



**SCARLETT HOUSE**  
CATERING INC.

[www.ScarlettHouse.ca](http://www.ScarlettHouse.ca)

T. 905 567 6302

# RECEPTION MENU

EXCELLENT FOOD

SUPERIOR SERVICE

FRESH THINKING







# Experience our Expertise

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With over 100 years of combined foodservice and catering experience, our team has a wealth of knowledge and talent to push the boundaries of creativity in all aspects of catering.

From the first point of contact until the last dessert is served we will exceed all expectations.

Contact us to customize  
your next event!

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# Reception Selection

## ALL RECEPTION MENUS INCLUDE

Fresh artisan bread and butter  
Freshly brewed fair trade organic coffee and tea service with dessert  
Choice of 1 soup for your group (where included in your menu package)  
Choice of 1 appetizer for your group  
Pre-order selection of 1 entrée per guest  
Choice of 1 dessert option for your group  
Cake cutting \$3.00 per person

Gluten Free - <sup>(GF)</sup>

Vegetarian - <sup>(V)</sup>

Vegan - <sup>(VG)</sup>

## ADD HORS D'OEUVRES TO ANY MENU \$8.50 per person

Select 4

### Hot Hors D'oeuvres

#### Vegetarian

**Seasonal vegetable** flatbreads  
**Mini grilled cheese** filled with roasted squash, apple and brie  
**Vegetable empanadas**, chimichurri  
**Veggie corn dogs**, New York style mustard

#### Meat

**Arancini infused with bacon and kimchi**, Japanese mayo, nori  
**Chicken satays**, green curry sauce  
**Plum pulled duck**, banana polenta

#### Seafood

**Baccalao croquette**, sundried tomato relish  
**Salmon**, mango, pear tostada

### Cold Hors D'oeuvres

#### Vegetarian

**Seasonal vegetable** flatbreads  
**Black olive tapenade**, sweet and sour tomatoes, chive cheddar biscotti  
**Mini panzanella**, marinated tomatoes, pickled red onions, basil, buttermilk cracker  
**Mini artichoke**, feta, candied pecans, whole grain crostini  
**Wild mushroom** and black truffle bruschetta

#### Meat

**Grilled marinated flat iron**, Parmesan crostini  
**Mini open club sandwich**, chicken torchon, tomato jam, pancetta crisps, arugula

#### Seafood

**Olive oil poached shrimp**, oven dried tomato, cucumber, avocado salsa, rice crisps  
**Blood orange scallop ceviche**, maché, crisp parsnip

# Reception Selection

## Menu 1

### APPETIZER SELECTION

\$48 per person

Arugula salad, shaved fennel, orange suprêmes, ricotta salata, blood orange dressing <sup>(GF), (V)</sup>

or

Baby romaine hearts, shaved Parmesan, bacon spears, garlic focaccia croutons, Scarlett House Catering Caesar dressing

### MAIN SELECTION

Marinated flank steak, French beans, baby carrots, Yukon gold potato mash, St. Agur cabernet sauce <sup>(GF)</sup>

or

Pan roasted chicken suprême, sautéed mushrooms, French beans, baby carrots, Yukon gold potato mash, black truffle cream <sup>(GF)</sup>

or

Grilled Mediterranean vegetable Wellington, roasted bell pepper, sweet onion, zucchini, eggplant, micro basil <sup>(V)</sup>

### DESSERT SELECTION

Oven baked local apple tart, vanilla bean ice cream, caramel sauce

or

Mascarpone mousse cake, almond biscotti, espresso crème anglaise

or

Banana chocolate chip financier, chocolate sauce, vanilla bean ice cream

## Menu 2

### APPETIZER SELECTION

\$54 per person

Candy cane beets, chèvre noir, toasted walnuts, arugula, watercress, Dijon vinaigrette <sup>(GF), (V)</sup>

or

Mizuna, watercress, black peppered strawberries, feta cheese, Banyuls vinaigrette <sup>(GF), (V)</sup>

or

Roasted red pepper purée, sunflower seeds, extra virgin canola oil <sup>(GF), (VG)</sup>

### MAIN SELECTION

Pecan dusted chicken suprême, roasted mini red potatoes, artichokes, broccolini, roasted shallot velouté <sup>(GF)</sup>

or

Braised short rib, broccolini, roasted mini red potatoes, blueberry cider jus <sup>(GF)</sup>

or

Grilled cauliflower, roasted spaghetti squash, roasted mini red potatoes, caramelized leek cream sauce <sup>(GF), (V)</sup>

