



Grapevine Catering



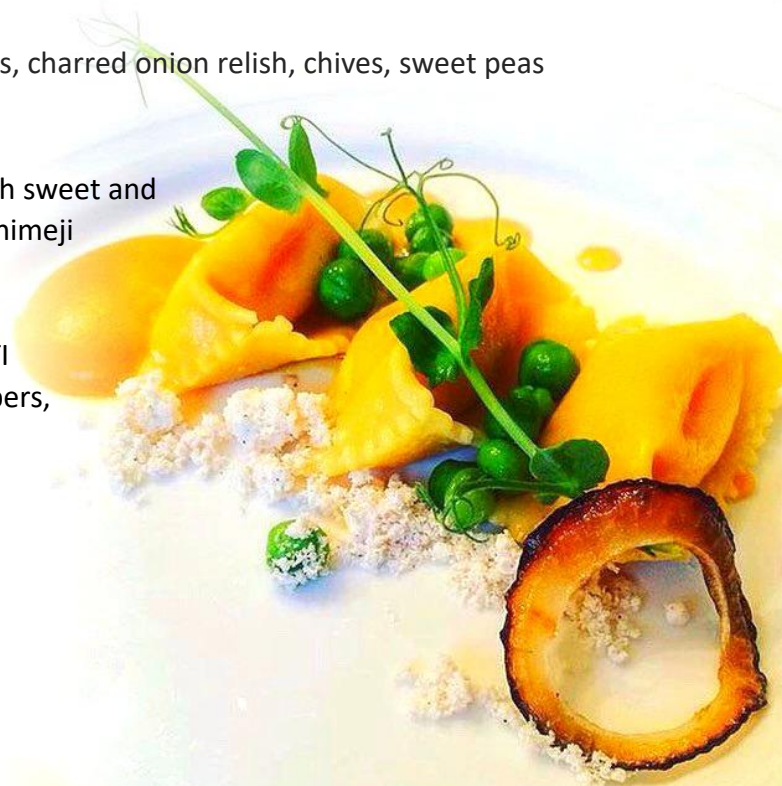
Plated Meals





APPETIZERS

- ② ROASTED VARIEGATED CARROT SALAD with avocado mousse, orange segments, French beans, pickled mustard seeds and cumin vinaigrette
- ② SMOKED TROUT SALAD with avocado, gem lettuce, arugula, quail egg, honey mustard vinaigrette, chives and crispy onions
- ② BARBECUE ROMAINE SALAD with black bean and corn salsa, parmesan frico and grilled croutons
- ② WILD MUSHROOM BISQUE with truffle and foie gras mousse crostini, sautéed seasonal mushrooms, and chive oil
- ② FALL SQUASH SOUP with mini aged cheddar grilled cheese croutons, green zucchini, toasted pumpkin seeds and aged balsamic
- ② DUCK DUO with smoked duck breast and confit croquette, parsnip puree, frisée salad and spiced apple / chestnut chutney
- ② LOBSTER AGNOLOTTI with grilled corn, tomato bisque, butter braised lobster pieces, pickled zucchini, pea shoots and parmesan
- ② RICOTTA GNOCCHI with soy glazed mushrooms, charred onion relish, chives, sweet peas and lemon butter sauce
- ② JUMBO SIZED SWEET POTATO AGNOLOTTI with sweet and sour roasted squash, truffle crema, tempura shimeji mushrooms and pea shoot pesto
- ② ROASTED CORN STUFFED PAPRIKA AGNOLOTTI with charred oyster mushrooms, roasted peppers, double smoked bacon, taleggio and hazelnuts





MAINS

- 🍷 RED WINE BRAISED BEEF SHORTRIB with white bean ragu, Cerignola olives, hazelnuts, zaatar grilled zucchini, fresh horseradish and shaved manchego
- 🍷 PAN ROASTED BEEF TENDERLOIN with celery root mashed, caramelized onion and button mushroom ragu, mustard glazed Brussels sprouts, broccolini and chive crème fraiche
- 🍷 PAN SEARED PICKEREL with saffron scented celeriac puree, butter poached fingerling potatoes, olive oil poached cherry tomatoes, fennel and blood orange salad
- 🍷 APPLEWOOD SMOKED BLACK COD with corn puree, roasted fingerling potatoes, roasted cauliflower, and fig, celery, and citrus salad
- 🍷 BONELESS GRILLED BRANZINO with pearl cous cous ratatouille, sautéed romaine, grilled lemon
- 🍷 ROASTED CHICKEN SUPREME with glazed fingerling potatoes, charred carrot puree, grilled zucchini and red onion salad, chili and garlic sautéed green beans
- 🍷 PISTACHIO AND WALNUT CRUSTED LAMB RACK with cauliflower polenta, maple roasted parsnip, sautéed broccolini, marsala braised cipolini onions





DESSERTS

- ⑥ BLACK FOREST CHOCOLATE TORTE with sour cherry cheesecake ice cream, cocoa nibs, dark chocolate ganache, white chocolate cherry bomb and freeze-dried cherry dust
- ⑥ PRESERVED PEACH CLAFOUTI with lemon curd, pistachio ice cream, chocolate meringue and ginger crumb
- ⑥ STICKY TOFFEE PUDDING with walnut ice cream, toffee sauce, honey almond gremolata
- ⑥ SPICED APPLE CAKE with smoked date puree, apple chips and sharp cheddar ice cream studded with maple pecans,
- ⑥ PUMPKIN CHEESECAKE with spiced coffee cake, poached cranberries, whipped maple cream cheese, espresso coulis
- ⑥ COCONUT PANNA COTTA with rum compressed pineapple, vanilla meringue, mint infused watermelon, berry preserve, ginger cookie crumble and sesame tuille

