

Peter Pan

Spring Summer 2019 | **Individually Plated One**

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

GREEN SALAD – shaved heirloom vegetables, crispy chickpeas, sherry vinaigrette

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

TOMATO PANZANELLA – country bread, heirloom tomatoes, pickled red onion, ricotta, basil, roasted tomato vinaigrette

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

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

SALMON FILET – roasted succotash, crushed fingerlings, mustard greens, spicy lemon aioli

RATATOUILLE BYALDI – roast tomatoes, zucchini, peppers, basil, fior di latte, nicoise olive vinaigrette

DESSERT |

RED VELVET CAKE – ermine icing, pistachios, raspberry

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

Spring Summer 2019 | **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

CRAB SALAD – avocado mousse, compressed cucumber, confit tomato

CAPRESE SALAD – heirloom tomatoes, burrata, basil pesto, red onion, balsamic

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

DUCK CONFIT – beets, farro, confit shallot, pickled walnut sauce

ONTARIO TROUT – Israeli couscous, peas, asparagus, tomatoes

STEAK FRITES – creamed spinach, wild mushroom, fries, veal jus

RATATOUILLE BYALDI – roast tomatoes, zucchini, peppers, basil, fior di latte, olive vinaigrette

DESSERT | select **ONE** for your guests

RED VELVET CAKE – ermine icing, pistachios, raspberry

CHEESECAKE – seasonal fruit, graham crumb

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 – groups of 30 guests must provide pre-selection

Peter Pan

Spring Summer 2019 | Individually Plated Three

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

CAPRESE SALAD – heirloom tomatoes, burrata, basil pesto, red onion, balsamic

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

LOBSTER & ASPARAGUS SALAD – peas, wild mushrooms, hollandaise

STEAK TARTARE – cornichon, caper, pickled mushrooms, grilled bread

CURED SALMON – kozliks potato smash, quail egg, pickled red onion, dill

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

DIVER SCALLOPS – sweet pea risotto, pea shoots, asparagus

RACK OF LAMB – polenta panisse, minted fava beans, shallot, spring onion, lamb jus

BEEF TENDERLOIN – confit fingerlings, wild mushrooms, creamed spinach, asparagus

HALIBUT FILET – artichoke barigoule, haricot verts, fennel, olives, cherry tomatoes

HOUSE GNOCCHI – pomodoro, spinach, roasted peppers, basil, stracciatella

DESSERT | select **ONE** for your guests

BLUEBERRY CLAFOUTIS – vanilla crème anglaise

CARAMEL CREME BRULEE – shortbread cookies

RED VELVET CAKE – ermine icing, pistachios, raspberry

CHEESECAKE – seasonal fruit, graham crumb

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

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

Spring Summer 2019 | Family Style One

TO START | *select TWO served as shared platters*

NICOISE SALAD – albacore tuna, green & yellow beans, olives, fingerlings, tomato, quail egg, anchovy dressing

CAESAR SALAD - baby gem lettuce, bacon crumble, parmesan, radish, croutons, caesar dressing

TOMATO PANZANELLA – heirloom tomatoes, pickled red onion, house ricotta, basil, grilled bread

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

MAIN | *all three dishes served as shared platters*

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

SALMON FILET – Israeli couscous, peas, asparagus, tomatoes, pea shoots

HOUSE GNOCCHI – pomodoro, spinach, roasted peppers, basil, stracciatella

DESSERT | *select ONE for your guests*

BLUEBERRY CLAFOUTIS – vanilla crème anglaise (*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

Spring Summer 2019 | Family Style Two

TO START | *select TWO served as shared platters*

CAPRESE SALAD – heirloom tomatoes, burrata, basil pesto, red onion, balsamic

SALT SPRING ISLAND MUSSELS – cabbage slaw, chervil, parsley, capers, citrus vinaigrette

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

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

CURED SALMON – potato latke, crème fraiche, pickled vegetables, heirloom greens

MAIN | *select THREE served as shared platters*

GEORGIAN BAY WHITEFISH – ratatouille, sea asparagus, confit tomato, saffron sauce

SLOW ROAST LAMB – rosemary polenta, eggplant, asparagus, lamb jus

STEAK FRITES – creamed spinach, roast mushroom, pont neuf, veal jus

HOUSE GNOCCHI – pomodoro, spinach, roasted peppers, basil, stracciatella

DESSERT | *select ONE for your guests*

BLUEBERRY CLAFOUTIS – vanilla crème anglaise

CARAMEL CREME BRULEE – shortbread cookies

RED VELVET CAKE – ermine icing, pistachios, raspberry

CHEESECAKE – seasonal fruit, graham crumb

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*