

Plated Dinner

OPTION#1:

- Homemade Dinner Rolls (Multigrain, Lalagides, Foccacia, Black Olive & Whole Wheat)
- “My Mother’s” Olive Oil
- Lemon Scented Hot Towels
- Mixed Greens with Shaved Carrots, Cucumber, Cherry Tomatoes in a Balsamic Fig Vinaigrette
- Grilled Beef Tenderloin with a Brandy Peppercorn Sauce
- Fingerling Potatoes
- Grilled Vegetable Bundles

TRIO DESSERT PLATE

- Long Stem Chocolate Dipped Strawberry
- Mini Chocolate Mousse with Raspberry
- Ricotta & Nutella Cheesecake

OPTION#2:

- Homemade Dinner Rolls (Multigrain, Lalagides, Foccacia, Black Olive & Whole Wheat)
- “My Mother’s” Olive Oil
- Lemon Scented Hot Towels
- Baby Arugula & Frisee Salad with Roasted Beets, Shaved Almonds & Goat Cheese in Lemon Vinaigrette
- Supreme Chicken Stuffed with Spinach, Mushrooms and Sun Dried Tomatoes
- Sautéed Vegetables
- Medallions of new Red Roasted Potatoes
- Individual Dessert: Apple Blossom with Caramel Sauce and Dolce De Leche

OPTION#3:

- Bread Basket to Include: Lalagides, Foccacia With Assorted Dinner Rolls
- Lemon Scented Hot Towels
- Romaine, Radicchio, & Belgian Endive Salad with Candied Pecans And Balsamic Vinaigrette
- Surf N’ Turf: 6Oz. Grilled Beef Medallion with Two 6/8 Jumbo Herb & Garlic Marinated Shrimps
- Mushrooms Risotto Cake & Grilled Vegetables Stacks
- Individual Dessert: Chocolate Espresso Cheesecake with Whipped Cream and Fresh Berries

OPTION#4 – BUFFET

- Bread Basket with Homemade Assorted Dinner Rolls, Rosemary Foccacia and Flat Breads
- Lemon Scented Hot Towels
- Baby Spinach Salad with Cucumbers, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries and Lemon Herb Vinaigrette
- Greek Salad with Roma Tomatoes, Olives, Red Onion, Peppers and Feta Cheese
- Mustard and Herb Crusted Chicken Breast with Merlot Jus
- Grilled Salmon Filled with Sundried Tomatoes and Caper Cream Sauce
- Oven Roasted Potatoes
- Seasonal Vegetables
- Dessert (Based on one platter per table) Assorted Pastries, Cookies, & Squares
- Seasonal Fresh Fruit Platter

* Event Rentals, Event Staff, Bar & Beverage Service also available
* Plus taxes, delivery and service (where applicable)

For more info please call **Tabletalk at 905.326.6000** or email tabletalk@bypeterandpauls.com