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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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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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Plated Dinner Menu

A sit down dinner offers structure and formality to your reception. This can be a more traditional form of service making your guests comfortable in this setting.

For a 3 Course Dinner choose: 1 soup or salad, 1 entrée, and 1 dessert

For a 4 Course Dinner choose: 1 soup or appetizer 1 salad, 1 entrée, and 1 dessert

Sit Down Options Entrees

➤ **Seared New York Steak**

Caramel candied yam potatoes truffle scented asparagus caramelized shallot & brandy glaze

➤ **Roasted Ribeye**, cut from the eye of the ribeye seared roasted with a wild mushroom demi glaze, served over crispy risotto cake & truffle scented Asparagus (\$5 per person add on)

➤ **Grilled Tenderloin of Beef (\$10 per person add on)**

Naramata tiger blue cheese chive butter with layered rosemary buttered potatoes

➤ **Beef Wellington**

Topped with wild mushroom demi & béarnaise served with caviar baked potato, roasted seasonal vegetables

➤ **Braised Beef Short Rib with Granville Island Ale**

Red skinned mashed potatoes, roasted seasonal vegetables, herbed soubise balsamic reduction

➤ **Rosemary Roasted Rack of Lamb (\$ 7 add-ons per person)**

New Zealand lamb with a Dijon rosemary jus braised tri colored carrots & fingerling potatoes

➤ **Seared Fresh Pacific Salmon** with lobster sorrel burre blanc sauce served with charred chive lime sticky rice seared asparagus

➤ **Alaskan Seared Cod**, with a Miso cardamom vanilla sauce, Asian micro greens, sticky rice cake, seared asparagus

➤ **Blacken Red Snapper**, shrimp creole sauce, saffron wild rice braised summer zucchini

➤ **Baked Halibut** with a strawberry basil peppercorn salsa, served over layered potatoes, buttered green beans (\$7 per person add-on)

➤ **Grilled Herb Lemon Chicken** with pear salsa basil & parmesan, reduction layered buttered potato & roasted baby carrots

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- **Rosemary, Port & Fig Goats Cheese Chicken Breast**, Fresh BC free run chicken breast stuffed with Fraser Valley goats cheese seared finished with a rosemary port fig reduction. Served with roasted creamer baby nugget potatoes & grilled asparagus
- **Gelderman Farm Frenched Pork Loin**, roasted topped with wild mushroom herbed soubise sauce roasted potatoes braised tarragon carrots



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



Pricing



- 3 Course (soup or salad, entrée, and dessert) \$45
- 4 Course (soup, salad or appetizer entrée, and dessert) \$49
- Upgrade to a 5 course Please inquire
- Offer a Choice between 2 Entrées add \$6

Prices are exclusive of applicable taxes, service staff, rentals and gratuities. Additional charges may apply to groups of less than 30

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