

Plated Dinner



Customizable Menus

Our vision is to Serve!

www.visionarycatering.com



APPETIZERS

GRAZING TABLE **\$21.95/PP**

Selection of Smoked & Cured Meats, Specialty Cheeses, Fresh Seasonal Fruit, Olives, House-made Jams & Assorted Crackers with Vegetable Display (**GF Available +\$2.00/pp**)

3 PIECES/PP - **\$20.95** | 5 PIECES/PP - **\$29.95** | 7 PIECES/PP - **\$38.95** (**Minimum 24pcs per item**)

SLIDERS

- Korean Style Crispy Chicken Slider
- 17 Hour Slow-Roasted Brisket Slider
- Mini Big Mac Slider
- Nashville Hot Chicken Slider
- Crispy Fish Slider
- BLT Puff Pastry Slider
- Mediterranean Falafel Slider (VEGAN)
- Fried Yam Steak Slider (VEGAN)

ASIAN FUSION

- Sweet & Spicy Fried Chicken Bite (DF)
- Ginger Beef Bao Bun (DF)
- Bao Bun with Teriyaki Tofu & Glazed Shiitake Mushroom (VEGAN)
- Gua Bao (Pork Belly Bao Bun)
- Street Food Salad Rolls (GF/VEGAN)
Hoisin Sauce for Salad Rolls **NOT GF**

SEAFOOD

- Atlantic Crab Cakes with Lemon Aioli
- Scallop & Shrimp with Parsnip Purée (GF)
- Crunchy Buffalo Shrimp with a Lemon Aioli
- Ahi Tuna Salad with Mango Salsa - COLD
- Crispy Tempura Shrimp w/ Tentsuyu Sauce
- Cucumber Smoked Salmon Rolls - COLD (GF)

CANAPES

Must be ordered by the dozen (GF UPON REQUEST +\$2.00)

- Baked Brie & Cranberry Crostini (V)
- Chicken Salad Crostini
- Seared Beef Crostini w/ Whipped Boursin
- Mango & Prosciutto Crostini w/ Cream Cheese
- Artichoke with Hummus & Tomato (VEGAN)
- Cajun Shrimp Crostini
- Tomato & Whipped Feta Crostini (V)
- Peach & Ricotta Crostini (V)

VEGETARIAN

- Cheese Pierogis with Sour Cream - 2pp
- Vegetarian Dumplings with Soy Sauce - 2/pp (DF)
- Whipped Feta on House-Baked Artisan Bread
- Mozzarella Arancini (Stuffed Rice Balls) - 2/pp
- Spanakopita with Tzatziki Sauce - 2/pp
- Vegetarian Spring Rolls with Plum Sauce - 2/pp
- Mini Vegan Samosas with Mango Chutney - 2/pp (VEGAN)
- Ricotta & Spinach Stuffed Mushroom Caps - 2/pp

SKEWERS

- Chicken Yakitori Skewers (GF/DF)
- Orange-Ginger Chicken Skewers (GF/DF)
- Dijon Mustard Chicken Skewers (GF/DF)
- Bacon Wrapped Chicken & Pineapple Skewers (GF/DF)
- Teriyaki Chicken Skewers (GF/DF)
- Kentucky Bourbon Meatball Skewers (DF)
- Sweet & Sour Beyond Meat Kabobs (GF/VEGAN)
- Ginger Fried Beef Skewers (GF/DF)
- Grilled Lemongrass Beef Skewers (GF/DF)
- Grilled Black Tiger Shrimp Skewers (GF/DF)
- Buffalo Tofu Skewers (GF/VEGAN)
- Tofu Skewers with a Cilantro Pesto Sauce & Onion (GF)
- Caprese Skewers 2/pp - COLD (GF/V)
- Melon, Prosciutto & Mozza Skewers - COLD (GF)
- Antipasto Skewers - COLD

DIPS

All dips include Tri-Color Corn Tortilla Chips & Fried Garlic Pita Bread

- Creamy White Bean Dip (GF/VEGAN)
- Caramelized Onion & Cheddar Dip (GF)
- Roasted Red Pepper Dip (GF/VEGAN)
- Tahini-Hummus w/ Roasted Sesame Seeds (GF/VEGAN)
- Four Layer Dip (Guacamole, Sour Cream, Salsa & Shredded Cheese) - COLD (GF)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

PLATED DINNER MENU

MENU INCLUDES:

