

Peter Pan

FALL WINTER 2019 | *Individually Plated One*

TO START | *select TWO for your guests to choose from*

AUTUMN SQUASH SOUP – roasted butternut squash, spiced apple chutney, crème fraîche, brown butter

BEET SALAD – roasted heirloom beets, puffed wild rice, za'atar, goat yogurt, watercress

BRUSSELS CAESAR - caramelized brussels sprouts, croutons, bacon lardon, parmesan, roasted garlic aioli

MAIN | *select TWO for your guests to choose from*

ROAST CHICKEN – fingerling potato, roasted leek & carrot, chicken jus

SALMON FILET – wild mushroom, sauteed kale, creamed barley, hollandaise

ROOT VEGETABLE CASSOULET - braised cannellini beans, parsnip, pumpkin, rutabaga, sage, garlic bread crumb

DESSERT | *select ONE for your guests*

CHOCOLATE TERRINE – chocolate mousse, vanilla chantilly, almond tuile

CARAMEL CRÈME BRÛLÉE– shortbread cookie

POACHED PEAR – crème patisserie, roasted walnut, orange caramel

FRESH FRUIT & MADELEINES - lemon lavender curd (*shared platters*)

55 per guest

Individually Plated

We are pleased to customise for dietary restrictions and allergies

Note – groups of 30+ guests must provide pre-selection

Peter Pan

FALL WINTER 2019 | *Individually Plated Two*

TO START | select **TWO** for your guests to choose from

BEET SALAD – roasted heirloom beets, puffed wild rice, za’atar, goat yogurt, watercress

CRAB SALAD- frisee salad, winter citrus, crisp root vegetables, verjus vinaigrette

TRIO OF SQUASH- butternut, spaghetti and acorn squash, arugula, goat cheese, seasoned squash seeds

BRUSSELS CAESAR - caramelized brussels sprouts, croutons, bacon lardon, parmesan, roasted garlic aioli

FRENCH ONION SOUP- roasted beef broth, caramelised onion, gruyere cheese, crouton

MAIN | select **THREE** for your guests to choose from

DUCK CONFIT – roasted brussels sprouts, sweet potato puree, farro, jus

GOOSEN ISLAND TROUT - parsnip puree, glazed beetroot, endive, beurre blanc

BEEF STRIPLOIN – fingerling potato, glazed carrot, roasted mushroom, cippolini onion, veal jus

ROOT VEGETABLE CASSOULET - braised cannellini beans, parsnip, pumpkin, rutabaga, sage, garlic bread crumb

TRUFFLED GNUDI – roasted cauliflower, wild mushroom, black truffle

DESSERT | select **ONE** for your guests

CHOCOLATE TERRINE – chocolate mousse, vanilla chantilly, almond tuile

CARAMEL CRÈME BRÛLÉE- shortbread cookie

POACHED PEAR – crème patisserie, roasted walnut, orange caramel

FRESH FRUIT & MADELEINES - lemon lavender curd (shared platters)

65 per guest

Individually Plated

We are pleased to customize for dietary restrictions and allergies

Steak served medium-rare/medium

Note – groups of 30+ guests must provide pre-selection

Peter Pan

FALL WINTER 2019/ Individually Plated Three

TO START | *select TWO for your guests to choose from*

AUTUMN SQUASH SOUP - spiced apple chutney, crème fraîche, brown butter

BRUSSELS CAESAR - caramelized brussels sprouts, croutons, bacon lardon, parmesan, roasted garlic aioli

CRAB CAKE – confit tomato, avocado mousse, greens

TRIO OF SQUASH – butternut, spaghetti and acorn squash, arugula, goat cheese, seasoned squash seeds

FRENCH ONION SOUP- roasted beef broth, caramelised onion, gruyere cheese, crouton

LOBSTER SALAD- frisee salad, winter citrus, crisp root vegetables, verjus vinaigrette

