



FEAST COUTURE COLLECTION

The following is a collection of some of our elegant gourmet plated and butlered menus guaranteed to impress and delight even the most discriminating and discerning of palates. Fine china, linens and staff are priced separately. Your event planner will be pleased to suggest the appropriate amenities to complement your formal dinner.

SIT DOWN DINNER MENUS:

MENU #1

STARTER | Duo of baby arugula salad with sautéed mushrooms, charred tomatoes and Padano cheese | Leek and potato bisque with crispy shallots

INTERMEZZO | Orange sorbet with orange dust

MAIN | Duo of roasted vegetable and chevre stuffed chicken supreme with pan jus, pan seared jumbo black tiger shrimp with garlic white wine reduction, maple roasted sweet potatoes, French beans and patty pan squash

DESSERT | Duo of lemon meringue tart with mixed berries and chocolate terrine with red berry paint

MENU #2

STARTER | Duo of heirloom tomato carpaccio with cracked pepper and balsamic micro greens with Burgundy poached pears, gorgonzola cheese and candied pecans

INTERMEZZO | Lime sorbet with gold dust

MAIN | Duo of bison tenderloin with loganberry demi and Alaskan wild halibut with papaya relish, smashed fingerling potatoes and vegetable bundle

DESSERT | Duo of chocolate molten cake and mini berry crumble topped with orange spiked cream

MENU #3

STARTER | Duo of five lettuce salad with avocado, yellow tomatoes and shaved heirloom carrots
butternut squash soup with crème fraiche and apple chip

INTERMEZZO | Lemon sorbet with raspberry drizzle

MAIN | Duo of Provimi veal chop with wild mushroom glaze, maple glazed wild salmon filet, garlic mash and asparagus spears

DESSERT | Duo of chocolate spring roll with mango salsa and raspberry flan with white chocolate puddle

MENU #4

STARTER | Duo of Angus beef and wild mushroom cannelloni with roasted tomato and arugula pesto topped with shaved Reggiano parmesan
Frisee, lola rosa, and Belgium salad with teardrop tomatoes, avocado, roasted shallot and sherry wine vinaigrette

INTERMEZZO | Mango sorbet with lime flakes

MAIN | Trio of maple soy drunken duck breast, duck sausage and duck confit on wonton with sweet potato gratin, lentils and baby bok choy glazed with pomegranate cabernet reduction

DESSERT | Chefs selection of seasonal berries with crème fraiche
Calabout chocolate infused crème brulee with pear compote
Warm chocolate cake with truffle filling topped with warm chocolate fondant and orange spiked cream

