

Plated Menus

SAPPHIRE MENU

Assorted freshly baked rolls & flatbreads with rose butters

1st Course:

Summer breeze salad with charred onions, tossed in a grainy mustard balsamic dressing topped with pears, honey-coated almonds, cambozola cheese & fresh berries

2nd Course:

Roasted mini potatoes crusted with rosemary garlic olive oil

Sesame crusted green & yellow beans with carrots, tossed in maple glaze

Stuffed chicken Supreme breast with rosemary mushroom duxelles & ricotta cheese, topped with fresh basil white wine vanilla crème sauce

3rd Course:

Strawberry cheesecake, drizzled with blackberry coulis

Coffee & Tea

\$40 per person, includes Tableware (china, water goblet & cutlery) & Service Staff

ROSENTHAL MENU

Assorted freshly baked rolls & flatbreads with rose butters

1st Course:

Niche mixed green salad tossed in Maple balsamic vinaigrette, grape tomatoes & cucumbers wedges, topped with candied pecans, crumbled Blue cheese & fresh berries

2nd Course:

Penne ALa Chili, sauté of sweet peppers, chipolini onions, forest mushrooms chives, simmered in garlic chili fresh herbs olive oil & Asiago cheese

3rd Course:

Chive potato & Manchago cheese in panko bread crumb croquette

Medley of seasonal vegetables

Lemon Basil Pesto marinated Chicken Supreme breast, drizzled with natural Au Jus & parsley olive oil

4th Course:

Light wild berry cream set between light vanilla genoises, drizzled with Baileys Creme Anglais & vanilla-scented fresh whipped cream

Coffee & Tea

\$50 per person, includes Tableware (china, water goblet & cutlery) & Service Staff

NICHE CATERING | EVENT DESIGN

Plated Menus

SWAROVSKI MENU

Assorted freshly baked rolls & flatbreads with rose butters

1st Course:

Baby spinach salad with purple onions, enoki mushrooms, tossed in raspberry vinaigrette, topped with crumbled goat's cheese, candied cranberries & fresh berries

2nd Course:

Wild forest mushrooms stuffed agnolotti pasta, tossed in fresh basil cream sauce, garnished with Asiago cheese, drizzled with parsley olive oil

3rd Course:

Roasted Garlic mashed potatoes swirls

Sesame crusted green & yellow beans with string carrots glazed with maple glaze

Niche crusted slowly roasted Rib Eye beef with horseradish aside with Chicken skewer kebob, crusted with fresh herbs & spices, drizzled with rosemary natural Au Jus reduction sauce

4th Course:

White chocolate cappuccino cake drizzled with mocha sauce fresh vanilla-scented whipped cream & fresh berries

Coffee & Tea

\$60 per person, includes Tableware (china, water goblet & cutlery) & Service Staff

RUBY MENU

Assorted freshly baked rolls & flatbreads with rose butters

1st Course:

Niche mixed green salad tossed in Maple balsamic vinaigrette, grape tomatoes & cucumbers wedges, topped with candied pecans, crumbled Blue cheese & fresh berries

2nd Course:

Penne pesto ALLa creme, roasted red peppers, baby spinach, tossed in cashew pesto vanilla creme sauce

3rd Course Duet Entree:

Roasted mini potatoes crusted with rosemary garlic olive oil Pappardelle vegetables of green & yellow zucchini & carrots

Stuffed chicken Supreme breast with rosemary mushroom duxelles & ricotta cheese matched with Five peppercorn crusted grilled Beef Tenderloin medallion napped with Merlot wine reduction glaze

4th Course:

Cherrie Jubilee, dome of light chocolate cake surrounds a cloud of vanilla mousse with a heart of brandied cherries, drizzled with vanilla & raspberry coulis

Coffee & Tea

\$65 per person, includes Tableware (china, water goblet & cutlery) & Service Staff

NICHE CATERING | EVENT DESIGN

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Notes

EMERALD MENU

Assorted freshly baked rolls & flatbreads with rose butters

1st Course:

Stuffed grilled portobello mushroom with pancetta, roasted garlic & onion herbed cream cheese drizzled with kiwi coulis

2nd Course:

Niche mixed greens salad tossed in Maple balsamic vinaigrette, grape tomatoes & cucumber wedges, topped with candied pecans, crumbled blue cheese & fresh berries

3rd Course:

Stuffed roasted butternut squash agnolotti pasta, simmered in Charred tomato rose sauce with crumbled goats cheese

4th Course Trio Entree:

Roasted garlic mashed potatoes swirls

Baby carrot tops wrapped in leek strings

Grilled 4oz AAA fillet tenderloin with herb crusted

Chicken Supreme breast, napped with lobster tarragon white truffle pinot grigio wine sauce

5th Course:

Black & white diamond mousse layered between light sponge cake, garnished with chocolate glaze coulis

Coffee & Tea

\$75 per person, includes Tableware (china, water goblet & cutlery) & Service Staff

Bacon wrapped scallops

Thai chilli shrimp skewers with coconut peach sauce

Crab stuffed mushrooms with melted Asiago

Smoked salmon roulades stuffed with dill infused goat's cheese topped with caviar

Lemon grass scallop skewers glazed with truffle Beurre blanc

Raspberry Fizz infused mini vodka martinis

Mini Bailey's chocolate mousse in chocolate cup

Baileys & vanilla mousse in chocolate cups