



PLATED

we offer a huge selection of plated meals and we think you'll be pleasantly surprised by our flexible options for full-service catering onsite.

SALAD

Arugula and Frisée Salad

with roasted cherry tomatoes, goat cheese, pickled red onion and sherry vinaigrette  

Butter Lettuce, Lolla Rossa, Red Oak Salad

With black fig vinaigrette and freshly shaved parmesan  

Heritage Salad

Raspberries, goat cheese, slice almonds and maple shallot vinaigrette   

Frisée and Endive Salad

With caramelized pears, crisp bacon, apple cider vinaigrette  

Sweet Beets and Crumbled Stilton

With arugula, poached pears, toasted walnuts, lemon crème   

Spinach and Romaine Salad

House croutons, crispy bacon, parmesan and Lemon Caesar Dressing

POULTRY

Stuffed Chicken Breast with Woodland Mushrooms

Wrapped in parma ham, parsley potatoes, seasonal vegetables port wine jus

Pan Seared Chicken Breast

On a saffron and tomato risotto, grilled asparagus, cherry tomatoes & basil jus

Roasted Stuffed Chicken

Stuffed with tea soaked raisins, spinach & pistachios, shallot whipped potatoes, orange and juniper jus 

Skillet Seared Chicken

With truffle honey glazed vegetables, bacon in-fused macaire potatoes & bacon cream

Pan Roasted Cornish Hen

With heirloom tomatoes, herb roasted olives and caper salsa, french beans, wild rice pilaf 





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MEAT

Grilled 8oz AAA Beef Tenderloin

On bed of spinach, macaire potatoes, seasonal vegetables, honey mushrooms & basil jus 🌿

Grilled 8oz AAA Strip Loin Steak

Market vegetables, creamed leeks, confit potatoes, and parsley pesto thyme jus

Braised AAA Beef Short Rib

with red wine jus, sautéed asparagus, glazed carrots and chateau potatoes 🌿

Grilled 10oz Milk Fed Veal Chop

With fried potato gnocchi, squash puree charred beets, roasted red onion, rapini & roast garlic jus

Seared Rack Of Australian Lamb

Crushed lyonnaise potatoes, celery root, seasonal vegetables, tomato basil jus

Crispy Muscovy Duck Confit

On a bed of spiced lentils, seasonal vegetables finished with cherry vinegar & light duck broth 🍷

SEA

Grilled Rare Ahi Tuna Steak

Cauliflower puree, asparagus, fingerling potatoes, broccoli, boiled quail egg, caper & olive dressing 🌿 🍷

Seared Atlantic Salmon

With crispy skin, boulangère potatoes, grilled king oyster mushrooms, baby leeks, truffle cream sauce

Grilled Atlantic Halibut

Parsley chateau potatoes, spinach, baby vegetables and corn lemon thyme sauce

Skillet Seared Black Cod

On a bed of spiced lentils du puy, spinach & sautéed rapini & light fish broth 🌿 🍷

Pan Seared Rainbow Trout

On a crushed purple potato salad, rapini, topped with a tomato & tarragon vinaigrette 🍷

Lemon Marinated Red Snapper

On a bed of chive mashed potatoes, corn, shrimp, mussel & clam chowder



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VEGETARIAN

Portobello Mushroom Steak

Olive oil & herb marinated with barley mushroom risotto cake and roasted asparagus 

Cauliflower Steak

Seared cauliflower steak, served on a bed of harissa sauce, silky cauliflower puree, lemon roasted chickpeas & sauteed kale  

Spinach & Ricotta Stuffed Cannelloni

With tomato basil sauce served with sautéed garlic broccolini and garnished with parmesan tuille and basil 

Eggplant Involtini

Grilled eggplant rolled around tofu, peppers, zucchini and heirloom carrot, smothered in fresh tomato basil sauce, served on grilled scallion polenta with leek tied vegetable bundle   

Sweet Potato Gnocchi

With white wine, garlic, and herb pan sauce and lemon roasted asparagus 

DESSERT

Triple Chocolate Mousse

Berry coulis, cookie crumble 

New York Cheesecake

Raspberry coulis, fresh berries & compote 

Vanilla Bean Crème Brûlée

Burnt sugar crackling, fresh berries & compote

Chocolate Molten Lava Cake

Crème anglaise, fresh berries & compote 

Apple Pie

Deep cut, candied walnut, vanilla ice cream 

Flourless Chocolate Cake

Berry coulis, chocolate shavings  

Grand Chocolate Cheesecake

crème grand marnier, fresh berries, candied orange 