



# *Distinctive Signature Plated Menus*

Distinctive Catering takes great pride in offering a quality menu to fit your special event.

Please bring any dietary needs and special requests to our attention.

Minimum order for Plated Meals is 20 per entrée, with maximum of two entrées, not including vegetarian or other special meal requirements.

Exact numbers are due 1 week in advance, and meal indicators place cards are required on guest tables if more than one entrée is chosen.

## **Appetizer Service**

Appetizers can be served at the table as an optional first course, or passed by our servers during Cocktail Hour.

*See Distinctive Appetizer Menus for available choices and pricing.*

## **Plated Meal Choice #1**

### *Salad*

Choice of Signature Salad  
Rustic Style Buns and Butter Rosettes

### *Entrée*

**Mushroom & Herb Stuffed Chicken Supreme**  
*Drizzled with a Fennel White Wine Cream Sauce*

Lemon Rosemary *or* Thyme Infused Tri-Color Baby Potatoes  
Seasonal Vegetable Bouquets

### *Dessert*

Choice of Distinctive Dessert  
Gourmet Coffee & Tea

\$35.45 per guest



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# Distinctive Signature Plated Menus

## Plated Meal Choice #2

### Salad

Choice of Signature Salad  
Rustic Style Buns and Butter Rosettes

### Entrée

Pork Tenderloin Medallions (7 oz)  
*With a Marsala & Mushroom Glaze*  
Lemon Rosemary *or* Thyme Infused Tri-Color Baby Potatoes  
Seasonal Vegetable Bouquets

### Dessert

Choice of Distinctive Dessert  
Gourmet Coffee & Tea

\$36.69 per guest

## Plated Meal Choice #3

### Salad

Choice of Signature Salad  
Rustic Style Buns and Butter Rosettes

### Entrée

Prime Rib (8 oz)  
*Choice cut slow roasted and served with Au Jus*  
Yorkshire Pudding  
Seasoned Oven Roasted or Garlic Mashed Potatoes  
Seasonal Vegetable Bouquets

### Dessert


Choice of Distinctive Dessert  
Gourmet Coffee & Tea

\$45.60 per guest



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## Plated Meal Choice #4

### Salad

Choice of Signature Salad  
Rustic Style Buns and Butter Rosettes

### Entrée

Lemon Thyme Infused Salmon (6 oz)  
Orange Scented Rice Pilaf  
Seasonal Vegetable Bouquets

### Dessert

Choice of Distinctive Dessert  
Gourmet Coffee & Tea

\$50.45 per guest

## Plated Meal Choice #5

### Salad

Choice of Signature Salad  
Rustic Style Buns and Butter Rosettes

### Entrée

Beef Tenderloin (8 oz)  
*Drizzled a Merlot Peppercorn Sauce*  
Lemon Rosemary *or* Thyme Infused Tri-Color Baby Potatoes  
Seasonal Vegetable Bouquets

### Dessert

Choice of Distinctive Dessert  
Gourmet Coffee & Tea


\$59.35 per guest



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## Vegetarian Entrée Choices

*Please choose one of the following entrées for Vegetarian Guests.  
These entrées can also be made Vegan.*

### Stuffed Portobello Mushroom

*With seasoned rice, vegetables and cheese*

### Rustic Vegetable Ratatouille

*With roasted Eggplant, Zucchini, Garlic, Onions and  
Bell Peppers served over chef's choice of Pasta*

## Salad Choices

### Caprese Salad

*Baby Bocconcini, Cherry Tomatoes and fresh Basil in a Red Balsamic  
Vinaigrette, served in an elegant Martini Glass*

### Fresh Spring Mix and Goat Cheese Salad

*With shaved Fennel and Mandarin segments drizzled with a Balsamic Honey Vinaigrette*

### Spinach Mandarin Nut

*Baby Spinach and Romaine tossed with fresh Grapes, Mandarin segments and  
Honey roasted Almonds drizzled with a Raspberry Vinaigrette*

### Mesclun Salad

*Sundried Cranberries, Spicy Candied Pecans, roasted Red Peppers and  
White Balsamic Vinaigrette served on a bed of fresh Mesclun Greens*



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# *Distinctive Signature Plated Menus*

## Dessert Choices

### Distinctive Cheesecake (choice of one)

*Rich cheesecake topped with strawberry, cherry or blueberry compote,  
or choose a rich chocolate, cappuccino or our seasonal flavours*

### Apple Crisp

*Served warm with a vanilla bean cream*

### Sticky Toffee Cake

*Served with a warm Brown Sugar Whiskey Sauce,  
and Gingered Cranberries*

### Red Velvet Cake

*Topped with vanilla bean Chantilly cream  
and semi-sweet chocolate shavings*

### Dark & White Chocolate Parfait

*Served in an elegant martini glass with seasonal berry coulis*

Plated pricing includes choice of three-course dinner, elegant china dishes,  
silverware, water and wine glasses for the table.

*Linens, serving staff, bar services, GST, 5% service and setup charge, and 10% gratuity are in addition.*



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