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Sit Down Plated Menus Event Menus
2016/2017

Using the freshest of ingredient with local farmers, this helps us create the perfect event for you, family, friends, and memories that last a life time “cheers let’s eat”.



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Check out our blog & Facebook, keep up to date on food trends & what’s happening



Menus, Allergies & Preferences

We create all menu items in our kitchen so if you have any allergies or eating preference let us know and we can accommodate.

We do have many celiac and gluten free option available upon request we do not use any nut oils in any of our recipes. Gluten free option will be extra cos added. We can also design a personal menu for you if you want to let us know what you're looking for we love to create dishes specifically for you.

Our chefs can create menus upon request, just let us know what your vision is and we can create the perfect menu.

What's Included?

This package includes chefs on site.

We can arrange any other rentals delivery and pickups for additional charges.

Pricing

Extra charges will be applied for gluten free option & specialty request
Our Dinner Start at \$45 and up not including taxes & 15% gratuity

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Your Planning Guide Line

1 st course:	45 min
2 nd course Dinner:	30 min
3 rd course Dessert:	30 min

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Dinner Enhancements



Dinner Enhance (market price)

Add Tiger Prawns
Whole Lobster
Dungeness Crab



- **Slow Roasted BC Duck Breast (market price)**
Pan fried gnocchi, sour cherry demi-glace
- **Halibut Provencal (market price)**
fresh herbs de Provence and tomato basil reduction
- **Arctic Char (market price)**
sauce verge extra virgin olive oil, tomatoes, herbs de Provence, fresh chervil



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