### DESSERT SELECTION

Orange blossom sponge cake, strawberry elderflower semifreddo, candied pistachios, strawberries, cabernet reduction

or

Chocolate pot de crème, raspberry Napoleon, whipped cream

or

Peach pithivier, lavender cream, pistachio gelato

# Reception Selection

## Menu 3

### SALAD SELECTION

\$62 per person

Baby spinach frisée salad, roasted pears, Stilton, crispy shallots, cider vinaigrette <sup>(GF), (V)</sup>

or

Fennel pollen crusted Albacore tuna, wasabi aioli, shaved vegetable salad <sup>(GF)</sup>

or

Sweet shallot tarte tatin, pecorino, shaved bresaola, white balsamic reduction

### PASTA SELECTION

Tagliatelle, tomato confit and wild mushroom ragout <sup>(V)</sup>

or

Zucchini ravioli, asiago, candied peacans, pecan oil <sup>(V)</sup>

### MAIN SELECTION

Roasted chicken suprême, corn and squash succotash, mustard greens, creamy polenta, tomato glaze <sup>(GF)</sup>

or

Sour cherry glazed short ribs, creamy polenta, root vegetables <sup>(GF)</sup>

or

Citrus chili baked tofu, forbidden rice, Shanghai bok choy, sweet Thai sauce <sup>(GF), (VG)</sup>

### DESSERT SELECTION

Trio dessert of strawberry tart, orange curd with moscato gelée, milk chocolate black pepper gelato

or

Peach pithivier, lavender cream, pistachio gelato



# Reception Selection

## Menu 4

### SOUP SELECTION

\$63 per person

Apple and parsnip purée, crispy leek garnish <sup>(V)</sup>

or

Roasted carrot ginger soup, coconut crème fraîche <sup>(V)</sup>

### APPETIZER SELECTION

Baby spinach frisée salad, roasted pears, Stilton, crispy shallots, cider vinaigrette <sup>(V)</sup>

or

Candy cane beets, chèvre noir, toasted walnuts, arugula, watercress, Dijon vinaigrette <sup>(GF), (V)</sup>

or

Dungeness crab cake, edamame, green curry, coconut shavings

### MAIN SELECTION

Macadamia crusted pickerel, French beans, baby carrots, roasted fingerling potatoes, tomato mango salsa

or

Roasted chicken suprême, French beans, roasted squash, fingerling potatoes, mustard greens, tomato glaze <sup>(GF)</sup>

or

Grilled sirloin, French beans, baby carrots, fingerling potatoes, St. Agur cabernet sauce <sup>(GF)</sup>

or

Fennel, squash and pumpkin seed sausage, carrot parsnip mash, red wine leek jus, tempura onion crisp <sup>(GF), (V)</sup>

### DESSERT SELECTION

Mascarpone mousse cake, almond biscotti, espresso crème anglaise

or

White chocolate crème brûlée, chocolate tuile, raspberry jellies



# Reception Selection



## Menu 5

### APPETIZER SELECTION

\$63 per person

Valencia oranges, baby lettuce, toasted pecans, dried cranberries, sweet potato threads, raspberry chipotle vinaigrette <sup>(GF), (VG)</sup>

or

Napoleon of grilled portobello, crispy phyllo, le Cendrillon chèvre, baby arugula, ice wine vinaigrette

or

Dungeness crab cake, edamame beans, green curry, coconut shavings

### MAIN SELECTION

Seared halibut, cannellini bean cassoulet, chorizo, oven roasted tomatoes, baby arugula

or

Pecan crusted chicken suprême, Yukon gold and sweet potato pavé, artichokes, broccolini, roasted shallot velouté

or

Grilled striploin, broccolini, baby carrots, Yukon gold and sweet potato pavé, St. Agur cabernet sauce <sup>(GF)</sup>

or

Moroccan vegetable tagine of eggplant, okra, preserved lemon, chick pea, saffron couscous, harissa marinated olives <sup>(VG)</sup>

### DESSERT SELECTION

Mascarpone mousse cake, almond biscotti, espresso crème anglaise

or

Banana chocolate chip financier, chocolate sauce, vanilla bean ice cream

or

Peach pithivier, lavender cream, pistachio gelato

# Reception Selection

## Menu 6

### APPETIZER SELECTION

\$69 per person

Salad of artisan greens, heirloom beets, goat cheese medallions, toasted caraway vinaigrette <sup>(GF), (V)</sup>

or

Shaved fennel, red onion, avocado, lola rosa, arugula, champagne honey vinaigrette <sup>(GF), (V)</sup>

or

Dungeness crab and apple salad, sweet pea purée, anise crisp, dressed micro sprouts

