



Prime Plate

FINE CATERING

Wedding Package
2020



Cocktail Reception

HORS D'OEUVRES

Bay scallops, pancetta, sage

Chicken mini tacos with guacamole

Quail egg on bread coin, aged cheddar

Polenta fried cubes, marinara and fontina cheese

Beef & enoki mushrooms mini rolls with jus glaze

Assorted mini quiche

Roasted baby Clams and brie skewers

Lobster sliders

Beef sliders with tomato jam

Crispy spring rolls with Buffalo mozzarella, sundried tomatoes and basil

Quail eggs on parmigiana cheese nest, chives and homemade mayo

Truffled zucchini fritters with Vincotto

White balsamic pears, prosciutto Di Parma, gorgonzola

Mini shuba roll

Assorted bruschetta

Belgian endive with hot smoke Alaskan salmon flakes and horse radish

Goats cheese balls with port, grapes and pistachios crust

Charred lamb racks & citrus mint yogurt and pomegranate glaze





Food Stations

PASTA STATION

Lobster McNcheese
Wild mushroom risotto
Tagliatelle Bolognese

CHEFS CARVING BOARD

Prime Roast beef
Roasted Tenderloin
Smoked Montreal
San Daniel Prosciutto Leg stand
Nordic smoked fish

SEAFOOD BAR

Oysters on ice, fresh horseradish and red wine mignonette
shallots, lemons

Assorted seafood board:

- baby boil lobsters
- tiger shrimps
- half shell mussels
- crab legs

Sushi Bar & Sashimi,

CRISPY FRY BAR

Assorted Delicious Crispy Apps
-Kentucky buttermilk drumsticks
-Springrolls
-Onion Rings
-Coconut crust shrimps
-Pot stickers & Gyoza sauce
-Calamari Rings and chilli Aioli

Plated Dinner

STARTERS (Choose One)

Baby arugula, onion vinaigrette, poached pears & glazed walnuts, goat cheese crumbles

Burrata on eggplant puree, heirloom tomatoes, aged balsamico, ciabatta crisp and basil

Truffled beef carpaccio rolls with arugula and grana Padano,

HOT APPS (Choose One)

Creamy root vegs soup with wild Argentinian prawn & edamame beans

Crispy Spanish artichokes on herb aioli, tomatoes and celery micro basil salad on top

MAIN COURSE (Choose One)

Sea Bream, caper mint and lemon sauce with focaccia croutons, sautéed rapini and fennel

Beef tornado on a bed of wilted greens with wild mushrooms and truffle butter, jus

Spring lamb with seasonal vegs variations and lamb jus

Seared duck breast with sautéed kale, Cipollini, barley, squash puree and mostarda

Stuffed & pancetta wrapped Cornish hen and charred Brussels sprouts

DESERT (Choose One)

White chocolate cheesecake

Chocolate mousse and pistachio crust



A vertical photograph on the left side of the page shows an outdoor dining table. The table is covered with a white tablecloth and is decorated with several lit white candles in glass holders. The table is set with white plates and glassware. In the background, there are strings of warm white string lights hanging from trees, creating a bokeh effect. The overall atmosphere is warm and inviting.

Buffet Dinner

(Choice of)

SALAD BAR

Kale Salad with roasted pumpkin seeds, dried apricots and honey balsamic dressing

Chef's Caesar Salad with ciabatta croutons and shaved parm cheese, creamy in house dressing

Cherry & Avocado Salad

Rustic Greek Salad

Tostado Salad & Tequila dressing with crab meat

MAINS

Fish (Choice of)

Organic Irish salmon in creamy Thai style sauce with seasonal vegs

Sautéed seafood cocktail (bay scallops, mussels, shrimps, calamari) on wild rice & rapini

Mains (Choice of)

Port braised beef short with grilled vegs

Glazed lamb ribs & savoy cabbage trifoliate

Cajun roasted chicken and green beans casserole

ASSORTED MINI DESSERTS

Russian Style

COLD TABLE

Cured Meat platter

Nordic fish platter

Classic Russian potato salad with quail

Traditional Russian pickles

Pickled mushrooms

Cod liver on lettuce with rye crackers

Mini latka with yougurt, pickled red onions and mushrooms

Smoked duck salad with Black currant and cream cheese
with pistachios

Pancakes with red caviar premium grade

Shuba Rolls

HOT TABLE

Young potatoes baked with chanterelles and rosemary

Sturgeon baked with Campari tomatoes, spinach and
white sauce on fish broth

Chef's Signature Glazed Lamb Ribs with braised Savoy
Cabbage, young potatoes & citrus mint yogurt

MAIN COURSE (1 to choose)

Shareable platter:

Assorted kebabs and premium cut meats platter

Individual:

Filet mignon, sautéés greens, porcini , Cipollini & Au jus

