

PALATABLE  
CATERING & EVENTS



# Plated Menu



# 3 Course with Dessert

min 10 guests

\$60 per person

First

*Creamy Squash & Sage Soup* GF VE

roasted butternut squash, crispy sage

or

*Spinach Salad* GF

baby spinach, pumpkin seeds, cranberry, goat cheese,  
pickled & fried shallot, coriander vinaigrette

Second

*Roast Chicken* GF

free-range, seared skin-on chicken breast, fennel, peas,  
spring carrots

or

*Wild Sockeye Salmon* GF

root vegetable nest, citrus cream

or

*Braised Beef* GF \*additional \$10 per person

rich red wine gravy, roasted seasonal vegetables,  
herb-roasted potatoes

\*\*\* Vegetarian/ Vegan option available upon request

Third

*Triple Chocolate Cake*

or

*Lemon Berry Tart*

GF= Gluten Free VE= Vegan



# 3 Course without Dessert

min 10 guests

\$65 per person

## First

*Creamy Squash & Sage Soup* GF VE  
roasted butternut squash, crispy sage

or

*Spinach Salad* GF  
baby spinach, pumpkin seeds, cranberry, goat cheese,  
pickled & fried shallot, coriander vinaigrette

## Second

*Tuna Crudo* GF  
white balsamic, tapenade, basil, olive oil

or

*Beef Tartare*  
caper, onion, crostini

## Third

*Roast Chicken* GF  
free-range, seared skin-on chicken breast, fennel, peas,  
spring carrots

or

*Wild Sockeye Salmon* GF  
root vegetable nest, citrus cream

or

*Braised Beef* GF \*additional \$10 per person  
rich red wine gravy, roasted seasonal vegetables,  
herb-roasted potatoes

\*\*\* Vegetarian/ Vegan option available upon request

GF= Gluten Free VE= Vegan



# 4 Course with Dessert

min 10 guests

\$75 per person

First

*Creamy Squash & Sage Soup* GF VE

roasted butternut squash, crispy sage

or

*Spinach Salad* GF

baby spinach, pumpkin seeds, cranberry, goat cheese, pickled & fried shallot, coriander vinaigrette

Second

*Cacio e Pepe*

pecorino emulsion, black pepper, spaghetti

or

*Fungi*

portobello puree, wild mushrooms, spinach

Third

*Roast Chicken* GF

free-range, seared skin-on chicken breast, fennel, peas, spring carrots

or

*Wild Sockeye Salmon* GF

root vegetable nest, citrus cream

or

*Braised Beef* GF \*additional \$10 per person

rich red wine gravy, roasted seasonal vegetables, herb-roasted potatoes

\*\*\* Vegetarian/ Vegan option available upon request

Fourth

*Triple Chocolate Cake*

or

*Lemon Berry Tart*

GF= Gluten Free VE= Vegan



# 4 Course without Dessert

min 10 guests

\$80 per person

First

*Creamy Squash & Sage Soup* GF VE  
roasted butternut squash, crispy sage

or

*Spinach Salad* GF  
baby spinach, pumpkin seeds, cranberry, goat cheese,  
pickled & fried shallot, coriander vinaigrette

Second

*Cacio e Pepe*  
pecorino emulsion, black pepper, spaghetti

or

*Fungi*  
portobello puree, wild mushrooms, spinach

Third

*Tuna Crudo* GF  
white balsamic, tapenade, basil, olive oil

or

*Beef Tartare*  
caper, onion, crostini

Fourth

*Roast Chicken* GF  
free-range, seared skin-on chicken breast, fennel, peas,  
spring carrots

or

*Wild Sockeye Salmon* GF  
root vegetable nest, citrus cream

or

*Braised Beef* GF \*additional \$10 per person  
rich red wine gravy, roasted seasonal vegetables,  
herb-roasted potatoes

\*\*\* Vegetarian/ Vegan option available upon request

GF= Gluten Free VE= Vegan