- Set-up / Clean-up
- Bread Basket
- Salad or Soup
- Starch Side
- Vegetable Side
- Entrée Selection
- Plated Dessert
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Serving Equipment

STARTER SELECTION (Choose 1)

SALAD

Roasted Root Vegetable Salad with a Parsnip Purée, Roasted Red Beet Wedges, Roasted Carrots, Arugula & Cherry Tomatoes with a Yogurt Dressing (GF/V)

Crispy Kale Caesar with Baby Romaine Lettuce, Crispy Baked Kale & House-made Croutons & a Fresh Parmesan & Garlic Caesar Dressing (V)

Carrot Salad with Roasted Carrot, Pickled Carrot, Carrot Mousse, Whipped Feta, Prosciutto Chips, & Edible Soil

Heirloom Tomato Salad with Pickled Tomato, Tomato Mousse, Cheddar Cheese Chip, & Whipped Feta (V/GF)

Heritage Mixed Greens with Pickled Red Onion, Cherry Tomato, Sliced Carrot, Cucumber & a Maple Vinaigrette Dressing (DF/GF/V)

Red Wine Poached Pear Salad with Goat Cheese Mousse, Micro Arugula, Candied Pecans, Mandarins & Grapes with a Maple Vinaigrette Dressing (GF/V)

SOUP

Cream of Leek & Potato (V/GF)

Roasted Butternut Squash (V/GF/DF)

Tomato Basil Bisque (V/GF)

Cream of Mushroom (V)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

ENTRÉE SELECTION

(PRICED PER SELECTION)

POULTRY

MISO CHICKEN | \$85.00

Sous-Vide Miso Glazed Chicken with House-Made Chili Oil (DF/GF)

CHICKEN SUPREME | \$85.00

Pan-Roasted Suprême de Volaille Cut of Young Chicken with Rosemary & Button Mushrooms (GF/DF)

CHAMPAGNE CHICKEN | \$85.00

Lightly Breaded Chicken with a Creamy Béchamel Mushroom Sauce
8

YAKITORI CHICKEN | \$85.00

Tender Chicken marinated in our house-made Japanese Marin Wine & Sweet Soy Sauce (GF/DF)

Presented with Wild Rice Pilaf, Roasted Carrots, Summer Asparagus, Roasted Grape Tomatoes & garnished with an Edible Orchid

BEEF

AAA BEEF BRISKET | \$80.00

17 Hour Slow-Roasted Beef Brisket with Herbed Au Jus & Grainy Mustard (GF/DF)

BEEF SHORT RIB | \$90.00

Overnight Braised Beef Short Rib with a Saké & Soy Based Sauce (GF/DF)

SOUS-VIDE TENDERLOIN | \$90.00

Sous-Vide AAA Beef Tenderloin with Sauce au Vin Rouge (GF/DF)

Presented with Wild Rice Pilaf, Roasted Carrots, Summer Asparagus, Roasted Grape Tomatoes & garnished with an Edible Orchid

Special dietary requirements can be accommodated upon request

FISH

MAPLE GLAZED SALMON | \$90.00

Baked Pacific Salmon finished with a Quebec Maple Syrup Glaze (GF/DF)

PARMESAN LEMON HALIBUT | \$90.00

Oven-Baked Halibut with a Lemon Caper Sauce, topped with Parmesan (GF)

Presented with Wild Rice Pilaf, Roasted Carrots, Summer Asparagus, Roasted Grape Tomatoes & garnished with an Edible Orchid

VEGETARIAN & VEGAN

MUSHROOM WELLINGTON | \$65.00

Tender Mushrooms Wrapped in a Flaky Puff Pastry & Topped with Mushroom Gravy (VEGAN)

STUFFED PORTOBELLO | \$65.00

Homemade Black Bean & Quinoa Patty, stuffed into a whole Portobello Mushroom & topped with Cheese. (Can be made VEGAN)

VEGAN MUSHROOM STEAKS | \$65.00

King Oyster Mushrooms in our House-Made Miso Sauce (GF/DF)

RATATOUILLE NICOISE | \$65.00

Eggplant, Tomato, Zucchini, Boccocini Cheese & Marinara Sauce

Presented with Wild Rice Pilaf, Roasted Carrots, Summer Asparagus, Roasted Grape Tomatoes & garnished with an Edible Orchid

Special dietary requirements 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/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 \$75 and a \$10 gas fee will apply to all orders.
- A \$10/pp service fee will be added to all Staffed Events.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a Deposit.

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