

## PLATED DINNER Packages

### MENU A 79pp

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

*\*As the host please select up to 3 options of the following to be offered to your guests, then 1 option will be pre-selected for each guest*

#### 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

**Seared 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-crust onion rings and rosemary garnish

#### FISH OPTIONS

**Blackened 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, pure white beans, 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** French lemon curd topped with merengue

**White chocolate raspberry tart**, white chocolate ganache and fresh raspberries in a shortcrust shell, garnished with raspberry coulis and white chocolate curls

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## PLATED DINNER

### MENU B 84 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 and olives

**Beet Caprese Salad** roasted heirloom beets, pickled red beet cubes, whipped lemon ricotta, pistachio pesto, shaved candy cane beets and mint

#### MAIN COURSE

*\*As the host please select up to 3 options of the following to be offered to your guests, then 1 option will be pre-selected for each guest*

#### 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 bean 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, bundle of zucchini, heirloom carrots, and 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

**Apple and plum crumble** with cinnamon-scented vanilla ice cream, topped with a cape gooseberry

**Tiramisu** served in a jar made with marsala and mascarpone, topped with chocolate shavings

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