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## Plated Meals – Salad

Elevate your multi-course meal with our exquisite plated salads. Customize your dining experience by hand-selecting from our fresh and vibrant options. Each salad is designed to deliver a refreshing and flavorful start to your meal.

(Minimum order of 10, requires chefs on-site and service staff) Prices range from \$14 to \$22 per person

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### **Baby Gem Romaine Bundles**

whipped garlic & truffle ricotta, cherry tomato, spun carrots, shaved parmesan, sourdough crouton, herb & garlic vinaigrette

NF | V | *\*contains anchovy*

### **Spinach & Prosciutto Salad Roll**

red pepper coulis, cherry tomato, shaved parmesan, basil, broken olive vinaigrette

GF | NF | *\*contains pork*

### **Nicoise Salad**

mixed greens, seared ahi tuna, baby potato, fennel, green beans, tomato, red onion, black olives, basil & red wine vinaigrette

GF | DF | NF

### **Classic Wedge Salad**

iceberg lettuce, cucumber, cherry tomato, blue cheese, bacon, radish, spun carrots, creamy buttermilk & tarragon dressing

GF | NF | V | *\*contains pork*

### **Compressed Watermelon & Feta**

mixed greens, togarashi, lime, smashed olive dressing

GF | NF | V

### **Corbin's Signature Garden Salad**

cucumber bundle, mixed greens, spun carrots, tomato, fennel, dupuy lentil, red wine vinaigrette

GF | DF | NF | VG

### **Fried Tomato BLT Salad**

panko & parmesan crusted tomato steak, mixed greens, crispy pancetta, green goddess dressing

NF | *\*contains pork*

### **Classic Endive, Greens & Stilton**

mixed greens, toasted walnuts, cranberries, lemon dijon dressing

GF | V

### **Roasted Carrot & Beetroot Salad**

burrata, fresh orange segments, mixed lettuce, basil, beet paint, honey citrus dressing

GF | NF | V



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## Plated Meals – Soup

Elevate your dining experience with our rich and satisfying soups. Personalize your menu by choosing from our selection of savory and comforting options. Each bowl is designed to provide a perfect start to your meal.  
(Minimum order of 10, requires chefs on-site and service staff) Prices range from \$12 to \$16 per person

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### **Creamy Potato & Leek**

bacon, dill, sourdough croutons  
NF | V | *\*contains pork*  
(served warm)

### **Curried Coconut Butternut Squash**

toasted pepita seeds, coriander  
GF | DF | NF | VG  
(served warm)

### **Black Bean & Lentil**

smashed avocado, crushed corn tortillas, lime  
GF | DF | NF | VG  
(served warm)

### **Gin Tomato Bisque**

basil pesto crème  
GF | NF | V  
(served warm)

### **Wild Mushroom Bisque**

torched brie cheese, puffed wild rice  
GF | NF | V  
(served warm)



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## Plated Meals – Appetizer

Begin your multi-course meal with our exceptional plated appetizers. Customize your dining experience by selecting from a range of appetizing choices. Each option is designed to impress and set the tone for the rest of your meal.  
(Minimum order of 10, requires chefs on-site and service staff) Prices range from \$18 to \$30 per person

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### **Classic Beef Carpaccio**

arugula, pecorino, truffle, red pepper rouille,  
sourdough crouton  
NF (*served cold*)

### **Brown Butter Whitefish**

cardamon cauliflower puree, candied bacon,  
Brussels sprout confetti  
GF | NF (*served warm*)  
*\*contains pork*

### **Maple Glazed Cedar Plank Salmon**

dijon & citrus greens, stone fruit compote  
GF | DF | NF (*served warm*)

### **Pan Seared Scallops**

parsnip puree, lemon gremolata  
GF | NF (*served warm*)  
*\*contains shellfish*

### **Crispy Crab & Fish Cake**

red pepper puree, tomato bruschetta, micro-  
greens  
NF (*served warm*)  
*\*contains shellfish*

### **Wild Mushroom Risotto**

lemon, mixed cheese, black truffle oil  
GF | NF | V (*served warm*)

### **Vegan King Oyster Mushroom**

coconut cauliflower puree, roasted sweet  
potato, Brussels sprout confetti  
GF | DF | NF | VG (*served warm*)

### **Salt-Baked Potato & Caviar**

sturgeon caviar, crème fraiche, chives  
GF | NF (*served warm*)



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## Plated Meals – Entrée

Make your multi-course meal unforgettable with our a la carte entrée. Customize your dining experience by selecting from our diverse range of expertly prepared main courses. Each entrée is crafted to offer a memorable and satisfying centerpiece to your meal.

(Minimum order of 10, requires chefs on-site and service staff) Prices range from \$28 to \$48 per person

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### **Traditional Roasted Beef Tenderloin**

mini yorkshire pudding, smashed duck fat roasted potatoes, veal jus, garden vegetables  
NF

### **Braised Beef Short Rib**

mushroom & barley risotto, red wine jus, garden vegetables, gremolata  
NF

### **Grilled Beef Sirloin**

smoked potato puree, garden vegetables, peppercorn jus  
NF

### **Beef Bourguignon**

potato puree, mixed mushroom, scallion pistou  
NF | *\*contains pork*

### **Maple & Mustard Roasted Provimi Veal Tenderloin**

whipped potato tart, garden vegetables, veal jus  
NF

### **Moroccan Spiced Grilled Lamb Chops**

cauliflower steak, roasted sweet potato, spun yoghurt, chimichurri  
GF | NF

### **Chicken Ballotine**

stuffed with wild rice & leek, side garden vegetables, mushroom velouté  
GF | NF

### **Harissa Chicken Supreme**

garlic mashed potato, wilted kale and onions, fennel salad  
GF | NF

### **Brown Butter Branzino**

sweet potato puree, green beans, vera cruz sauce  
GF | NF (*contains fish*)

### **Potato Crusted Atlantic Salmon**

baby potatoes, mixed vegetables, tarragon cream  
GF | NF

### **Classic Seafood Bouillabaisse**

potato, fennel, saffron & red pepper-tomato broth, crusty bread  
DF | NF (*\*contains shellfish*)

### **Tagine-Style Stuffed Bell Peppers**

tomato, lentils, rice, sweet potato, apricot, olive, chickpeas  
GF | DF | NF | VG

GF-gluten-free | DF-dairy-free | NF-nut-free | VG-vegan | V-vegetarian



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## Plated Meals – Dessert

Conclude your multi-course meal with our delectable a la carte desserts. Customize your dining experience by choosing from our indulgent selection of sweet treats. Each dessert is designed to provide the perfect ending to your culinary journey.

(Minimum order of 10, requires chefs on-site and service staff) Prices range from \$14 to \$16 per person

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### **Torched Lemon Meringue Tart**

muddled berries, mint

V

### **Eton Mess**

meringue, white chocolate, berries, lemon curd,  
chantilly cream

GF | NF | V

### **Chocolate Tiramisu Mousse**

assorted berries, coffee whipped cream

NF | V

### **Chocolate Banana Custard Cake**

bananas foster, vanilla bean ice cream

GF | NF | V

### **Flourless Chocolate Cake**

crème anglaise, freeze dried berries

GF | NF | V (*served warm*)