

2026

PLATED MENU



Customizable Menus

Our vision is to Serve!

www.visionarycatering.com



PLATED DINNER MENU

Minimum 100 Guests

INCLUDES:

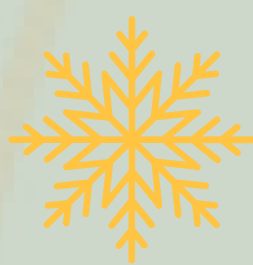
- Dinner Rolls
- Plated Salad
- Starch Side
- Vegetable Side
- Entrée Slection
- Plated Dessert
- China Plates/Cutlery
- Linen Napkins
- All Serving Equipment

SALAD SELECTION

(Choose 1)

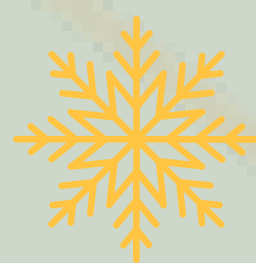
CAESAR WEDGE SALAD

Romaine wedge, prosciutto crisps, grilled focaccia croutons, gorgonzola crumble, & chives, with our housemade Caesar dressing



CITRUS SALAD

Citrus segment, shaved fennel, toasted sunflower seeds, radicchio, micro basil, & arugula, with a maple dijon dressing (GF/VEGAN/NF)



CARAMELIZED PEAR SALAD

Caramelized pears, frisée, micro arugula, toasted pumpkin seeds, whipped gorgonzola, & pickled shallots, with an apple dressing (GF/NF)

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

ENTRÉE SELECTION

(PRICED PER SELECTION)

BONE-IN PORKCHOPS | \$70.00

Sous-vide porkchop, roasted vegetables, charred tomato, & a parsnip purée, topped with microgreens (GF/NF)

SALMON À LA NAGE | \$75.00

Salmon, poached vegetables (radish, leeks), grilled asparagus, miso-mashed potatoes, beurre blanc, & dill oil (GF/H/NF)

BRAISED SHORT RIBS | \$75.00

Tender short rib, port wine jus roasted heirloom carrots, glazed beets, smoked mashed potatoes, & pea shoots (GF/NF)

FILET MIGNON | \$75.00

6oz tenderloin medallion, duchess potatoes, roasted oyster mushrooms, grilled broccolini, & sauce au poivre, topped with microgreens (GF/NF)

SMOKY TEA-BRINED CHICKEN | \$70.00

Chicken breast, prosciutto gremolata, creamy mashed potatoes, grilled broccolini, pearl onions, & chicken jus (GF/H/NF)

VEGETARIAN /VEGAN

FRIED MISO TOFU STEAK | \$60.00

Tofu, miso, parsnip-mashed potatoes, sautéed spinach, roasted oyster mushrooms & gem tomatoes (VEG/DF/NF)

SMOKED OYSTER MUSHROOM | \$60.00

Crispy smoked oyster mushroom, grilled asparagus, braised white beans, scallion slivers, scallion oil, & crispy onions, with a miso glaze (GF/VEGAN/NF)

CAULIFLOWER STEAK | \$60.00

Chimichurri roasted cauliflower steak with a red pepper-tomato sauce, crispy coloured quinoa, asparagus, & gem tomatoes (GF/VEGAN/NF)

Special dietary requests can be accommodated upon request

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

DESSERT SELECTION

(Choose 1)

TIRAMISU

ladyfingers, mascarpone cream, chantilly cream, cocoa powder, espresso & khaulah - presented in a glass with chocolate garnish, & fresh mint (NF)

CARROT CAKE

salted caramel, candied carrots, candied pumpkin seeds, chai & cream cheese icing, butter crumble (NF)

DECONSTRUCTED LEMON PIE

oat crumble, lemon mousse, lemon curd, swiss meringue, mixed berry compote, & fresh mint (NF)

BLACK FOREST CAKE

cherry coulis, vanilla chantilly, fresh cherry, mint, & chocolate crumbs

Special dietary requests can be accommodated upon request

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

TERMS & CONDITIONS

ADDITIONAL CHARGES

- A deposit may be required prior to your event date to confirm your order.
- Final guest count for all food and beverage orders is due no later than 1 week 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 plus a \$15 fuel fee will apply to all orders.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a deposit.
- A \$10/pp service fee for waitstaff/chef's will apply to all Plated orders.
- RENTALS: Any orders requiring rental delivery will incur a minimum \$149.00 delivery fee, \$149.00 pickup fee, and \$39.00 fuel charge. Subject to change based on delivery time windows.

INCLUDED IN MENU

- China, cutlery, water glasses, and white linen napkins are included with each menu.
- Disposable 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

- Bars require a minimum revenue requirement of \$200.00. If the minimum is not reached, the client will be charged the difference between the \$200.00 minimum and the actual sales.
- 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.
- Specialty Orders: Custom decor, rentals, and specialty non-perishable or imported food items purchased specifically for the event are non-refundable.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com