

CITY | FARM

JOYCE PLATED MENU

This menu offers your guests a plated, sit-down dinner as each guest is individually served a plated meal. This style of menu requires servers.

FOCACCIA BREAD

Focaccia Bread
with Salted Herb Butter Served at Each Table (VG)

SALAD

Your choice of 1 of the following to serve your guests:

Spinach & Arugula
with Pickled Grapes, Candied Pecans & Goat Cheese (VG, GF)

Mixed Greens
with Tomato, Cucumber, Carrot, Pickled Onion & Toasted Pumpkin Seeds (VG, V, GF, DF)

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia Croutons

ENTRÉES

Your choice of 1 of the following to serve your guests:

5oz Rosemary, Thyme & Lemon Marinated Grilled Chicken
with Red Wine Au Jus served with Seasonal Vegetables
& Potato Pavè (GF, DF)

5oz Carved AAA Ontario Slow-Roast Beef Sirloin with Red Wine
Au Jus served with Seasonal Vegetables & Potato Pavè (GF, DF)

Vegetarian/Vegan Available Upon Request

The vegetarian/vegan count is required fourteen (14) days prior to the event date. The host must provide colour-coded place cards or a symbol on the place cards denoting the vegetarian/vegan entrée selection for each guest and a formal seating plan at least seven (7) days prior to the event date.

Seasonal Stuffed Portobello Mushroom
with Crispy Potato Pavè topped with Stewed Lentils
(VG, V, GF, DF)

DESSERT

Your choice of 1 of the following to serve your guests:

Spiced Apple Pastries
with Salted Caramel & Vanilla Custard (VG)

Double Chocolate Cake
with Chocolate Ganache & Candied Nuts (VG)

Vegan Chocolate & Peanut Butter Mousse
with Toasted Coconut (VG, V, GF, DF)

Freshly Carved Fruit & Mixed Berry Display (VG, V, GF, DF)

COFFEE & TEA STATION

Freshly Brewed Roasted Coffee & Tea
Milk, Almond Milk, Cream, Sugar