

# SIT DOWN DINNER



## STARTERS

Sweet Potato Soup with Lemongrass,  
Thai Curry and Roasted Coconut

Watercress, Raddicchio and Frisée with  
Beet Carpaccio with Micros Greens,  
Grape Fruit, Orange and Blood Orange  
with Mint and Pomegranate Seeds with  
Blackberry Reduction

Winter Salad with Acorn Squash, Yellow  
Beets with Candied Pecans, Chevre &  
Maple Vinaigrette

Seared Scallop with Caviar on a Bed of  
Cauliflower Purree with Chive Oil

Sesame Encrusted Tuna on Black  
Forbidden Rice with Creamy Coconut  
Sauce

Salmon Tartare with Avocado Cream,  
Crispy Root Chips and Baby Cilantro

Lemony French Beans with Niagara  
Prosciutto, Toscana Cheese and  
Walnut Vinaigrette



## MAINS

Maple Ginger Marinated Cedar-  
Planked Pacific Salmon with Roasted  
Fingerling Potatoes

Black Cod with Champagne Yuzu Miso  
Sauce on Purple Sweet Potato Mash  
with Crispy Taro Root Chip

Filet Mignon with English Mustard Butter,  
Pinot Noir Jus and Garlic Mashed  
Potatoes

Seared Duck Breast with Fig Jus,  
Forbidden Rice and Candied Kumquat

Pistachio Encrusted Lamb  
with Pomegranate Jus and Sunset  
Scalloped Potatoes

### Vegan:

Roasted Tofu Medallions  
with Roasted Garlic, Mushroom and  
Shallot Jus

King Oyster Mushroom "Scallops" with  
Candied Vegan Bacon  
with Pea Puree and Quinoa



## DESSERTS

Pur Noir Chocolate Mousse Cake  
served with Raspberry Coulis and Berries

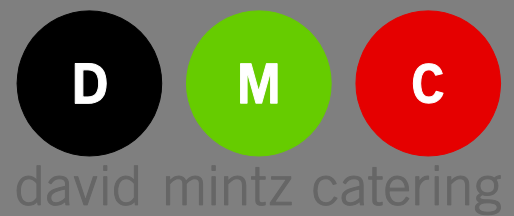
Vanilla Cheesecake  
served with Caramel Sauce and Berries

Vanilla Panna Cotta Cake with Macaron  
served with Mango Coulis

La Mancha Saffron Crème Brule Cake  
served with Blackberry Coulis

Assorted Macaron and Truffles  
Shareable Platters

**SIT DOWN DINNER PRICE: \$69.00+ pp**



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