### MAIN SELECTION

Peppercorn crusted beef tenderloin, parsnip potato cake, grilled vegetable medley, balsamic scented jus <sup>(GF)</sup>

or

Wild striped bass, grilled fennel, babaganoush, cured tomatoes, French beans, parsnip potato cake, Spanish olives, yellow pepper romesco <sup>(GF)</sup>

or

Portobello mushroom au poivre, garden vegetables, tempura onion crisp, parsnip potato cake, port wine reduction <sup>(GF), (V)</sup>

### DESSERT SELECTION

Chocolate pot de crème, raspberry Napoleon, whipped cream

or

Lemon almond sponge trifle, strawberries, kiwi, Grand Marnier custard

or

Passion fruit satin cream, spiced rum banana compote, coconut biscuit, lemongrass mousse



# Reception Selections

## Menu 7

### SOUP SELECTION

\$74 per person

Roasted corn and crab bisque, flaked snow crab, popcorn

or

Sunchoke and olive oil purée, root vegetable crisps (GF)

### APPETIZER SELECTION

Sweet shallot tarte tatin, braised fennel, pecorino, shaved bresaola, white balsamic reduction (V)

or

Baby romaine hearts, shaved Parmesan, smoked bacon spears, garlic focaccia croutons, Scarlett House Catering Caesar dressing

or

Dungeness crab and apple salad, sweet pea purée, anise crisp, dressed micro sprouts

### MAIN SELECTION

Pan roasted mahimahi filet, forbidden black rice, Shanghai bok choy, Thai red curry cream (GF)

or

Peppercorn crusted beef tenderloin, potato gratin, grilled vegetable medley, balsamic jus

or

Pancetta and sage stuffed chicken ballotine, potato gratin, tomato confit, truffle jus

or

Beet marinated tofu, king oyster mushroom "scallops", forbidden black rice, fennel, leeks, broccolini, lemon dill glaze (GF), (VG)

### DESSERT SELECTION

Buttermilk biscuit, organic strawberries, Grand Marnier mascarpone mousse, shaved dark chocolate

or

Oven baked local apple tart, vanilla bean ice cream, caramel sauce

or

Dark chocolate mousse, caramelized white chocolate, milk chocolate ice cream, cocoa nibs



# Reception Selections

## Children's Menu

### ALL CHILDREN'S MENUS INCLUDE

\$20 per person

1 appetizer selection, 1 main selection, and 1 dessert selection.

All mains are served with cherry tomatoes and steamed broccoli

### APPETIZER SELECTION

Fresh cut vegetables and dip'

Soup of the day

Fresh cut romaine and iceberg lettuce, carrots, cucumber, tomatoes, balsamic vinaigrette on the side

### MAIN SELECTION

Lightly breaded and baked chicken breast strips, house made plum sauce, roasted potatoes

Penne pasta, light tomato sauce or olive oil, Parmesan

Black Forest ham and three cheese quesadilla, house made salsa, sour cream

House made baked macaroni, three cheese sauce

Grilled cheese and roasted tomato soup

Spaghettini, tomato ragout, house made meat balls, garlic bread

Grilled 5 oz sirloin, mashed potatoes, beef jus

Panko crusted tilapia, house made tartar, French fried potatoes

Baked chicken with gravy, mashed potatoes, carrots

Scarlett House veggie burger, traditional burger garnishes, sweet potato fries, house made ketchup

### DESSERT SELECTION

Vanilla and chocolate ice cream, caramel, chocolate drizzle

Fresh baked cookies

Seasonal fruit and berries

Chocolate brownie, milk chocolate ice cream

Individual apple crumble, vanilla ice cream





## ALL STATION MENUS INCLUDE

Fresh artisan bread and butter

Freshly brewed fair trade organic coffee and tea service with dessert

**Live** - Indicates a Scarlett House Catering culinary team member will be attending

**Station** - Indicates that the food is prepared and displayed

**Either** - Guest may request it to be prepared and displayed or live action

\* Best selection for your late night table available: Talk to your Event Coordinator

### Live

**Panini Station:** \$10.50 per person

Please choose 2 grilled to order sandwiches:

Roast beef, cheddar and bacon, portobello, arugula and Asiago, ham and Gruyère, turkey and brie or prosciutto, provolone and roasted bell pepper

**Pasta Bar:** \$10.50 per person

Please choose 2 in each category:

Served with grated Parmesan, flavoured oils, fresh herbs and chilli flakes.

