



Plated Menu





\$60 per guest

PLATED MENU INCLUDES:

DINNER

THREE COURSE

Choose 1 appetizer, 2 entrees and 1 dessert.
Vegan entree included and does not count as an entree selection.

Select from menu provided

Coffee & Tea Service. Freshly baked organic rolls, included in service.



PLATED CHILDREN'S MENU INCLUDES:

Children's Menu - 10 & Under | \$20 per child. Pick one from each course.

APPETIZER

BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

DESSERTS

2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

FRUIT CUP & SORBET

Vegan (G)(D)



APPETIZERS

SWEET CORN & SHALLOT VELOUTE

Thatcher's Corn, Thyme, Foam, Dungeness Crab
Tortellini

BRANTVIEW APPLE-ENDIVE SALAD

Stonecreek Cheddar, Curled Celery, Pomegranate,
Pecan Brittle, Grilled Lemon Vinaigrette (G)(V)(N)

CAULIFLOWER & PIQUILLO

Picked basil, Tomato Relish, Foam (G)(V)

RIVER RUN CAESAR SALAD

Torn Romaine Heart, Baby Kale & Radicchio. Warm
Smoked Bacon, Cornbread Crumb, Mountain Oak's
Gold Gouda, Lemon, Classic Dressing

VICHYSSEOISE AUX POMMES

Potato, Melted Shallot, Chive, Pancetta, Crispy
Leek (G)(V)

GRILLED STONE FRUIT SALAD

Rocket Greens, Crispy Prosciutto, Orange, Pine-nut
Gremolata, Manchego, Lemon-Thyme Vinaigrette,
Cured Yolk (G)(N)

NOVA SCOTIA LOBSTER BISQUE

Tomato, Basil Oil, Popped Wild Rice, Vanilla (G)

ROASTED BEETROOT SALAD

Orange, Hazelnut & Barley Crumb, Plum & 5 Spice
Dressing, Late Season Radish & Crab Apple,
Manchego (N)(V)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*

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ENTRÉES

LAND

SKILLET-ROASTED HEN'S BREAST

Ancho-Rubbed, Sweet Corn & Poblano, Charred Tomato & Thyme Beurre Blanc, Crushed Fingerling, Soft Herb Salad (G)

GRILLED THATCHER FARMS STRIPLOIN

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads (G)

FORAGERS' LAMB SHANK

Wild Field Mushroom, Pearl Onion, Lamb Belly Pancetta, Fortified Wine Jus, Polenta Croquette, Kalamata Dust (G)

HERITAGE PORK LOIN & BELLY

Fennel & Apple, Sweet Potato Spaetzle Hash, Crispy Shallot Gremolata, Pommery Cream, Sauerkraut Dust

KING COLE DUCK LEG CONFIT

Season Inspired Risotto, Crispy Parsnip Gremolata (G)

SEA

BC OCEANWISE SALMON

Popped Wild Rice, Crustacean Nage, Charred Shisito Pepper & Tomato Relish, Yogurt (G)

PISTACHIO CRUSTED HALIBUT

Rainbow Chard, Grape Tomato, Tarragon Couscous, Castelvetro Chimichurri (N)(D)

MISO LAKE HURON TROUT

Grilled Baby Bok Choy, Tokyo Turnip, Avocado Foam, Mango Gel, Black Radish & Fennel Slaw, Mint Oil, Kimchi Dust (G)



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ENTRÉES

EARTH

BUTTERNUT WELLINGTON

Young Roasted Squash, Kale Wrapped, Mirepoix, Duxelle, Porcini Coconut Cream, Rustic Whipped Potato. Vegan (D)

VEGAN BONE MARROW

Duxelle, Smoked Porcini Jus, Confit King Oyster Mushroom, Crispy Potato, Arugula, Toast (G)(D)(V)



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DESSERT

POPPED CORN CRÈME BRULEE

Smoked Vanilla Bean, Shortbread Crumbs, Berries (V)

DARK CHOCOLATE TERRINE

Bitter Coffee, Hazelnut Brittle, Chocolate Shavings, Birch & Chili Syrup, Pineapple Sorbet (N)

PARSNIP & VANILLA PANNA COTTA

Eby Farm's Milk, Apricot Caramel, Dark Chocolate, Edible Flowers & Mixed Berries (G)(V)

MISO BUTTER TART

Phyllo, Bloomed Currants, Molasses Cherries, Brown Butter, Vanilla Ice Cream (V)



VIOLET PAVLOVA

Meringue, Preserved Berries, Lemon & Passionfruit Ganache, Brown Butter Crumb

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EXTRA'S

ACCOMPANIMENTS & UPGRADES

AMUSE BOUCHE | \$5

Chef's Intimate Creation. Conceived to open the palate.

PALATE CLEANSER | \$5

Sea Buckthorn & Passionfruit Granita, Thai Basil, Grapefruit Gel. Vegan (G)(D)(V)

DRY AGED BEEF TARTAR | \$14

Brown Butter Phyllo, Foie Gras Mousse, Mustard Seed, Cured Duck Egg, Sorrel

FRESH SHUCKED OYSTERS | \$48

12 per table

Sourced from West to East. Chef's Mignonette & Accompaniments. (G)(D)

THATCHER'S UPGRADE BEEF TENDERLOIN | \$8

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads (G)

ADDITIONAL PASTA COURSE

RISOTTO AL TARTUFO | \$19

Roasted Field Mushroom, Red Wine Braised Cipollini, Truffle, Arugula, Crispy Enoki, Manchego (G)(V)

LINGUINE AL LIMONE | \$17

Ice Prawns, Bay Scallop, Confit Shallot, Chili, Lemon & Thyme, Baby Spinach, Capers, Cold Pressed Olive Oil

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Package Details

STAFF & LABOUR

Typically Requires

- 1 Chef for every 40 Guests
- 1 Kitchen Hand for every 25 Guests
- 1 Floor Manager, 1 Catering Manager
- 1 Server for every 10 Guests
- 1 Bartender for every 40 Guests

\$35-\$50 Per Guest

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Ontario Tax

13% HST Applicable