

# CITY | FARM

## ROSE PLATED MENU

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*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  
served with Seasonal Vegetables & Potato Pavè (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