

10tation

event catering



Plated Dinner

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HORS D'OEUVRES

OCEAN TROUT TARTARE

PUFFED SQUID INK AND TAPIOCA WAFER, SERVED WITH PICKLED RADISH & SMOKED AVOCADO

NORI CRISP

SOY/MISO KING AND OYSTER MUSHROOMS, CURED EGG YOLK, GREEN ONIONS (VEGETARIAN WITH VEGAN OPTION)

CHARCOAL CRUST FLATBREAD

FENNEL SAUSAGE, RED ONION, MOZZ, PANNA, POLLEN

BEET HUMMUS

ROASTED DICED BEET, FETA, TARRAGON SPROUTS, SEED CRISP

FOGO ISLAND COD BRANDADE

ORGANIC CHIPS, CHIMICHURRI, OLIVE TAPENADE

ROASTED SQUASH & PECORINO FRITE

WITH ROMESCO & SQUASH RELISH WITH SHAVED PROSCIUTTO (VEGETARIAN AVAILABLE)

ASSORTED SPECIALTY BREADS

10TATION ROSEMARY FLATBREAD, BEET STAINED ROMANO, BREAD STICKS, FRESH HEIRLOOM RADISHES, FAVA BEAN PURÉE, EXTRA VIRGIN OLIVE OIL

APPETIZERS

ROASTED CORN SOUP

BUTTER POACHED LOBSTER, CRISP BACON, CHILI

SALAD OF ROASTED LATE HARVEST ROOT VEGETABLES

HEIRLOOM BEETS, CARROTS, RADISH, BEET HUMMUS, WITH SHEEPS MILK CHEESE, TOASTED HAZELNUTS, GOLDEN BERRIES, POMEGRANATE, ZA'ATAR, MINT & YOGURT DRESSING

PEI LOBSTER AGNOLOTTI

CHANTERELLE MUSHROOM, ASPARAGUS, BROWN BUTTER

ROASTED SQUASH

BUFALA MOZZARELLA, PORT POACHED PEAR, HAZELNUTS, CRISP SAGE, ROMANO WAFER



MAINS

CAST IRON SEARED DRY AGED STRIP LOIN

WITH BRAISED SHORT RIB SAUCE, LOBSTER HUSHPUPIES, SALSA VERDE, PICKLED MUSTARD SEEDS & WILTED ARUGULA

ROAST FREE RANGE CHICKEN

WITH FRESH CORN PUDDING & SUMMER VEGETABLE SUCCOTASH, GREEN TOMATOES, RICH CHICKEN JUS & COTIJA CHEESE

PEI LOBSTER

QUEBEC SCALLOPS, CELERIAC PURÉE, BISQUE, GRANNY SMITH APPLES AND CELERY LEAVES

ONTARIO LAMB SHOULDER

ROASTED EGGPLANT AND PARSLEY PURÉE, SLOW COOKED SUMMER VEGETABLES, TABBOULEH

SLOW COOKED CAMP FIRE SHORT RIB

WITH ROASTED APPLE, CELERY ROOT & SMOKED MAPLE SYRUP MASH, PARSNIP CHIPS, GRILLED OYSTER MUSHROOMS & GREENS

CHARRED EGGPLANT PURÉE

BRAISED LENTILS, CRISPY CHICK PEAS, ROASTED CAULIFLOWER & FRESH GREENS WITH MINT GREMOLATA (VEG/VEGAN/GLUTEN OPTION FOR AN APPETIZER OR MAIN COURSE)

DESSERT

POPPY SEED- LEMON VERBENA

ICE CREAM SANDWICH WITH ONTARIO CHERRIES AND SHAVED FENNEL

YOGURT PANNA COTTA

WITH BASIL AND CRUSHED STRAWBERRIES, PISTACHIO TOUILLE, STRAWBERRY COTTON CANDY

MAPLE TOFFEE PUDDING

WITH WILD GINGER ICE CREAM, BOURBON APPLES, SALTED MAPLE CARAMEL

PISTACHIO AND OLIVE OIL CAKE

WITH GRAPEFRUIT CURD, STRAWBERRY GELATO AND CRUNCHY MERINGUE



About 10tation

AT 10TATION EVENT CATERING INC., EVERY EVENT IS AS UNIQUE AND SPECIAL TO US AS IT IS TO YOU.

