

PALETTA MANSION

Simply Social Menu

CHOOSE YOUR MENU ITEMS

(3-course minimum)

KALE CAESAR | Pancetta | Crouton Crumble | Shaved Asiago | \$8
FIELD MIX GREENS | Baby Greens | Shaved Fennel | Maple Balsamic Vinaigrette | \$8
GREEK COMPOSITION | Feta | Tomato | Tapenade | Cucumber | Red Pepper | Frisee | Kalamata Drizzle | \$12
HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON | Aged Balsamic | Pesto Drizzle | \$12

SMOKE CRUSTED BEEF TENDERLOIN CARPACCIO | Baby Arugula | Grana Padano | Pesto | Truffle Oil | \$12
VODKA-CURED SALMON GRAVADLAX | Beet Puree | Dill | Horseradish Cream | \$12
AHI TUNA TATAKI | Crispy Leeks | Fried Vermicelli | Fennel & Asian Slaw | Sesame Seed & Orange Vinaigrette | \$14

SOUPS | PASTA

ROASTED CAULIFLOWER SOUP | Truffle Oil | Arugula Pesto | \$6
BUTTERNUT SQUASH & PEAR BISQUE | Chive Cream | Crispy Leeks | \$6
ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth | \$6
WILD MUSHROOM BISQUE | Roquefort Croute | Truffle Oil | \$8
CRAB & ASPARAGUS BISQUE DUO | Chive Crème Fraiche | Brioche Toast | \$10

BAKED PENNE | Asiago Blush Sauce | \$8
TORTELLINI "CARBONARA INFORMATA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan | \$12
BAKED FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream | \$12
FAZOLETTI | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce | \$14

PORCINI MUSHROOM RISOTTO | Pearl Pasta | Pancetta Crisp | Pesto Oil | Asparagus | Goat Cheese Cream | \$12

ENTREES

STRIPLOIN ROAST | Red Wine Jus | \$24
CALIFORNIA CUT STRIPLOIN STEAK | Boursin Mash | Crispy Onions | Grilled Asparagus | \$26
BEEF TENDERLOIN CHATEAUBRIAND | Tarragon Reduction | \$28
PRIME RIB ROAST | Crispy Onions | Red Wine Jus | \$28
HERB CRUSTED TENDERLOIN | King Mushrooms | Brussels Sprout Slaw | Potato Galette | Red Wine Reduction | \$30
SURF & TURF | Bacon Wrapped Angus Filet | Rock Lobster | Asparagus Slaw | Potato Cake | Béarnaise | \$36

PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus | \$22
PAN-SEARED VEAL MEDALLIONS | Caramelized Fennel Jus | \$26
VEAL STEAKETTE | Roasted Fingerlings | Caramelized Fennel | Marsala Mushroom Jus | \$26
VEAL CHOP | 10-12oz Grain-Fed | Garlic Mash | Porcini Jus | \$36
HERB-CRUSTED RACK OF LAMB | Ontario Lamb | Scaloped Potatoes | Root Vegetables | Mint Jus | \$40

ASIAGO-CRUSTED CHICKEN SUPREME | Sundried Tomato | Thyme Jus | \$22
SESAME-CRUSTED CHICKEN | Shitake Mushrooms | Potato-Scallion Cake | Miso | \$24
POACHED SOLE | Vegetables | Cioppino | \$22
GRILLED SALMON | Mustard Foam | \$24

FRENCH-SERVED 2nd ENTREES

VEAL MARSALA | Marsala Mushroom Jus | \$8

STUFFED LEG OF LAMB | Herb Jus | \$8

HERB CRUSTED LAMB CHOPS | Mint Jus | \$10

CHICKEN PICCATA | Lemon Caper Sauce | \$6

CHICKEN FLORENTINE | Spinach | Ricotta | \$6

CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | \$6

CRAB & BRIE STUFFED CHICKEN SUPREME | Smoked Paprika Reduction | \$8

PAN-SEARED SALMON | Pesto | Beurre Blanc | \$6

POACHED SOLE | Vegetables | Cioppino | \$6

GARLIC SHRIMP | Butter Sauce | \$10

ROCK LOBSTER TAILS | Garlic Butter Sauce | \$12

BOWLS OF SALAD | Caesar or Field Mix Greens | \$3

DESSERTS

Ice Cream

ICE CREAM CREPES | Fruit Coulis | \$6

BAKED ALASKA | Classic | \$6

Signature & Cakes

CRÈME BRULÉ | Biscotti | Berries | \$8

MASON JAR TIRAMISU | Coffee Liquor | Mascarpone | Lady Fingers | \$8

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise | \$8

CHEESECAKE | Choice of Flavours | \$10

CHOCOLATE TRUFFLE | Ginger Crème Anglaise | \$10

WHITE CHOCOLATE LEMON | Fruit Coulis | \$10

Individuals

DULCE DI LECHE CHEESECAKE | Caramel | Berries | \$12

WARM APPLE FLAN | Butter Crumble | Pecan Brittle | Rum Raisin Gelato | \$12

FLOWERLESS DARK CHOCOLATE MOUSSE PYRAMID | Ginger Crème Anglaise | \$12

CHOCOLATE HAZELNUT MOUSSE LATTICE TOWER | Vanilla Crème Anglaise | \$16

CHOOSE YOUR BAR & ENHANCEMENTS

BAR

HOST BAR 5hr | \$30

HOST BAR 7hr | \$40

CASH BAR | House Selections

SPARKLING WINE TOAST | Spumante | Cava | \$5

MARTINI BAR | Ice Luge | Signature Martini | \$14

SPRITZ BAR | Prosecco | Aperol | Ice Bar | \$14

SIGNATURE COCKTAILS | Choice of 3 | \$10

DINNER LIQUEURS | Pre & Post | Choice of 3 | \$10

ENHANCEMENTS

ANTIPASTO BAR | Signature | \$12

HORS D'OEUVRES | Stationary | Hot Passed | Choice of 7 | \$12

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | \$16

OYSTERS & CAVA | Ice Luge | Fresh Shucked Seasonal Oysters | Cava | \$22

TACO STATION | Hard & Soft Tacos | Fixings | \$10

MUFLUETTA BOARDS | Assorted Italian Breads | Deli Meats | \$8

POUTINE BAR | Cheese Curds | Gravy | Assorted Toppings | \$10

SLIDER BAR | Pulled Pork | Beef | Meatball | Salmon | \$10

NOODLE BAR | Assorted Noodles | Toppings | \$12

RISOTTO BAR | Chef's Choice | \$12

THE CARVERY | Striploin | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravadlax

ONE CHOICE | \$14

ADDITIONAL CHOICES | \$10

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp | \$26

CHOCOLATE GANACHE PANACHE | Chocolate Fountain | \$12

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | \$10

BOMBOLINI BAR | Assorted | Fruit Compotes | \$8

All Prices Excluding Taxes & Administration fees

TOTAL_____/pp

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