

Plated Holiday Menu



Customizable Menus

Our vision is to Serve!

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PLATED DINNER MENU

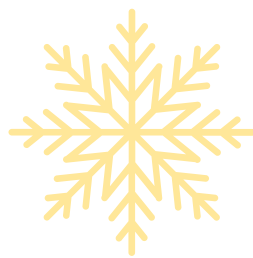
INCLUDES:

- Dinner Rolls
- Plated Salad
- Starch Side
- Vegetable Side
- Entrée Slection
- Plated Dessert
- China Plates/Cutlery
- Linen Napkins
- All Serving Equipment

SALAD SELECTION (Choose 1)

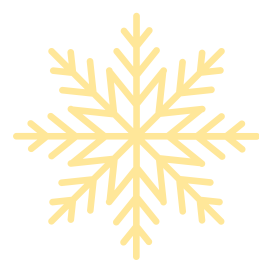
HERITAGE MIXED GREENS BOUQUET

tuscan lettuce with sliced cucumber rolls, pickled tri-colored tomatoes, pickled onion, pickled carrot & crispy quinoa (GF/DF)



ROASTED BEETROOT SALAD

*goat cheese mousse, roasted beets, grilled peaches, heritage greens, frisée lettuce & mini pear peppers, served with an apple cider vinaigrette dressing (GF)
(Substitute hummus mousse to be dairy free)*



BURRATA TOMATO SALAD

tomato carpaccio, creamy burrata cheese, homemade basil pesto, crispy prosciutto bits, pickled red onion & greens, served with a balsamic modena dressing (GF)

ENTRÉE SELECTION

(PRICED PER SELECTION)

GLAZED CHICKEN | \$65.00

tender boneless chicken leg in a citrusy sweet sauce (brown sugar glazed with lemon zest, spices & dijon mustard), served with wild mushroom rice pilaf or creamy mashed potatoes, roasted rainbow carrots, broccolini & roasted baby gem tomatoes (GF) / (DF with Rice)

SMOKED DUCK | \$70.00

pan-fried with a spiced orange & cranberry sauce served with a potato parsnip purée, roasted rainbow carrots, broccolini & roasted gem tomatoes (GF)

CANDIED SALMON | \$70.00

marinated in maple syrup, black pepper & sea salt) served with a wild mushroom rice pilaf, roasted rainbow carrots, broccolini & roasted baby gem tomatoes - garnished with a maple drizzle (GF/DF)

SOUS-VIDE TENDERLOIN | \$65.00

served with creamy garlic mashed potatoes, roasted rainbow carrots, broccolini & roasted baby gem tomatoes - garnished with a red wine reduction (GF)

VEGETARIAN /VEGAN

MUSHROOM WELLINGTON| \$55.00

tender mushrooms wrapped in a flaky puff pastry topped with mushroom gravy & served with mashed potatoes, roasted rainbow carrots, broccolini & roasted baby gem tomatoes (GF) (dairy free with herb roasted baby potatoes)

RATATOUILLE NICOISE| \$55.00

Eggplant, Tomato, Zucchini, Boccocini Cheese & Marinara Sauce served with wild mushroom rice pilaf, roasted rainbow carrots, broccolini & roasted baby gem tomatoes (GF)

**Special dietary requests can be accommodated upon request*

DESSERT SELECTION **(CHOOSE 1)**

SALTED CARAMEL CHEESECAKE

*served with Fresh Seasonal Berries, Mint
& a Chantilly Cream (NF)*

LEMON TART

*with Fresh Lemon Zest, Swiss Meringue,
Mint & Candied Lemon (NF)*

TRIPLE CHOCOLATE MOUSSE

*with a Fresh Raspberries, a Raspberry Coulis,
Mint & Chocolate Garnish (NF)*

GOLD AVOCADO CHOCOLATE

*with a Raspberry Coulis, Oat & Coconut
Oil Crumble, Whip, Raspberry Pearls & Mint
(GF/NF/DF/VEGAN)*

TERMS & CONDITIONS

ADDITIONAL CHARGES

- Note: Final guest count and payment for all food and beverage orders is due no later than fourteen days prior to your event date.
- All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
- A flat rate delivery charge of \$49 and a \$10 gas fee may apply.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a Deposit.
- A \$10/pp service fee for waitstaff may apply to all events requiring staffing.

INCLUDED IN MENU

- China, cutlery, and white linen napkins are included with each menu.
- All serving equipment including chafing dishes and serving utensils for Buffet are included with menu prices.
- Disposable Rosso cups, lids, milk, cream and condiments included for coffee and tea service. (China mugs/saucers may be rented at an additional cost.)

ALLERGY INFORMATION

- Due to the nature of some allergies and intolerances, we would strongly recommend ordering a separate plate for anyone with severe allergies.
- Guests with life-threatening allergies should avoid any food at the event!

BAR/ALCOHOL SERVICE

- In support of responsible beverage service, Visionary bar staff will not serve any guest who appears intoxicated
- Liquor service is not permitted before 10:00am and after 1:00am.
- Proof of age (photographic government-issued ID), may be requested from any guest, and required from those who appear to be under 35 years of age.
- Refusal of alcohol service is at the discretion of any certified Visionary bar staff.

CANCELLATION POLICY

- If an order is terminated within fourteen days of the event date, Visionary may retain any deposit paid for catering and rental services.
- Your Deposit is 100% refundable if you are required to cancel your order as long as we are notified prior to fourteen days of your event date.
- If your event is cancelled due to COVID-19 restrictions, a full refund of any deposit made will be provided regardless of notice date.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com