

CITY | FARM

SHEILA 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)

Spinach
with Seasonal Fruit, Shaved Fennel, Toasted Almonds & Feta
Cheese (VG, GF)

Spinach & Radicchio
with Balsamic Roasted Grapes, Blue Cheese & Focaccia Bread
Crumb (VG)

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

Green Leaf
with Dill, Parsley, Chives & Mint (VG, V, GF, DF)

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

Baby Kale Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia
Croutons

Heirloom Tomato
with Soft Mozzarella, Fresh Basil, Black Olive Oil & Fried
Focaccia Bread Crumb (VG)

Pickled Beet
with Shaved Fennel, Arugula, Candied Pecans, Goat Cheese &
Pickled Mustard Seeds (VG, GF)

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)

5oz Grilled Salmon
topped with Pickled Mustard Salsa Verde, Seasonal Vegetables
& Potato Pavè (GF, DF)

Portobello Mushroom Wellington
with Pickled Mustard Salsa Verde, Seasonal Vegetables
& Potato Pavè (VG, V, DF)

DESSERT

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

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

Seasonal Shortcakes
with Fresh Cream & Mint (VG)

Flourless Chocolate Cake
with Chocolate Custard & Seasonal Preserve (VG, GF)

NY Style Cheesecake
with Seasonal Preserve (VG)

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

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

Vegan Cheesecake
with Seasonal Preserve (VG, V, DF)

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

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

COFFEE & TEA STATION

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