

CHEF'S PLATED SERVICE

All meals must contain a main entrée selection with a minimum of two additional courses.


Please note that only one plated menu may be selected for the entire group.

Combine any 2 Main Entrées for a "Plated Duet Entrée", and add \$6⁰⁰ to the higher priced entrée. Chef to determine appropriate sides to ensure proper flavor profile.

PLATED SERVICE INCLUDES

- Dinner Rolls & Butter
- Coffee & Teas

SALADS & SOUPS

- CAESAR SALAD \$5⁰⁰
- SPINACH SALAD \$5⁰⁰
Candied Pecans, Bleu Cheese, Seasonal Berries & Poppyseed Vinaigrette
- ARUGULA SALAD \$5⁰⁰
Pumpkin Seeds, Dried Apricots & Cranberries, Boursin Cheese & Honey Shallot Vinaigrette
- TOMATO BOCCONCINI SALAD \$6⁰⁰
Fresh Basil, Preserved Egg Plant, Balsamic Reduction & Herb Oil
- ROASTED BEET SALAD \$5⁰⁰
Dukkah Crusted Goat Cheese, Lemon Balm, Frisee & Orange Syrup
- COCONUT & SWEET PEA SOUP \$5⁰⁰
- SPICED TOMATO & TAMARIND SOUP \$5⁰⁰ 
- DILL & POTATO CHOWDER \$6⁰⁰
Braised Leeks & Crispy Shallots
- "BILLI BI" CREAM OF MUSSEL SOUP \$7⁰⁰
Braised Leeks & Parsley Oil

MAINS

(All mains come with seasonal vegetables unless specified otherwise)

CHICKEN

- PAN ROASTED CHICKEN SUPREME \$25⁰⁰
Gratin Potatoes, Sweet Pea Pesto & Sherry Reduction
- PARMESAN CRUSTED CHICKEN CORDON BLEU \$25⁰⁰
Roasted Pepper Sauce & Whipped Garlic Potatoes
- CHICKEN MARSALA \$25⁰⁰
Potatoes, Wild Mushroom & Romesco Sauce

SEAFOOD

- GRILLED MARINATED SALMON \$27⁰⁰ 
House Made "Teri" Sauce, Tempura Green Beans & Sushi Rice
- BLACKENED FRESH COD \$28⁰⁰ 
Potatoes, Pazole Rojo, Chickpea, Tomato, Pickled Jalapeno, Corn Tortilla & Cilantro Crema

DESSERT

- BLUEBERRY CRUMBLE \$6⁰⁰
With Vanilla Sauce
- LEMON BLISS \$7⁰⁰
With Green Tea Syrup & Shortbread Cookie
- MILK CHOCOLATE & EARL GREY CRÈME BRÛLÉE \$8⁰⁰

PLATED APPETIZERS

- WILD MUSHROOM TOAST \$8⁰⁰ 
Olive Filoncini, Soft Poached Egg, Soubise, Black Garlic & Grana Padano
- CITRUS SALAD \$7⁰⁰
Blood Oranges, Mandarin Oranges, Pickled Fennel, Arugula, Dukkha & Tarragon Vinaigrette
- CRAB & LOBSTER BISQUE \$9⁰⁰
Apple, Celery Root, Crab & Lobster Salad & Crème Fraiche
- "POKE" \$8⁰⁰
Marinated Tempura Salmon, Edamame Beans, Avocado, Tomatoes, Seaweed, Sushi Rice & Soy Ginger Dressing
- CHARRED SIRLOIN OF BEEF \$9⁰⁰
Grilled Asparagus, Puffed Amaranth, Sauce Bearnaise & Truffle Champagne Vinaigrette
- GRILLED ADOBO PORK BELLY \$8⁰⁰ 
Corn Fritter, Pepita Sauce & Tomatillo Chow Chow
- SHRIMP & GRITS \$9⁰⁰  
Tomato & Nduja Sofrito with Grana Padano

BEEF

- SLOW COOKED KOREAN STYLE SHORT RIB \$35⁰⁰
Parsnip Puree, Shallot & Tempura Green Beans
- SLOW ROASTED STRIPLOIN \$33⁰⁰
Truffle Scented Whipped Potatoes, Wild Mushrooms & Natural Jus
- BLACKENED NEW YORK STEAK \$33⁰⁰
Grana Padano Grits & Red Eye Gravy
- BEEF DUO \$36⁰⁰
Grilled Sirloin, Braised Short Rib, Whipped Celery Root-Potato, Shallot Demi & Dukkha
- SURF & TURF \$38⁰⁰
Grilled Sirloin Steak, Crab Stuffed Jumbo Prawns, House Made Tater Tots, Bearnaise & Natural Jus
- DARK CHOCOLATE MOUSSE \$8⁰⁰
Hazelnut Praline Crunch, Chocolate Cake, Hazelnut Butter Cream & Chocolate Tuile
- WHITE CHOCOLATE & SEASONAL BERRY CHEESECAKE \$8⁰⁰
With Oat Crumble

*Pricing is subject to an 18% Service Charge + 5% GST.