



Plated Dinner Menu 2022

Plated Dinner Menus

Start Off Your Evening with Tray Passed Appetizers

Caramelized apple, onion and gruyere tarts

Smoked Salmon Slices with mascarpone and fennel on a crostini

Stuffed Cherry Tomatoes with fresh mozzarella basil pesto

Menu 1

Herb Encrusted Prime Rib Steak

Fresh Baby Arugula and Baby Spinach Salad with crisp fresh pears, toasted pecans, dried cranberries and crumbled feta cheese mixed with citrus dressing

Roasted Nugget Potatoes with garlic, shallots and spices

Sautéed Green Beans with Onions and Crispy Bacon

Menu 2

Amazing Mama's Meat or Vegetarian Lasagna

Freshly Baked Focaccia Bread

Caesar Salad with parmesan and herb croutons, crumbled bacon and parmesan cheese

Marinated Zucchini, Peppers and Mushrooms

Menu 3

Chicken Marsala (boneless breasts of succulent juicy chicken breast in a rich, wine-buttom mushroom sauce)

A Salad of crisp, fresh mixed greens, toasted slivered almonds, local herb goat cheese, fresh tomatoes, fresh cucumbers, red peppers and fresh raspberries with raspberry vinaigrette

Garlic Mashed Potatoes

Baby Carrots with brown sugar glaze

Menu 4

Almond Crusted Salmon with a Mango Glaze- salmon filets that are brushed with a mango sauce and then encrusted with almonds and baked.

Fresh Baby Arugula and Baby Spinach Salad with fresh blueberries, toasted walnuts, dried cranberries and local goat cheese mixed with citrus and balsamic vinaigrette

Jasmine Rice Pilaf with herbs and vegetables

Grilled Asparagus & Zucchini in a light soy sauce

Menu 5

All Spiced Catering

Eggplant Rollatini with quinoa, arugula and goat cheese wrapped in eggplants and then placed in rich tomato sauce- then topped with parmesan cheese

Mixed Greens with tomatoes, cucumbers, red peppers, pumpkin and sunflower seeds, toasted almonds, diced apricots and cranberries tossed in citrus vinaigrette

Rice pilaf with seasonal vegetables and herbs in a vegetable broth

A mix of seasonal vegetables with a herb butter sauce

ADD ONS:

Non- Alcoholic Fruit Punch

Freshly Brewed Coffee & Tea

A Variety of Desserts

Please ask if you are interested in pricing for any of the above items.

5% GST is applied on all orders. 15% gratuity is charged on food and beverage.