



FORMAL PLATED DINNERS

ONE COURSE DINNER (includes 1 protein, 1 starch, and 1 vegetable)

Protein and vegetarian/vegan (choose up to 3 per group)

- Braised chicken with white wine, bacon, onions and mushrooms 30
- Braised jerk chicken 30
- Curried coconut chicken 30
- Asian braised chicken 30
- Slow roasted porchetta 30
- Bacon wrapped stuffed pork loin 30
- Braised beef shanks 34
- Fig and red wine braised lamb shanks 40
- Panfried whitefish served with a creamy coconut sauce 30
- Panko crusted eggplant stack topped with a roasted red pepper sauce 22
- Roasted cauliflower steak with an olive and sundried tomato relish 22
- Sweet potato, chickpea and spinach coconut curry 22
- Avocado and blackbean loaded sweet potato 22

Starches (choose 1 per group)

- House spiced dusted Roasted mini potatoes
- Creamy mashed cauliflower
- Horseradish and garlic mashed potatoes
- Mashed roasted sweet potatoes
- Creamy coconut and cilantro rice
- Crispy potato latkes

Vegetables (choose 1 per group)

- Steamed vegetables tossed in garlic and dill butter
- Glazed tarragon carrots
- Brown butter and almond green beans
- Sesame oil, garlic and five spice broccoli

THREE COURSE PLATED DINNER (add \$11 to the prices above)

1st course - salad (choose 1 per group)

Baby spinach with garden vegetables, sprouts and our house dressing
Apple, melon and arugula with a creamy tarragon dressing
Feta and cranberry quinoa on a bed of mixed greens
Caramelized pears, candied pecans and goat cheese on a bed of greens

2nd course - mains

As stated above

3rd course - Desserts by Nicole

To be discussed.

At The Motley Kitchen we shop for and make everything fresh, according to your choices. Should you wish for substitutions, we will require a 48 hour notice. In some cases - specific cuts of meats in particular – we will require 72 hours.