

PLATED DINNER

MENU 1 \$67pp

On the table -Rosemary and sea salt focaccia baskets with white bean mint dip

APPETIZER

please select 1 from the following to be offered to your guests

Strawberry Salad red leaf lettuce, spinach and baby arugula in a cucumber ribbon with strawberries, candied nuts, goat cheese, and honey rosemary dressing
Pear Salad baby romaine spears, with roasted pear, goat cheese, candied nuts and honey rosemary dressing
Caesar Salad with baby gem wedge, Parmigiano Reggiano, herb focaccia croutons, roasted garlic caesar dressing and bacon crumble
Arugula Salad sliced cucumber ring, radishes, cherry tomatoes, roasted beets, red wine vinaigrette
Pear and Goat Cheese Tart honey roasted pear, goat cheese and thyme in a savoury tart shell, garnished with arugula seedlings

MAIN COURSE

Guests are to be offered reply cards, where a predetermined choice of their main course from the following will be noted, the quantity of each main course is approximate and to be determined based on final replies.

Please select up to 3 from the following to be offered to your guests

MEAT OPTIONS

Grilled Chicken breast supreme lemon marinated, served with natural sage jus, fingerling potatoes with sea salt, green beans and heirloom carrot bundle garnished with crispy sage
Roasted NY Striploin Medallion (Manhattan cut) with corn succotash, French green bean bundle and chimichurri
Braised Beef Short Rib with rosemary jus, sour cream mashed potatoes, Brussels sprouts, organic coloured heirloom carrots, panko-crusted onion rings and rosemary garnish

FISH OPTIONS

Blacken Salmon fillet fingerling potatoes with fleur de sel, French green beans and organic coloured heirloom carrot bundle garnished with pea sprouts

Roasted Ontario Rainbow trout with a cauliflower puree, asparagus bundle, edamame, and parsnip crisps to garnish

VEGAN OPTIONS

Grilled Marinated Tofu with mango tamarind glaze, crispy sesame rice cake and mango seaweed salad
Grilled Purple Cabbage wedge with tri-coloured quinoa, white beans pure, dry figs bundled heirloom carrots and sauce soubise

DESSERT

please select 1 from the following to be offered to your guests

White Chocolate Panna Cotta with ice wine, macerated berries and micro mint
Lemon tart individual caramelized French lemon tart with passion fruit curd, Raspberries and cape gooseberries
White chocolate raspberry tart, white chocolate ganache and fresh raspberries in a shortcrust shell, garnished with raspberry coulis and white chocolate curls

PLATED DINNER

MENU 2 \$79 pp

On the table -Rosemary and sea salt focaccia, presented individually in terracotta dishes and grissini baskets served with flatbreads, creamery butter and extra virgin olive oil

APPETIZER

please select 1 from the following to be offered to your guests

Compressed Watermelon Salad with heirloom tomatoes and cucumber, mozzarella di bufala, basil pesto and micro basil
Burrata, Heirloom and Kumato tomatoes on a bed of arugula micro basil and balsamic reduction
Greek Cucumber Ribbon with Cubed Feta, peppers, tomato, cucumber, lemon mint dressing, garnished with feta-stuffed olives
Beet Caprese Salad roasted heirloom beets, pickled red beet cubes, whipped lemon ricotta, pistachio pesto, shaved candy cane beets and mint

MAIN COURSE

Guests will be offered a predetermined choice of main course on the reply

cards between the following quantity of each main course, approximately and to be determined based on final replies

Please select 1 from the following to be offered to your guests

MEAT OPTIONS

Rack of lamb brushed with Dijon and rosemary with cranberry port jus,
Yukon gold potato pave, organic coloured heirloom carrot bundle
Braised beef short rib, sour cream mashed potatoes, Brussels sprouts,
crispy onions and rosemary jus
Roasted triple-A beef tenderloin, truffled ricotta gnocchi, green beans
bundle, crispy onions and rosemary jus

FISH OPTIONS

Seared Halibut with lobster bisque fingerling potatoes, and asparagus,
garnished with pea tendrils
Roasted Branzino double fillets filled with lemon and fresh herbs, served
with salsa verde, roasted fingerling potatoes, batonnettes of zucchini,
heirloom carrots, asparagus topped with seedlings
Miso-glazed black cod fillet in a miso broth with salt-roasted sweet
potato mash, edamame, organic coloured heirloom carrots, pink and
golden baby beets, thin green beans and pea sprout garnish

VEGAN OPTIONS

Zucchini stuffed with tri-coloured quinoa and vegetable confetti,
drizzled with EVOO, served on a grilled portobello mushroom with
chickpeas and marinara sauce, pea sprout garnish
Eggplant involtini filled with tofu and spinach in a parsnip puree sauce
with root vegetable crisps
Seared cauliflower with parsnip chickpea mash, farro, chimichurri
sauce, pomegranate seeds and seedling garnish

PLATED DESSERT

please select 1 from the following to be offered to your guests

Chocolate dark chocolate cookie topped with a white chocolate
mousse, milk chocolate sauce and salted caramel brittle
Sautéed pear, apple and plum crostata with cinnamon-scented vanilla
ice cream, icing sugar dusting, topped with a cape gooseberry
Tiramisu served in a jar made with marsala and mascarpone, topped
with chocolate shavings