



Once Upon A Dream

ALL INCLUSIVE 'SET' MENU

\$45 PER GUEST*

APPETIZERS

SERVED BUTLER STYLE AFTER THE CEREMONY

MINI YORKSHIRE PUDDING

ROAST BEEF SHAVINGS METICULOUSLY STUFFED INTO A LIGHT AND CRISP PASTRY WITH HORSE RADISH MAYO AND GRAVY

CHICKEN SATAY (GF) (DF)

FULL OF BOLD SOUTH ASIAN FLAVOR AND A SMOOTH PEANUT DRIZZLE

BRUSCHETTA (GF) (DF) (V)

SIMPLE AND HUMBLE. A BLEND OF GARDEN TOMATOES, ONION AND BASIL ON A TOASTED BAGUETTE

SALADS + SIDES

SERVED WITH ROLLS, SLICED BAGUETTE AND BUTTER

CAESAR SALAD (V)

CRISP ROMAINE + CROUTONS TOSSED IN A GARLICKY DRESSING AND DELICATE PARMESAN

MEDITERRANEAN SALAD (GF)

CHORÓS [GREEK FOR DANCE] OF PEPPERS, JUICY TOMATOES, ONIONS, KALAMATA OLIVES, OLIVE OIL, OREGANO AND CRUMBLY FETA

CITRUS SPRING SALAD (GF) (DF)

DELICATE GREENS AND A RAINBOW OF JUICY FRUITS WITH A SWEET VINAIGRETTE

RICE PILAF (GF) (DF)

FINE HERBS FOR AN INFUSED FLAVOR

ROASTED MARKET VEGETABLES (GF) (DF) (V)

SELECTION OF PEAK SEASON VEGETABLES IN EXTRA VIRGIN OLIVE AND OUR HOUSE-MADE SPICE BLEND

YUKON GOLD MASHED POTATOES (GF) (V)

FIT FOR THE GODS BUTTERY AND SMOOTH

MAIN COURSE

MASTER CARVER ON HAND

THREE CHEESE PASTA BAKE (V)

RICOTTA AND MOZZA FILLED TORTELLINI, TOMATO CREAM SAUCE BAKED WITH A SELECTION OF CHEESES

DIJON + ROSEMARY CHICKEN (GF)

VELVETY DIJON BASED CREAM SAUCE BLANKETING OUR LOCALLY SOURCED FREE RUN CHICKEN BREAST WITH A TOUCH OF SLIGHTLY MINTY AND PEPPERY ROSEMARY

CANADIAN AAA ROAST BEEF (GF) (DF)

SLOW ROASTED INSIDE ROUND ENCRUSTED WITH A HOUSE-MADE SPICE BLEND FOR INCREDIBLE FLAVOR AND TENDERNESS. SERVED WITH DRIPPINGS AND SPICY HORSE RADISH

SWEETS + DRINK

A COMPLIMENT TO YOUR OWN DESSERT

DESSERT BITES + SEASONAL FRUIT COFFEE + TEA

*PRICE IS BASED ON 100 GUESTS (BUFFET STYLE)

CHECK OUR WEBSITE FOR MENU ADD ON - MIDNIGHT SNACK PACKAGES ● TAXES + GRATUITY ARE NOT INCLUDED

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