$9**

garnished with crème fraîche

**Argentinian Shrimp Ceviche \$19**

In its broth with onions, tomatoes, peppers, lime juice and cilantro

**Grilled Octopus \$23**

Served with capers, fennel, kalamata olives, diced tomatoes and parsley topping with romesco sauce, and lemon

**Beef Tenderloin carpaccio \$19**

Traditional seasoning, arugula, crostini, and microgreens

**Crispy Roasted Cauliflower \$12**

Labneh, sumac, sunflower seeds, herbed oil

**Polenta Fries \$12**

creamy truffle sauce, and freshly grated Parmesan cheese

**Baby Gem Caesar Salad \$16**

topped with brioche croutons, bacon chips, Parmesan crisp, Caesar dressing

**Burrata Salad \$19**

roasted acorn squash, blueberries, arugula, toasted pine nuts, extra virgin olive oil, balsamic reduction, Maldon salt

**Penne Pomodoro \$16**

tomato sauce, parmesan cheese, and micro basil

## MAIN COURSE

### MEAT

**USDA Prime Beef Tenderloin 6oz \$54**

garlic mashed potato, grilled red peppers, green bean bundle, red wine jus

**Braised Beef Short Ribs \$46**

slow-cooked beef short ribs with seared oyster mushrooms, tricolour baby carrots, cacio and pepper risotto, beef jus

**AAA Beef Striploin \$38**

Manhattan cut 8 oz, vegetable medley with roasted potato, and red wine beef jus

**AAA Ribeye 12 oz \$57**

boneless Chicago style served with truffle potato gratin, sautéed mushrooms, green bean bundle, and chimichurri

**Rosemary & Herb-crusted Ontario Lamb (4 bones) \$46**

with honey-smoky roasted carrots, chard, radicchio, and a mint aioli

### POULTRY

**Stuffed Chicken Supreme \$28**

ricotta spinach stuffed chicken breast supreme, brown and white rice pilaf, roasted pumpkin, sautéed kale, chicken jus

**Seared Duck Breast \$42**

potato gratin, sautéed greens, caramelized onions, port and blueberries sauce

**Turkey leg \$29**

red wine braised, served with braised vegetables, and mashed potatoes

### FISH/SEAFOOD

**Swordfish \$47**

wilted greens, seared zucchini, lemon parsley butter sauce

**Blackened Salmon \$29**

sautéed vegetables, and lemon farro with a blackened lemon wedge

**Double Branzino Fillet \$37**

herbs, sautéed garlic rapini, lemon farro, caper butter sauce

**Lobster Tail \$49**

saffron couscous, green beans, and asparagus bundle with clear butter

### VEGETARIAN / VEGAN

**Seared King Oyster Mushrooms \$26**

roasted eggplant and chickpea puree, grilled cabbage, taro crisps with miso vegan aioli (vegan)

**Roasted Cauliflower      \$24**

chilli flakes, lentil ragu, crispy onions

**Stuffed Red Pepper      \$19**

wild rice, and white rice pilaf with green peas, onions, parsley, green pepper, on tomato sauce

**Vegan Artichoke      \$21**

lentils, walnuts, and spinach rolled in kale and vegan puff pastry roll, served with a vegan sundried tomato sauce

...

**SWEET ENDINGS    \$14**

**Hazelnut Chocolate Mousse**

served in a chocolate shell, with berries, vanilla cream, and toasted hazelnuts

**Chocolate Torte**

flourless chocolate cake, topped with a boozy ganache, served with pineapple compote and chantilly cream

**Tiramisu**

classic tiramisu served in a Jar covered in cocoa powder

**Crema Catalana**

parfait with mango compote, mint

**Strawberry Panna Cotta**

served on angel cake, fresh mint berries, and berry coulis

**Zesty Lemon Meringue Tart**

served with lime and orange coulis and white chocolate ganache

