

# Peter Pan

*Fall Winter 2018-19 / Individually Plated One*

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

WINTER GREENS – heirloom greens, sherry vinaigrette

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

ROASTED SQUASH SOUP – spaghetti squash garnish, spiced squash seeds, crème fraiche

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

ROAST CHICKEN – potato terrine, roast leeks, red onion & carrots, chicken jus

SALMON FILET – pumpkin risotto, sage, brown butter

PARISIAN GNOCCHI – parsnip, mushrooms, chestnut

**DESSERT** | *select ONE for your guests*

CHOCOLATE TART – chocolate ganache, mousse, tuile, crumb

STICKY TOFFEE PUDDING – crème anglaise

55 per guest

***Individually Plated***

*We are pleased to customize for dietary restrictions and allergies*

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

# Peter Pan

Fall Winter 2018-19 | **Individually Plated Two**

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

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

BRUSSEL SPROUT CAESAR SALAD – roasted & shaved brussel sprouts, bacon lardon, parmesan, roasted garlic croutons, crispy capers

CURED SALMON – avocado mousse, compressed cucumber, soda bread, pickled red onion, dill

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

DUCK CONFIT – white bean cassoulet, carrot puree, pearl onions, brussel sprouts, duck jus

ONTARIO TROUT – winter ratatouille, fingerlings potatoes, sea asparagus, confit tomato, hollandaise

BRAISED BEEF – sweet potato mash, roast carrots, cipollini onions, leeks, beef jus

PARISIAN GNOCCHI – parsnip, wild mushrooms, chestnut, fresh truffle

**DESSERT** | select **ONE** for your guests

CARAMEL CREME BRULEE – shortbread cookies

STICKY TOFFEE PUDDING – crème anglaise

MADELEINES & FRUIT - lemon lavender curd (served as shared platters)

65 per guest

**Individually Plated**

*We are pleased to customize for dietary restrictions and allergies*

*Note – for groups of 30 + guests pre-selection is required*

# Peter Pan

Fall Winter 2018-19 | **Individually Plated Three** | Pre-Selection Required

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

MUSHROOM SOUP- mushroom duxelle, truffled gougere

BEET SALAD - roast heirloom beets, puffed wild rice, za'atar, goat yogurt, watercress

BUTTER POACHED LOBSTER- cauliflower veloute, roasted cauliflower, sultanas

CURED SALMON - avocado mousse, compressed cucumber, soda bread, pickled red onion, dill

CONFIT PORK BELLY - celeriac, apple, hazelnuts

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

DIVER SCALLOPS - butternut, and acorn squash, du puy lentils, brown butter sauce, crispy sage

BRAISED VENISON - jerusalem artichoke, cipollini onions, broccolini, barley, venison jus

DUCK CONFIT -brussels sprouts, pearl onions, rutabaga puree, spaetzle, duck jus

BEEF TENDERLOIN - potato terrine, roasted carrots, confit shallot, creamed spinach, veal jus

HALIBUT FILET - winter ratatouille, fingerling potatoes, sea asparagus, confit tomato, saffron sauce

PARISIAN GNOCCHI - parsnip, wild mushrooms, chestnut, fresh truffle

**DESSERT** | select **ONE** for your guests

APPLE TART - vanilla crème anglaise

CARAMEL CREME BRULEE - shortbread cookies

CHOCOLATE MILLE FEUILLE -chocolate ganache, mousse, tuile, crumb

80 per guest

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

# Peter Pan

*Fall Winter 2018-19 | Family Style One*

**TO START** | *select TWO , served as Shared Platters*

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

BRUSSEL SPROUT CAESAR SALAD – roasted & shaved brussel sprouts, bacon lardon, parmesan, roasted garlic croutons, crispy capers

CURED SALMON – avocado mousse, compressed cucumber, soda bread, pickled red onion, dill

**MAIN** | *select TWO , served as Shared Platters*

ROAST CHICKEN – potato terrine, roast leeks, carrot puree, chicken jus

BRAISED BEEF – sweet potato mash, roast carrots, pearl onions, leeks, beef jus

SALMON FILET – pumpkin risotto, sage, brown butter

PARISIAN GNOCCHI – parsnip, wild mushrooms, chestnut, fresh truffle

**DESSERT** | *select ONE*

CHOCOLATE TART –chocolate ganache, mousse, tuile, crumb (individually plated)

MADELEINES & FRUIT - lemon lavender curd (served as 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 2018-19 | Family Style Two*

### **TO START** | *select TWO , served as Shared Platters*

GRILLED BEEF SALAD – Jerusalem artichoke, roasted red onion, watercress, walnut dressing

CONFIT PORK BELLY - celeriac, apple, hazelnuts

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

BRUSSEL SPROUT CAESAR SALAD – roasted & shaved brussel sprouts, bacon lardon, parmesan, roasted garlic croutons, crispy capers

CURED SALMON – avocado mousse, compressed cucumber, soda bread, pickled red onion, dill

### **MAIN** | *select THREE , served as Shared Platters*

BRAISED VENISON – jerusalem artichoke, cipollini onions, broccolini, barley, venison jus

DUCK CONFIT –brussels sprouts, pearl onions, rutabaga puree, spaetzle, duck jus

FLAT IRON STEAK – fingerling potatoes, roasted carrots, confit shallot, creamed spinach, veal jus

ONTARIO TROUT – winter ratatouille, fingerlings potatoes, sea asparagus, confit tomato, hollandaise

ROAST CHICKEN – potato terrine, roast leeks, red onion & carrots, chicken jus

PARISIAN GNOCCHI – parsnip, wild mushrooms, chestnut, fresh truffle

### **DESSERT** | *select ONE , served Individually Plated*

CHOCOLATE TART –chocolate ganache, mousse, tuile, crumb (individually plated)

MADELEINES & FRUIT - lemon lavender curd (served as 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*