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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 Starters

Salads

- **Butter Lettuce with Roasted Pears & Pecans**
aged white cheddar, maple bourbon pecans, dried cranberries and citrus-thyme vinaigrette
- **Kale & Quinoa Salad**
Heirloom tomatoes, roasted corn, red onions crumbled goats cheese mango Curry Lime dressing
- **Rocket Parmesan Chicken Salad**
arugula, vine tomatoes, lemon caper dressing.
- **Roasted Beet & Mandarin Salad**
with watercress goats cheese & a miso orange lime vinaigrette
- **Strawberry Stilton Salad**
organic field greens with Fraser valley strawberries, caramelized shallots and crumbled Stilton with strawberry balsamic vinaigrette
- **Shrimp Ceviche, Roasted Parsnip Frisee Salad**
orange dill lime vinaigrette
- **Minted Zucchini Carpaccio**
Marinated BC zucchini, hints of mint, and crumbled feta, roasted pine-nuts arugula with a strawberry balsamic dressing finished with a herb oil drizzle
- **Burrata & Heirloom Tomato Salad**
Fresh Burrata, heirloom tomatoes, basil, and arugula rolled in a aged balsamic, olive oil served with a parmesan crisp
- **Japanese Butter Lettuce Salad**
butter lettuce red onion, cucumber, cherry tomato, seaweed sesame, carrot ginger vinaigrette
- **Roasted Parsnip Salad**
hazelnuts, and raspberry ail wheat beer vinaigrette

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Soups

- Roasted Butternut & Maple with crème fraiche
- Three Mushroom Soup. cremini, enoki and shitake
- Asparagus & Pancetta
- Roasted Heirloom Tomato & Basil
- Roasted Potato & Smoked Bacon
- Coconut Chicken Curried Lime
- New England Clam Chowder
- Lobster Bisque (\$ 3 add-ons per person)
- Dungeness & Watercress (\$3 add-on per guest)



Appetizers

- **Crab Stuffed Tofu Pocket with Watermelon**
Fresh Dungeness crab, celery and watercress served over watermelon & pear coleslaw with fresh ginger lime vinaigrette
- **Seared Alaskan Black Cod**
Oven roasted, green Thai curry sauce, sticky rice cake and braised kale with micro greens
- **Grilled Vegetable Terrine**
Yukon potato cake, sundried tomato, marinated artichokes, grilled portabella, avocado, grilled zucchini, goats cheese finished with a kiwi mango salsa
- **Mediterranean Calamari Salad**
Pan seared calamari, shallots, cannellini beans, grilled radicchio, olive oil sage plum tomato sauce served over watercress & frisee
- **Risotto Crab Cakes** (\$2 add-on per person)
Crispy outer risotto crab cake with a creamy Dungeness stuffed cake served over frisee topped with a saffron burre blanc sauce & micro greens
- **Lobster Wing**
Crispy baby lobster tail with a crispy coating served with shitake salad (\$12 add-on per person)
- **Parmesan Artichoke Hearts**
Quartered artichoke hearts topped with goat cheese rolled in parmesan breading and served with a lemon aioli dipping sauce

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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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