

ROSE REISMAN **CATERING**

Mother's Day 2021 Celebration Menus

Conveniently packed in environmentally responsible packaging in a bulk format.

Individual formats available with disposable cutlery and napkins at an additional cost of \$2.00.

An additional charge applies when substituting a gluten-free option.

All meals will be sent cold with re-heating instructions

Order Deadline: May 4

To place your order please contact our team at orders@rosereismancatering.com or call our office at 416-467-7758



Casual Mother's Day Family Meal

\$30 per Guest

Appetizer

Kale Caesar Salad

Tears of romaine and baby kale with a creamy lime garlic dressing and garnish with homemade herb croutons and parmesan cheese

Entrée

Mac and Cheese

A luscious cheese sauce with cheddar, fontina and creamy havarti topped with buttered herb bread crumbs

Beef Sliders

Prime rib of beef sliders served with caramelized mushrooms and onions, spicy tomato ketchup, garlic aioli, pickles and shredded manchego cheese served with an egg bun

Chicken Wings

Cracked black pepper and honey glazed chicken wings served with blue cheese dip

Dessert

Chocolate Black Pepper Torte

Mocha sponge layered with black pepper scented vanilla buttercream, enrobed with chocolate fudge frosting



Mother's Day Brunch

\$35 per Guest

Freshly Squeezed Orange Juice

Add Sparkling wine to toast mom with Mimosas: \$45.00 per bottle

Seafood Scape

Polpo with lemon gremolata, whiskey and peppercorn shrimp, dill garlic seared salmon fingerling potatoes and tonnato(tuna caper sauce)

The Greenest Green Salad

Sugar snapped peas, romaine hearts, cucumber, green onion and asparagus served with our special green goddess dressing for mom

Triple Berry Brioche French Toast Bake

Served with Tahitian vanilla sauce

Maple Smoked Bacon and Pan-Grilled Turkey sausage

Fresh Fruit Salad In a Grand Mariner simple syrup sauce



Strawberries Dipped in Chocolate

Italian Peach Shaped Almond Cookies

Mother's Day Beef Menu

\$40 per Guest

Appetizer

Baby Kale and Fennel Salad

Baby green kale, cucumber, chickpeas, cherry tomato, shaved fennel. Dressed with rice wine vinegar, olive oil, lemon juice

Entrée

Korean Beef Short Ribs

Slow braised with Asian pear, sriracha and tamari

Gnocchi

Homemade potato gnocchi, wok tossed king oyster mushrooms and chili

Sesame Broccollette

With ginger, garlic and lemon. Sprinkled with sesame seeds



Dessert

Lemon Meringue Crunch

French puff pastry shell filled with Meyer lemon curd, topped with toasted meringue

Mother's Day Chicken Menu

\$40 per Guest

Appetizer

Herbed Ricotta and Fresh Tomato Tart

Heirloom tomatoes on a bed of puff pastry with lemon ricotta and drizzled with olive oil and garnished with sea salt, basil and mint

Entrée

Tuscan Brick Cornish Hen

With charred lemons, garlic and fresh herbs

Hasselback Potatoes

Seasoned baked potato, sliced thin and sprinkled with Parmigian- Reggiano

Grilled Vegetables With balsamic glaze

Dessert

Ombre

Vanilla sponge in shades of pink with vanilla buttercream



Mother's Day Starter Bite Apps

2pcs per guest: \$6.00

3pcs per guest: \$8.75

4pcs per guest: \$11.00

Start your Mother's Day with a selection of cool bites to casually enjoy before you sit down to celebrate. Conveniently packed in environmentally responsible packaging in a bulk format. Individual formats available at an additional cost of \$2.00. An additional charge applies when substituting a gluten-free option.

Choose from the selection below:

Brie and Apple Flatbread

Rosemary flatbread topped with creamy triple crème brie and crumbled blue cheese, oven dried apple chip and truffle oil scented caramelized onion



Chili Chicken Flatbread

Double baked herb flatbread with miso chili braised chicken, pickled onions, mustard greens and chili coated sesame sprinkle

Cucumber Cup

Italian black nerone rice, roasted red and yellow peppers, red onions, toasted fennel seeds gremolata



Potato Hotcake

Shredded Yukon gold potatoes, smoked Norwegian salmon ribbons, mustard and wasabi caviar

Prosciutto and Pear

Rolls of thin sliced prosciutto di Parma, fresh pear and brie and peppered honey



Chicken Madras

Sumac rubbed chicken spears with a chili mango relish

Malay Beef Skewers

Lemongrass, ginger marinated and mango glazed.
Served with tamarind chutney



Piri Piri Shrimp

Roasted black tiger shrimp, piri piri glazed and served with Skhug sauce (green herb and chili puree)

Additional Options

Flowers for Mom

Small

\$50.00 per Bouquet

Medium

\$75.00 per Bouquet

Large

\$100.00 per Bouquet

*Note...the floral display is dependent on market availability and may vary from the image shown



Sparkling Wine

Bottega Vino dei Poeti Prosecco \$45.00 per 750ml Bottle
Delicate flavours of apple, pear, cider and hints of honeysuckle



Zonin Prosecco(mini bottle) \$8.00 per 200ml Bottle
Refined and elegant dry wine with fruity notes and a fresh aroma on the finish

Freshly Squeezed Orange or Grapefruit Juice \$5.25 per Serving

