

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/person**

Braised jerk chicken. **\$30/person**

Curried coconut chicken. **\$30/person**

Ginger and orange braised chicken. **\$30/person**

Slow roasted porchetta. **\$30/person**

Bacon wrapped stuffed roasted pork loin. **\$30/person**

Braised beef shanks. **\$34/person**

Fig and red wine braised lamb shanks. **\$40/person**

Panfried whitefish served with a creamy coconut sauce. **\$30/person**

Panko crusted eggplant stack topped with a roasted red pepper sauce (in house caterings only). **\$22/person**

Roasted cauliflower steak with an olive and sundried tomato relish. **\$22/person**

Sweet potato, chickpea and spinach coconut curry. **\$22/person**

Avocado and blackbean loaded sweet potato. **\$22/person**

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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

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Three Course Plated Dinner { add \$11 to the prices above }

First 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

Second Course { Mains }

As stated above

Third Course { Desserts by Nicole }

Please view the Dessert menu on the Catering webpage to make your selection. The cost of the dessert is included within the Three Course Plated Dinner. There will be no extra fees charged.

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.