

THE EXECUTIVE CORPORATE KOSHER PLATED DINNER MENU PACKAGE
DATE TBA 2026
MENU \$130/GUEST

HORS D'HOEUVRES

(BASED ON 4/PP)

SALMON GRAVLAX ON POPPYSEED CRACKER | DILL GREMOLATA | HONEY MUSTARD

SHAVED SMOKED MEAT SLIDER | CARAMELIZED ONION TOONIE | CRUNCHY MUSTARD | DILL PICKLE | SKEWERED

CREMINI ARANCINI | SUN-DRIED TOMATO AIOLI DRIZZLE | SKEWERED

CHICKEN SIU MAI | GINGER SOY DRIZZLE | SCALLION | 2-PRONG SKEWER

DINNER

PRE-SET ON SIDE PLATES:

MINI ROSEMARY POTATO FOCACCIA LOAF | LEMON GARLIC EVO PIPETTE (V)

1ST

BABY GEM CAESAR "ALMOST"

CAESAR VINAIGRETTE | TRI-COLOUR GRAPE TOMATOES | BRUNOISE CHALLAH CROUTONS | CAPERS | VEGAN PARMESAN | LEMON WEDGE

2ND – PRE-SELECT MAIN

(#TBA) PEPPERCORN HERB ROASTED CENTRE-CUT BEEF RIBEYE (7OZ CUT) (GF)

CARAMELIZED SHALLOT JUS

OR

(#TBA) ALTERNATIVE FISH MAIN:

PAN SEARED CHILEAN SEA BASS (GF)

FRESH CITRUS SALSA

OR

(#TBA) ALTERNATIVE VEGAN MAIN:

CHAR-GRILLED CAULIFLOWER STEAK (GF)

SUN-DRIED TOMATO+ KALAMATA + CAPER + BASIL + SPINACH + ROASTED GARLIC+ EVO + LEMON

EXCEPTING VEGAN SELECTION, ALL MAINS ACCOMPANIED BY:

SCALLION RED-SKIN POTATO SMASH

ROASTED GARLIC SAUTEED KALE | BALSAMIC ROASTED PORTOBELLO MUSHROOM | BLISTERED
CHERRY TOMATOES

3RD – DESSERT

FLOURLESS CHOCOLATE CAKE (GF)

CONFECTIONER'S SUGAR DUSTED | FRESH DICED FRUITS + BERRIES | CHOCOLATE SAUCE + RED BERRY
COULIS

COFFEE AND TEA SERVICE

Notes:

-menu cost does not include rentals