

PLATED



Enjoy specialized event menus and attentive service leaving you with nothing to do but enjoy your party.

MENUS

Sample 1

Heirloom trio salad, candy cane beet with tarragon, zebra tomato with basil and purple carrots with thyme

Ontario pork chop pan seared and dressed with herbs with roasted apple chutney. Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest. Roasted mini potatoes tossed in herbs and olive oil

Lime Coconut Sponge Cylinder. Coconut sponge, lime scented cheesecake, lime curd and fresh berries

Sample 2

Soup of roasted mushroom medley in truffled broth garnished with enoki and scallion

Fennel and orange salad, shaved fennel salad with red pepper brunoise, scallions and orange segments dressed with tarragon vinaigrette

Cornish game hen stuffed with wild rice, maple infused jus. Roasted carrots and parsnips with red onion and beet garnished with rosemary and garlic. pomme croquette

Apple Caramel Crumble. Fresh apples and gooey caramel baked in tart style sweet dough crust, topped with golden crumble

PLATED



MENUS

Sample 3

Pork wontons, broth, radish, shitake, scallions

Sesame crusted Atlantic salmon, sherry soy reduction, scented organic rice, grilled medallions of red potato with parsley chiffonade. Blanched bok choy with garlic and ginger garnished with carrot and sesame.

Carrot and Ginger Cake, classic cream cheese icing, walnuts, raisins, triple sec

Sample 4

Crisp heart of romaine lettuce with parmesan and pancetta crisps with a roasted garlic dressing on a bed of mustard dressed lentils

Rainbow trout pan seared dressed with herbs and citrus with herb butter sauce. Grilled medallions of red potato with parsley chiffonade. Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest.

Crème brulée creamy custard with brittle sugar crust

[Allow us to customize for you.](#)