From delicious food, to skilled service staff, we will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the pride and core strengths of our company.

We strive to make every event a seamless and memorable success, so that when the event is over, the only traces we leave behind are satisfied smiles.

SERVICES

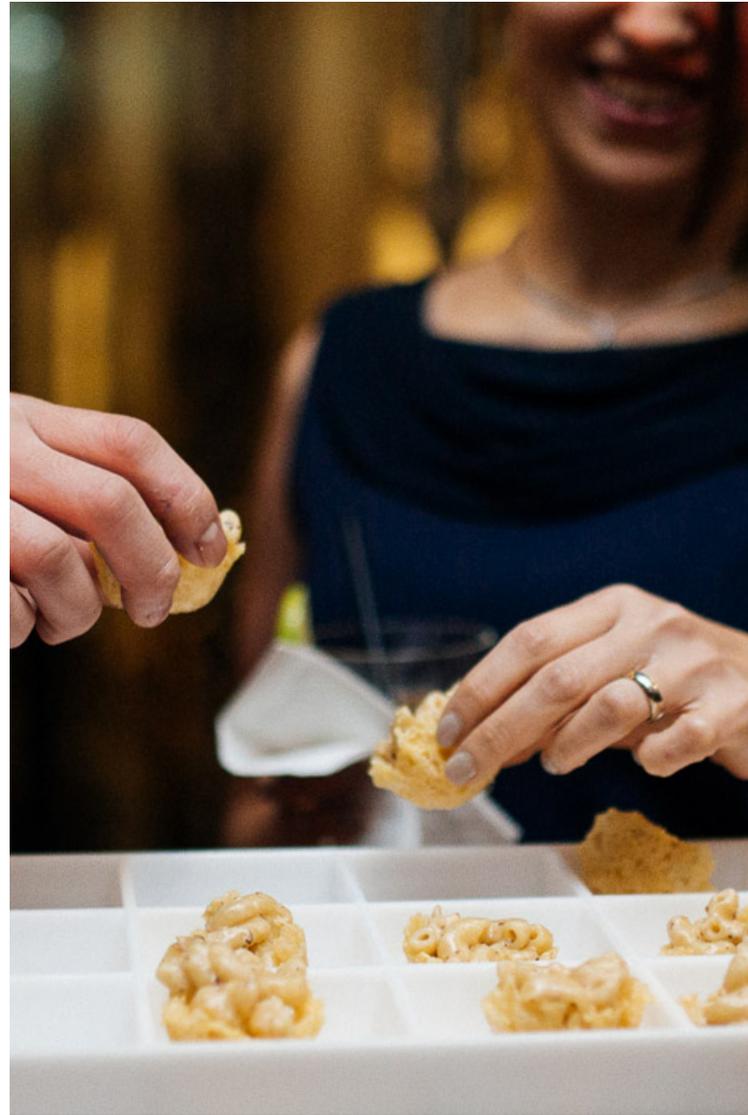
As with many successful companies there are many ingredients. You can rely on our well-trained and experienced team of professionals to watch every detail and make your event a success.

From start to finish, we can provide everything you need to make your event come to life. You can depend on us, not only for culinary delight, but also to provide professional staff, china, tables, linens, flowers, decor, lighting, music and photography.

10tation Event Catering will take your dream event and make it a reality. We combine style, good taste, and impeccable execution to create a luxurious experience at every event, however large or small.

TERMS AND CONDITIONS

- This document is for information purposes only. Menu prices do not include HST. Prices are subject to change based on market prices and food ingredients. Staffing and rentals not included in menu pricing.
- All initial pricing is offered on a proposal basis and can be further tailored to client requirements e.g. price, content and timings by negotiation.
- A venue site visit may be appropriate to view the space and discuss your vision further.
- Menus can be created to suit the vision for the function and accommodating a budget
- 10tation Event Catering Inc. charges delivery fees for all events and are based on the distance from the event catering offices.



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