

Plated Menu



Customizable Menus

Our vision is to Serve!
visionarycatering.com
(403) 264-7447



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
- Serving Equipment

STARTER SELECTION

SOUP OR SALAD (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 (H)

carrot salad with roasted carrots, pickled carrots, carrot mousse, whipped feta, prosciutto chips, & edible soil

Heritage mixed greens with pickled red onion, cherry tomato, sliced carrot, cucumber, & a maple vinaigrette dressing (GF/VEGAN)

Red wine poached pear salad with goat cheese mousse, micro arugula, candied pecans, mandarins, & grapes with a maple vinaigrette dressing (GF/V)

Heirloom tomato salad with pickled tomato, tomato mousse, cheddar cheese chip, & whipped feta (GF/V)

SOUP

Cream of leek & potato (GF/V)

Roasted butternut squash (GF/VEGAN)

Tomato basil bisque (GF/V)

Cream of mushroom (V)

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

ENTRÉE SELECTION

(PRICED PER SELECTION)

POULTRY

MISO CHICKEN | \$80.00

Sous-vide miso-glazed chicken leg with house-made chili oil, served with wild rice pilaf, roasted carrots, asparagus, & roasted grape tomatoes (GF/DF/H)

YAKITORI CHICKEN | \$80.00

Tender deboned chicken thigh with a saké-soy glaze, served with wild rice pilaf, roasted carrots, asparagus, & roasted grape tomatoes (GF/DF/H)

CREAMY GARLIC CHICKEN | \$80.00

Creamy garlic chicken breast, served with creamy mashed potatoes, roasted carrots, asparagus, and torched grape tomatoes (GF/H)

CHICKEN SUPRÊME | \$80.00

Pan-roasted chicken suprême with rosemary & button mushrooms, served with wild rice pilaf, roasted carrots, asparagus, & roasted grape tomatoes (GF/DF/H)

BEEF & LAMB

AAA BEEF BRISKET | \$80.00

17-hour slow-roasted beef brisket with herbed au jus and grainy mustard, served with creamy mashed potatoes, roasted carrots, asparagus, & roasted grape tomatoes (GF)

SOUS-VIDE TENDERLOIN | \$85.00

Sous-vide AAA beef tenderloin with red wine sauce, served with creamy mashed potatoes, roasted carrots, asparagus, & torched grape tomatoes (GF)

BEEF SHORT RIB | \$85.00

Overnight braised beef short rib with saké-soy sauce, served with creamy mashed potatoes, roasted carrots, asparagus, & torched grape tomatoes (GF)

LAMB SHANK | \$85.00

Braised lamb shank in rich red wine sauce, served over creamy mashed potatoes with sautéed spinach, roasted carrots, and a torched grape tomatoes (GF)

Special dietary requirements can be accommodated upon request

FISH

MAPLE GLAZED SALMON | \$80.00

Baked Pacific salmon with Québec maple glaze, served with wild rice pilaf, roasted carrots, asparagus, & roasted grape tomatoes (GF/DF/H)

BLACK COD | \$80.00

Pan-seared cod with rich beurre blanc sauce, served with mushroom risotto, sautéed kale, asparagus, & a torched grape tomatoes (GF/H)

SAUTÉED SABLE | \$80.00

Sautéed sablefish with ginger-soy glaze, served over butternut squash purée, topped with julienned vegetables & torched grape tomatoes (GF/H)

VEGETARIAN & VEGAN

MUSHROOM WELLINGTON | \$65.00

Flaky puff pastry filled with tender mushrooms, served with a rich mushroom gravy, wild rice pilaf, roasted carrots, summer asparagus, & roasted grape tomatoes (VEGAN)

VEGAN MUSHROOM STEAKS | \$65.00

King oyster mushrooms simmered in our house-made miso sauce, served alongside wild rice pilaf, roasted carrots, summer asparagus, & roasted grape tomatoes (GF/VEGAN)

RATATOUILLE NICOISE | \$65.00

Layers of eggplant, zucchini, & tomatoes baked with creamy bocconcini cheese & marinara sauce, served over a flavorful wild rice pilaf (GF/V)

BUTTERNUT SQUASH STEAK | \$65.00

Butternut squash steak on parsnip purée, served with spinach, rosemary-sautéed mushrooms, & torched grape tomatoes (GF/VEGAN)

Special dietary requirements can be accommodated upon request

DESSERT SELECTION

(CHOOSE 1)

TIRAMISU

Layers of espresso- and Kahlúa-soaked ladyfingers, luscious mascarpone and Chantilly creams, dusted with cocoa powder, and finished with a chocolate garnish & fresh mint (V/NF)

DECONSTRUCTED APPLE PIE

A modern twist on a classic, featuring caramelized candied apples, cinnamon oat crumble, & silky vanilla mousse, drizzled with caramel & garnished with fresh mint (GF/NF) - *can be made vegan*

GOLD AVOCADO CHOCOLATE

Rich avocado chocolate cake served with raspberry coulis, oat & coconut oil crumble, whipped cream, raspberry pearls, and fresh mint (GF/VEGAN)

RUM RAISIN CHEESECAKE

Classic New York cheesecake infused with rum & studded with plump raisins, served with fresh strawberries, a dollop of Chantilly cream, & fresh mint. (V/NF)

CRÈME BRÛLÉE

Rich, creamy custard baked to perfection, topped with a caramelized burnt sugar crust, and served with fresh berries and a sprig of mint (GF/V)

LEMON TART

A zesty lemon tart topped with fresh lemon zest, light Swiss meringue, candied lemon, and a touch of fresh mint (NF)

TERMS & CONDITIONS

ADDITIONAL CHARGES

- A final guest count, along with all dietary restrictions for food & beverage orders, must be submitted no later than 2 weeks prior to the event date.
- All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
- A minimum delivery charge of \$100.00 and a \$25 fuel fee will apply to all orders.
- A \$10 per person service fee may apply to plated menus to cover the additional planning, coordination, and on-site support required for serving.
- 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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