MAIN | *select THREE for your guests to choose from*

DUCK CONFIT – roasted brussels sprouts, sweet potato puree, farro, jus

BRAISED LAMB - barley risotto, jerusalem sunchoke, roasted red onion, kale

BEEF TENDERLOIN –fingerling potato, wild mushroom, creamed spinach, veal jus

DIVER SCALLOPS – cauliflower, caper, raisins, almond dukkah, brown butter

HALIBUT FILET – lentils, braised leek, confit tomato, beurre cancalaise

ROOT VEGETABLE CASSOULET - braised cannellini beans, parsnip, pumpkin, rutabaga, sage, garlic bread crumbs

TRUFFLED GNUDI – roasted cauliflower, wild mushroom, black truffle

DESSERT | *select ONE for your guests*

CHOCOLATE TERRINE – chocolate mousse, vanilla chantilly, almond tuile

CARAMEL CRÈME BRÛLÉE– shortbread cookie

POACHED PEAR – crème patisserie, roasted walnut, orange caramel

FRESH FRUIT & MADELEINES - lemon lavender curd (shared platters)

80 per guest

Individually Plated
We are pleased to customize for dietary restrictions and allergies
Steak served medium-rare/medium

Peter Pan

FALL WINTER 2019 | Family Style One

TO START | *select TWO served as shared platters*

TRIO OF SQUASH- butternut, spaghetti and acorn squash, arugula, goat cheese and seasoned squash seeds

BRUSSELS CAESAR - caramelized brussels sprouts, croutons, bacon lardon, parmesan, roasted garlic aioli

BEET SALAD – roast heirloom beets, puffed wild rice, zaatar, goat yogurt, watercress

MAIN | *all three dishes served as shared platters*

ROAST CHICKEN – fingerling potato, roasted leek, carrot, chicken jus

GOOSEN ISLAND TROUT – fall ratatouille, sea asparagus, jerusalem artichoke

ROOT VEGETABLE CASSOULET - braised cannellini beans, parsnip, pumpkin, rutabaga, sage, garlic bread crumbs

DESSERT | *select ONE for your guests*

CHOCOLATE TERRINE – chocolate mousse, vanilla chantilly, almond tuile

CARAMEL CRÈME BRÛLÉE- shortbread cookie

POACHED PEAR – crème patisserie, roasted walnut, orange caramel

FRESH FRUIT & MADELEINES - lemon lavender curd (shared platters)

60 per guest

Family Style Menu

We are pleased to customize for dietary restrictions and allergies

Please do not hesitate to contact our Events Manager with any special requests

Peter Pan

FALL WINTER 2019 / *Family Style Two*

TO START | *select TWO served as shared platters*

BRUSSELS CAESAR - caramelized brussels sprouts, croutons, bacon lardon, parmesan, roasted garlic aioli

TRIO OF SQUASH- butternut, spaghetti and acorn squash, arugula, goat cheese and seasoned squash seeds

GRILLED BEEF SALAD - green & yellow beans, shallots, watercress, pickled walnut dressing

BEET SALAD – roasted heirloom beets, puffed wild rice, zaatar, goat yogurt, watercress

CURED SALMON SALAD - smoked potato salad, pickled vegetables, quail egg, dill, pommery aioli

MAIN | *select THREE served as shared platters*

STEAK FRITES – creamed spinach, roasted mushroom, french fries, veal jus

DUCK CONFIT – roasted brussels sprouts, sweet potato puree, farro, jus

BRAISED LAMB - barley risotto, jerusalem sunchoke, roasted red onion, kale

HALIBUT - lentils, braised leek, confit tomato, beurre cancalaise

GOOSEN ISLAND TROUT – fall ratatouille, sea asparagus, saffron aioli

ROOT VEGETABLE CASSOULET - braised cannellini beans, parsnip, pumpkin, rutabaga, sage, garlic bread crumbs

TRUFFLED GNUDI – roasted cauliflower, wild mushrooms, black truffle

DESSERT | *select ONE for your guests*

CHOCOLATE TERRINE – chocolate mousse, vanilla chantilly, almond tuile

CARAMEL CRÈME BRÛLÉE- shortbread cookie

POACHED PEAR – crème patisserie, roasted walnut, orange caramel

FRESH FRUIT & MADELEINES - lemon lavender curd (shared platters)

70 per guest

Family Style Menu

*We are pleased to customize for dietary restrictions and allergies
Please do not hesitate to contact our Events Manager with any special requests*

**Steak served medium-rare/medium unless specified otherwise*