

CITY | FARM

ROSE 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

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

PRE-SELECTED ENTRÉES *

** Your Guests final entrée selections are 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 entrée selection for each guest and a formal seating plan at least seven (7) days prior to the event date.*

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)

Seasonal Stuffed Portobello Mushroom
with Crispy Potato Pave 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, Blueberry Preserve & Vanilla Custard (VG)

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

Sticky Toffee Pudding
with Salted Bourbon Caramel, Candied Walnuts & Fresh Cream (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