

Plated Dinner Service

Basket of Assorted Fresh Breads & Rolls

offered with Herb Butter

APPETIZER

Client to pre-select one of the salads below

Art Deco Caesar Salad

Baby Romaine Hearts with Smoked Bacon, Herbed Crouton shaped as a napkin ring, drizzled with a Creamy Garlic Dressing, Garnished with Asiago Cheese.

Baby Spinach Leaves

Toasted Coconut and Almonds, Fresh Strawberries and Mandarins offered with a Raspberry Vinaigrette or Poppyseed Dressing

Gathered Mixed Baby Greens

Fresh Pears, Red Onion, Candied Pecans & Crumbled Chevre, Finished with a Light Champagne Vinaigrette

Baby Spinach Leaves with Cranberries

Cranberries, Red Onion, Candied Pecans & Crumbled Chevre, Offered with a Light Champagne Vinaigrette

ENTREE

Client to pre-select one of the following entrees

Oven Roasted Sirloin of Beef

Offered with Cabernet Au Jus
offered with Horseradish

Sonoma Chicken

Boneless Breast of Chicken Panfried with Olive Oil, Garlic, White Wine, Mushrooms, Pepper & Diced Tomatoes with Fresh Herbs

Portobello Chicken

Herbed Boneless Breast of Chicken
with Roasted Red Peppers & Portabella Mushrooms

Mediterranean Chicken

Marinated with Fresh Oregano, Lemon and Olive Oil,
Topped with Roasted Garlic and Feta Cheese

Chicken Asiago

With Sautéed Spinach, Roasted Red Peppers
nestled with a Basil Cream Sauce

Above Entrees maybe offered as a combination plate; presented as a duo plate per guest...(Both Roasted Sirloin of Beef and Chicken on the same plate)

Vegetarian/Vegan Options

Roasted Eggplant

Filled with Ratatouille

Penne Pesto

with a chop of Roasted Tomatoes, Pepper, Portobello Mushrooms
with Virgin Olive Oil, Roasted Garlic and Fresh Basil
topped with Asiago Cheese

Penne Rigate Pasta

In a Hearty Pomodoro Sauce with Sautéed Vegetables
finished with Asiago Cheese

Accompanied with...

Client to choose one potato & one vegetable option

Oven Roasted Potatoes

Finished in Herbs, Garlic & Butter

Double Baked Piped Potatoes

Finished with Parmesan Cheese

Garlic Mashed Potatoes

Asparagus Spears with Sliver of Red Pepper in Garlic Butter (Seasonal)

Medley of Vegetables

A Harmonious Medley of Chopped Seasonal Vegetables in Garlic Butter

HIS & HER DESSERT

Client to pre-select two of the following desserts

Colour Sherbert in a Martini Glass

with Fresh Seasonal Berries drizzled with a Fruit Coulis

New York Style Cheesecake

with Fresh Strawberries

Triple Chocolate Belgian Torte

Finished with a Raspberry Coulis

Tiramisu

With Coffee Liqueurs & Fresh Berries

Presented in a Tall Fluted Glass

Vanilla Bean Creme Brulee

Chef to Torch On-Site - Classic Creme Brulee offered with Seasonal Berries

French Roasted Coffee & Tea

offered with Cream, Milk, Sugar & Sweetener

***The above selections are only suggestions, we are always open to any ideas you may have.
We take great pride in custom creating your menu.***

Special dietary and allergy requests can be accommodated.