

Plated Wedding Menu



Customizable Menus

Our vision is to Serve!

www.visionarycatering.com



APPETIZERS

GRAZING TABLE **\$19.00/PP**

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

3 PIECES/PP - **\$18.95** | 5 PIECES/PP - **\$27.95** | 7 PIECES/PP - **\$34.95** *(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 Slection
- 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 Maple red onion, Cherry Tomato, Sliced Carrot, Cucumber 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 | \$75.00

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

CHAMPAGNE CHICKEN | \$75.00

Lightly Breaded Chicken with a Creamy
Béchamel Mushroom Sauce

CHICKEN SUPREME | \$75.00

Pan-Roasted Suprême de Volaille
Cut of Young Chicken with Rosemary
& Button Mushrooms

YAKITORI CHICKEN | \$75.00

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 | \$75.00

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

SOUS-VIDE TENDERLOIN | \$80.00

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

BEEF SHORT RIB | \$80.00

Overnight Braised Beef Short Rib
with a Saké & Soy Based Sauce (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 | \$75.00

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

PARMESAN LEMON HALIBUT | \$80.00

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 | \$55.00

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

STUFFED PORTOBELLO | \$55.00

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

VEGAN MUSHROOM STEAKS | \$55.00

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

RATATOUILLE NICOISE | \$55.00

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:

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