

ROSE REISMAN **CATERING**

Valentine's Day Celebration Menus

Conveniently packed in environmentally responsible packaging in a bulk format.

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

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

Order Deadline: February 9th

To place your order please contact our team at

rosereismancatering@marigoldsandonions.com or call our office at 416-467-7758



Option #1

\$55 per Guest

Starter

Sea Your Way to My Heart

Grilled Tiger Shrimp and Seared Scallops. Served with roasted Fennel, Tomatoes on the Vine and Seedlings

Entrée (Choice of 1 from below)

Sicilian Black Cod

Risina Beans, Caramelized Shallots, Black Kale and preserved Tomato

Veal Chop

Grilled and topped with roasted Cipollini onions and finished with Marsala cream.

King Mushroom Bordelaise

Polenta fingers, field mushrooms, peppery rocket lettuce.

Side Accompaniments

Rosti Potatoes

Chili Broccolini

Sweet Ending

Love Is In the Air

Airy naked Tahitian vanilla sponge with layers of passion fruit whipped ganache.

Mini Ciabatta

Served with White Bean Dip and Whipped Butter.

Option #2

\$45 per Guest

Starter

To Caesar with Love

Crisp hearts of romaine dressed in a creamy garlic dressing. Garnished with herb croutons and parmesan cheese.

Entrée (Choice of 1 from below)

Grilled Lamb Rack

Grainy triple crunch mustard crust and fresh herbs with a Port Wine reduction.

Roasted Cornish Game Hen with Passion Fruit Glaze

Stuffed with apricots, dates and cardamom. Served with pan au jus.

Harissa and Curried Quinoa

Caramelized root vegetables, tomato raita.

Side Accompaniments

Grilled Asparagus

Brushed with olive oil and lemon zest.

Potato Tarts

Nuggets of Yukon potato blended with Emmenthal cheese, crème fraiche and chives.

Sweet Ending

Profiteroles au Chocolate

Choux puffs filled with pastry cream, served with a chocolate sauce.

Mini Ciabatta

Served with White Bean Dip and Whipped Butter.



Option #3

\$35 per Guest

Starter

Strawberry Fields Salad

Baby spinach greens garnished with strawberries, dressed in a honey poppy seed dressing.

Entrée

Spice up Your Love Life Chicken

Grilled tender breast of chicken marinated with fresh herbs, served with pink peppercorn sauce.

Side Accompaniments

Roasted Golden and Candy Cane Beets
Israeli Couscous with Dates and Apricots

I Have a (Popcorn) Crush on You

Layers of genoise, milk chocolate mousse and caramel corn crunch. Topped with mirror glazed chocolate ganache and edible gold flakes.

Mini Ciabatta

Served with White Bean Dip and Whipped Butter.



A La Carte

Flowers for My Honey

Small	\$75.00	per Bouquet
Medium	\$100.00	per Bouquet
Large	\$125.00	per Bouquet

Sparkling Wine

Bottega Vino dei Poeti Prosecco

\$62.50 per Bottle

Pale straw in colour with fine bubbles. Delicate flavours of apple, pear, cider and hints of honeysuckle.

Add-ons:

Deluxe Charcuterie for Two

Seasonally selected local cheeses & cured meats.

Garnishes: Pickled vegetables, gherkins, hummus and crudité, marinated olives, and grainy mustards.

Served with crackers, focaccia, flatbreads & breadsticks

\$40.00

