



# Traditional Charm

# \$35

D I N N E R ' S E T ' M E N U

PER GUEST\*

## S A L A D S

SERVED WITH ROLLS, SLICED BAGUETTE AND BUTTER

### CAESAR SALAD (M)

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

### SPINACH + PENNE SALAD (M)

DIVERSE FLAVORS OF DELICATE DILL AND AGED FETA IN A CREAM BASED DRESSING

## H O T S I D E S

PERFECT PAIRINGS

### ROASTED MARKET VEGETABLES (GF) (DF) (M)

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

### OVEN ROASTED BABY POTATOES (GF) (DF) (M)

FORK TENDER NUGGETS TOSSED IN EXTRA VIRGIN OLIVE OIL AND OUR HOUSE-MADE SPICE BLEND

## M A I N C O U R S E

MASTER CARVER ON HAND

### 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 HORSERADISH

OR

### 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

AND

### THREE CHEESE PASTA BAKE (M)

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

*MENU INCLUDES: Dinner Plate, Cutlery, Wine Glass + Linen Napkin*

*\*PRICE IS BASED ON 80 GUESTS (BUFFET STYLE)*

CHECK OUR WEBSITE FOR MENU ADD ONS - APPETIZER, DESSERT OR MIDNIGHT SNACK PACKAGES ● TAXES + GRATUITY ARE NOT INCLUDED ● SOME RESTRICTIONS MAY APPLY

web: [www.cateringvisions.com](http://www.cateringvisions.com)

email: [info@cateringvisions.com](mailto:info@cateringvisions.com)

phone: 604-657-8373

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