

PLATED DINNER MENU

This is just a sampling of some of our more popular plated menu items. We would be happy to customize a menu that suits your budget, style and tastes. Please note all items require Chef Services (additional fees apply) unless otherwise stated. nadine@nadinehughes.com 905.580.5191

FIRST COURSE - PLATED SALADS & SOUPS

- BABY SPINACH AND FRISEE SALAD
With Sliced Pears, Candied Pecans, Crumbled Stilton and a White Balsamic Vinaigrette
- BABY HERITAGE BLEND SALAD
Topped with Shaved Asian Pear, Crispy Pancetta with a Sherry Vinaigrette
- ARTICHOKE HEART & SLOW ROASTED TOMATO
With Chevre Mousse and Parsley Vinaigrette
- GRILLED ASPARAGUS & HALOUMI CHEESE SALAD
With Olive & Lemon Salsa
- SMOKED SALMON TARTARE
With Shaved Cucumber and Caper Mustard Dressing
- HEIRLOOM TOMATO & FRESH MOZZERELLA
With Sea Salt & Black Pepper Croutons, Basil and Aged Balsamic Vinaigrette
- HEIRLOOM BEET CARPACCIO
With Blue Cheese, Candied Walnuts and Baby Arugula with Citrus Vinaigrette
- FRESH HOUSE RICOTTA & FIGS
With Honey, Balsamic Vinaigrette and Olive Oil Crostini
- SMOKED DUCK & ARUGULA SALAD
With Dried Cherries and Roasted Hazelnuts
- SHAVED FENNEL, APPLE & RADISH SALAD
With Sunflower Seeds and Curry Seeded Mustard Dressing
- CURRIED ROASTED BUTTERNUT SQUASH & PEAR SOUP
Spiced Pepitas and Caramelized Pear
- ONION & FENNEL BISQUE
With Parmesan Garlic Croutons and Chives
- CARROT APPLE GINGER SOUP
With Caramelized Apple, Candied Ginger and Fresh Herbs

- CHICKEN DUMPLING SOUP
Clear Broth with Mini Dumplings, Shaved Carrot & Fresh Parsley

MAIN COURSE

Unless otherwise noted all mains come with 2-3 seasonal sides that can be determined once your selection has been chosen to ensure we have the most appropriate compliment to your dish.

MEAT OPTIONS

- BEEF TENDERLOIN
With Frazzled Onions, Long Chive and Port Demi-Glace
- NEW ZEALAND RACK OF LAMB
With Orange & Mint Couscous, Slow Roasted Tomatoes and Kalamata Olive Tapenade
- BRAISED LAMB SHANK
With Caramelized Onions and Shallots in Red Wine Sauce
- PAN SEARED CENTER CUT RIBEYE
With Cracked Peppercorn, Bourbon and Wild Mushroom Ragout Topped with Frazzled Onions
- RED WINE BRAISED BEEF SHORT RIB
With a Maple Sriracha Glaze

POULTRY OPTIONS

- HERB PAN ROASTED BREAST OF CHICKEN
Dressed with a Fine Herb Vinaigrette (option for skin on or off)
- CRISPY CONFIT DUCK LEG
Served over Creamy Wild Mushroom and Parmesan Risotto & Topped with Natural Jus
- BACON WRAPPED CORNISH HENS
With Raspberry Balsamic Glaze

VEGETARIAN OPTIONS

- GRILLED EGGPLANT AND VEGETABLE STACK
Layered with Portobello Mushrooms, Fire Roasted Red Peppers, Zucchini, Wilted Spinach and Choice of Mozzarella or Smoked Gouda Cheeses
- CREAMY WILD MUSHROOM AND PARMESAN RISOTTO
Infused with White Truffle Oil and Topped with Shaved Lemon Asparagus
- STUFFED ACORN SQUASH
With Cranberry Apple Quinoa Stuffing
- SAVOURY SEASONAL VEGETABLE STRUDEL
With Herb Feta Cheese (or option to omit for Vegan)

FISH & SEAFOOD OPTIONS

- CRISPY SKINNED PAN ROASTED SALMON
With Roasted Salt & Pepper Fingerling Potatoes and Seasonal Greens
- PROSCIUTTO WRAPPED COD
With Nut Free Basil Pesto Served on a Bed of Gingered Squash Mash
- JUMBO PRAWN PERNOD
With Saffron & Lemon Jasmine Rice

DESSERT OPTIONS

- GLUTEN FREE CHOCOLATE DATE & ALMOND TORTE
With Vanilla Bean Ice Cream and Dark Chocolate Orange Fudge Sauce
- STICKY DATE TOFFEE PUDDING
With Salted Caramel Sauce
- BRANDIED FIG & VANILLA PUDDING
With Crispy Thin Ginger Snaps
- INDIVIDIAUL MERINGUE NESTS
With Lemon Curd & Fresh Berries
- LEMON MOUSSE CAKE
With Fresh Whipped Cream & Candied Lemon Zest

STAFFING RATES

Whether your event requires one waitstaff to pass and clean up or a full team of chefs, servers and bartenders we are happy to make all the necessary arrangements. Many of our waitstaff and bartenders have worked with us for a decade and pride themselves on their attention to detail and customer focus. A 4 hour minimum applies for all staffing and prices do not include hst or gratuities.

- Executive Chef ~ 50/hr
- Assistant Chef ~ 40/hr
- Servers ~ 30/hr
- Bartenders ~ 30/hr
- Onsite Supervisor ~ 35/hr

RENTALS

We can take care of all your rental needs or provide you with a suggested rental list to work with one of our preferred vendors.

FLOWER & DÉCOR

Truly wow your guests with themed decorations and stunning floral presentations. Known for her creativity and design, Nadine can create and intertwine the perfect theme or setting for your next event. Event planning consultation rates are \$45/hr.