

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. **\$31/person**

Braised jerk chicken. **\$31/person**

Curried coconut chicken. **\$31/person**

Ginger and orange braised chicken. **\$31/person**

Slow roasted porchetta. **\$32/person**

Bacon wrapped stuffed roasted pork loin. **\$32/person**

Braised beef shanks. **\$35/person**

Fig and red wine braised lamb shanks. **\$41/person**

Panfried whitefish served with a creamy coconut sauce. **\$32/person**

Panko crusted eggplant stack topped with a roasted red pepper sauce
(in house caterings only). **\$23/person**

Roasted cauliflower steak with an olive and sundried tomato relish. **\$23/person**

Sweet potato, chickpea and spinach coconut curry. **\$23/person**

Roasted portobello mushroom stuffed with a mixture of rice, sauteed mushrooms, roasted
cherry tomatoes and braised leeks. **\$23/person**

Starches { Choose 1 per group }

House spiced dusted Roasted mini potatoes

Rosemary and thyme smashed potatoes

Horseradish and garlic mashed potatoes

Mashed roasted sweet potatoes

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Creamy coconut and cilantro rice

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 }

First Course { Salad }

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 dessert menu on webpage.

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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.