



Plated Dinner Menu

Menu one

Appetizer

Roasted figs wrapped in prosciutto with gorgonzola & toasted spiced pecans with a white balsamic reduction, pomegranate seeds and micro greens

Salad

Shaved fennel and frisee salad with shaved pickled radishes & blood oranges with a hazelnut shallot vinaigrette

Entrée

Grilled salmon filet sautéed tuscan kale, grilled baby leek, roasted sweet potato mash with golden beet vinaigrette

Dessert

Tuscan baked apple flan with caramel cream sauce

Menu two

Appetizer

Roasted white asparagus soup with parmigiano-reggiano fritter with black truffle oil

Salad

Baby purple romaine salad with oven roasted tomatoes, crispy pancetta, shaved parmigiano-reggiano and caesar vinaigrette

Entrée

Grilled baby chicken al mattone, pan seared fingerling potatoes, sautéed heirloom carrots with sherry and

Christopher Woods Catering & Events

fresh thyme with pan jus

Dessert

New york style mini cheese cake with a dark chocolate tile

Menu one

Appetizer

Seared northern ontario foie gras, grilled brioche, wild blueberry compote frisee salad

Salad

Heirloom tomato salad, fresh goats cheese, crispy parmesan freco with meyer lemon vinaigrette

Entrée

Saffron scented risotto, seared digby scallops, grilled tiger shrimp in a baby pea and veal reduction

Dessert

Chocolate sponge cake with white and dark chocolate mousse

Menu four

Appetizer

French goat cheese and baby leek tartine, crispy shallot rings, roasted pepper coulis and fresh chervil

Salad

Fresh organic bibb lettuces, grilled red onions, grilled peaches, spicy pecans with creamy poppy seed vinaigrette

Entrée

Herb crusted roast beef tenderloin
Wild mushroom ragu, sautéed rainbow chard with silky gorgonzola mash

Dessert

Mango and raspberry mousse cake with orange drizzle