

# 10tation

event catering



## Fall / Winter Plated Menu

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## APPETIZER

### **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

### **ROASTED HEIRLOOM BEETS**

GRANNY SMITH APPLES, CELERY, FRISÉE, PUMPKIN SEEDS, PRESERVED LEMON VINAIGRETTE

### **ROASTED SQUASH**

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

### **ROASTED & RAW ROOT VEGETABLES**

ENDIVE, ORANGE SEGMENTS, CRISPY PARSNIP, SQUASH PURÉE & ROASTED BEET & BASIL VINAIGRETTE WITH DUCK PROSCIUTTO (VEGAN WITHOUT DUCK)

### **POACHED AND SHAVED OCTOPUS SALAD**

WITH BRAISED FENNEL, WATERCRESS, OLIVES, PIQUILLO PEPPERS, ANDOUILLE SAUSAGE & CRISPY CHICK PEAS

### **SEARED DIVER SCALLOPS**

CAULIFLOWER PURÉE, GRANNY SMITH APPLES, GRATIN, AND CELERY LEAVES

### **CAULIFLOWER FRITTER**

WITH LIME YOGURT, ONTARIO ARTICHOKE AND GREEN PEAS WITH MINT AND CELERY LEAVES, BABY FENNEL, BLACK OLIVE AND PARSLEY SALAD, SAFFRON TOUILLE

### **CHAR AND RICOTTA GNUDI**

LAMB NECK, MINT, ROMANO WAFER

### **KALE**

ROMAINE, HERBS, QUINOA, BEET HUMMUS, ROASTED GRAPES, BABY CUCUMBERS, CHICK PEAS, BELL PEPPERS, POMEGRANATE, SHALLOT DRESSING, CRISPY LENTILS (VEGAN)



## MAINS

### **ROASTED ONTARIO LAMB CHOPS**

SLOW COOKED WINTER VEGETABLES, BARLEY AND FOREST MUSHROOMS, GRAINY MUSTARD

### **RAINBOW TROUT**

BEER BRAISED FENNEL, CARAMELIZED SWEET POTATO, TROUT ROE MAPLE BUERRE BLANC

### **CRUSTED BEEF TENDERLOIN**

(CARVED ON THE LINE), GARLIC WILTED SPINACH, ROASTED HEIRLOOM, BEETS, CRISP ONIONS, CHIMICHURRI

### **PSYCHEDELIC BEEF CHEEK**

CELERIAC, ARUGULA, BEETROOT, ORANGE AND RED WINE JUS

### **ROASTED BRANZINO**

MEDITERRANEAN GREMOLATA, CELERIAC CUSTARD, SUNCHOKES, FENNEL SLAW

### **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

### **ROASTED HEIRLOOM CHICKEN**

ROASTED CAULIFLOWER AND MUSHROOMS, SALSA VERDE AND CRUSHED FINGERLING POTATOES TOPPED WITH FENNEL SLAW

### **LIGHTLY SMOKED & POACHED OCEAN TROUT**

CELERY ROOT VELOUTÉ, BEET & CARAMELIZED SHALLOT VINAIGRETTE, CELERY ROOT, JUNIPER & FENNEL SLAW

### **SLOW COOKED ORGANIC LAMB**

CHARRED EGGPLANT BABA, BRAISED AND CRISPY LENTILS, TABBOULEH

### **CAULIFLOWER STEAK**

CHARRED EGGPLANT, BRAISED LENTILS, CRISPY LENTILS, FRESH GREENS WITH LEMON, POMEGRANATE AND GREMOLATA (VEG/VEGAN/GLUTEN FREE)



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## DESSERT

### SOFT SET VALRHONA CHOCOLATE TART

WITH PEANUT BUTTER MOUSSE, FLEUR DE SEL & CANDIED ORANGE

### PISTACHIO & OLIVE OIL CAKE

WITH GRAPEFRUIT CURD, PISTACHIO GELATO & CRUNCHY MERINGUE

### FRESH RICOTTA DUMPLINGS

WITH TAPIOCA PEARLS, TOASTED COCONUT CHIPS & COCONUT ICE CREAM

### STILTON PANNA COTTA

PORT POACHED FIORELLE PEAR, DATE AND WALNUT CAKE, ORANGE FIORE DI LATTE, DARK CHOCOLATE AND PORT PUDDING

### MAPLE TOFFEE PUDDING

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

### S'MORES BRULEE

GRAHAM CRACKER CAKE, AND CHOCOLATE LINDT ICE CREAM

### LATE SUMMER PRESERVED PEACH COBBLER

WITH BLUEBERRY ICE CREAM & BOURBON

## PASSED SUBSTANTIALS OR STATION OPTIONS

### LETTUCE WRAP

HALIBUT, CUCUMBER KIMCHI, HOISIN, DAIKON, SCALLION, AND SESAME

### SLOW COOKED THAI DUCK

PRESERVED CHILI, CASHEWS, MINT, CRISPY CASAVA

### MINI CHICKEN BANH MI

SLOW ROASTED GINGER AND LEMONGRASS CHICKEN, HOISIN AIOLI, PICKLED CARROT AND CUCUMBER, PURPLE CABBAGE, CILANTRO AND CHILIS

### EAST COAST DUO

- SEARED SCALLOP
- POACHED LOBSTER
- CELERIAC PURÉE, GRANNY SMITH APPLES

### SEARED AND BAKED BLACK COD

ACCOMPANIED BY ROASTED CARROT JUS, WOODLAND MUSHROOMS, AND BEET STAINED ISRAELI COUS COUS

### ROASTED ONTARIO LAMB

HUMUS, MINT YOGURT, POMEGRANATE, MINT CHUTNEY

### BRAISED BEEF SHORT RIB (BONE OUT)

SERVED ON SOFT POLENTA TOPPED WITH ONION RINGS AND ORANGE AND PEAR MOSTARDA

### THE VEGAN SALAD

ARUGULA, KALE, ROMAINE, HERBS, QUINOA, BEET HUMMUS, ROASTED GRAPES, BABY CUCUMBERS, CHICK PEAS, BELL PEPPERS, SHALLOT DRESSING, CRISPY LENTILS



# About 10tation

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## 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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