Platted Dinner menu

\*Choose one of the three salad options\*

**Tuscan salad**

*Field Greens with Dried Cranberries & Sunflower Seeds Topped with Goat Cheese*

*Dressed with Olive Oil & Balsamic*

**Caprese salad**

*Slice Tomato Topped with Fresh Mozzarella*

*Herb & Olive Oil Balsamic Glaze Served on a Bed or Arugula*

**Arugula & beet salad**

*Baby Arugula Tossed with Beets & Mandarin Slices, Topped with Crumbled Blue Cheese*

*Pear Vinaigrette*

*\*Choose one of the four main options\**

**Grilled 5oz tenderloins**

*Served with Braised Mushrooms, Asparagus*

*Parmesan Roasted Potatoes*

*Red Wine Sauce and Herb Butter*

**Miso glazed salmon**

*Served with Asparagus, Rice Pilau*

*Sweet Thai Red Curry Sauce*

**Parmesan aubergine(vegetarian)**

*Roasted Eggplant with Roma Tomato Sauce and Parmesan Cheese*

**Macaroni & cheese(children)**

*Gluten free option available*

*(Minimum 25 maximum 60 Additional labour charges will apply)*

*\*Choose one of three dessert options\**

**Classic panna cotta with berry coulis**

**Homemade dark chocolate mousse with orange sauce**

**Summer berry pudding with fresh berries & whipped cream**