- *Choice of pasta:* penne, farfalle, gemelli, linguini, rotini, cheese tortellini or butternut squash ravioli
- *Choice of sauce:* traditional Bolognese, tomato basil, Alfredo, basil pesto or sundried tomato
- *Choice of garnishes:* asparagus spears, spinach, roasted peppers, mushrooms, grilled zucchini, Italian sausage, tiger shrimp, sliced chicken breast or beef striploin.

**Far East Noodle Bar:** \$11 per person

Please choose 2 in each category:

Served with an assortment of fresh vegetables.

- *Choice of noodle:* chow mein, udon, rice noodle, Shanghai or soba
- *Choice of sauce:* ginger sesame, sweet chilli, Thai coconut curry, pad Thai, Asian pesto, cashew lime, sesame soy or Kung Pao
- *Choice of proteins:* marinated beef sirloin, pork, chicken breasts, tofu or shrimp

**Carvery Station:** \$25 per person

Please choose 2 proteins:

Served with seasonal vegetables and mashed or roasted potatoes.

Roasted black Angus sirloin, Dijon crusted striploin, glazed ham, roasted turkey breast, roasted garlic marinated pork loin or stuffed leg of lamb carved to order

### Station

**Salad Station:** \$9 per person

Please choose 3 compound salads or 1 build your own salad:

Selection of house made compound salads - Southwest black bean and corn, wild rice Waldorf, roasted vegetable pasta salad, Greek salad, roasted cabbage and pickled onion slaw, curried garbanzo bean and bell pepper, orange and fennel with quinoa OR build your own green salad with artisan lettuces, spinach, arugula, kale and an array of toppings from anchovies to zucchini

**Macaroni and Cheese Station:** \$13 per person

Please choose 2 in each category:

- *Choice of pasta:* gemelli, penne, fusilli or classic macaroni
- *Choice of sauce:* classic Mornay, aged Canadian cheddar, three cheese, jalapeno cheddar or smoked cheese sauce
- *Choice of garnishes:* sautéed mushrooms, lobster, crab, smoked chicken, caramelized onions, roasted bell peppers and Philly style beef, hickory smoked bacon, roasted butternut squash, truffle or arugula

**Comfort Food Station:** \$18 per person

Three cheese macaroni, country style meat loaf, chicken pot pie, mashed Yukon gold potatoes and gravy



### Station

**Quesadilla Station:** \$15 per person

Please choose 2 of the following grilled to order:

- Duck confit, apple, apricot dip
- Lobster, pickled onions, pumpkin seed coriander dip
- Roasted vegetable, smoked havarti, cumin dip
- Camembert, pear, caramelized onions
- Pulled pork, crackling, peanut butter barbecue sauce
- Grilled chicken, cilantro, roasted pepper salsa
- Spiced lamb, mashed potatoes, tzatziki sauce

**Seafood Station:** \$20 per person

Served with herb pesto, sweet chili, lemon vinaigrette, and jalapeño olive oil dressing.

Fresh PEI mussels steamed to order with white wine and fresh herbs, sautéed Mediterranean calamari and grilled tiger shrimp skewers

### Either

**Mini Slider Bar:** \$14.50 per person

Please choose 2 of the following:

- Miniature classic beef burgers with oven dried tomatoes, cheddar and grainy mustard mayonnaise
- Ground lamb patties, feta cheese, sweet and sour tomatoes, harissa sauce and tzatziki
- Smoky pulled pork, peanut butter barbecue sauce and crispy onions
- Grilled Buffalo chicken, carrot slaw and blue cheese ranch dressing
- Lump crab cake, spicy kimchi and radicchio

**50's Diner Station:** \$19 per person

Beef and chicken sliders, mini Reuben, mini grilled cheese, little hot dogs, French fries and onion rings

**Poutine Station:** \$11.75 per person

Please choose 2 in each category:

Served with Yukon gold or sweet potato French fries.

- *Protein:* Louisiana-style sausage, poached lobster, double-smoked bacon, grilled chicken breast, pulled pork, Texas beef chili or grilled tiger shrimp
- *Sauce:* peppercorn gravy, white wine lobster sauce, Creole tomato sauce, spicy Thai curry sauce, cheesy Mornay cream sauce or traditional beef gravy
- *Cheese:* Quebec cheese curds, smoked Gouda, chèvre, shredded cheddar, brie, Monterey jack, Swiss or mozzarella

**On "The Bone" Station:** \$21 per person

Please choose 3 proteins and 3 sauces:

Grilled chicken wings, lamb chops, spare ribs or quail with your choice of sauces including blue cheese, hot pepper sauce, teriyaki, ranch, barbecue, Thai ginger, ancho chili lime or honey mango chipotle

**Sausage Fest:** \$10.50 per person

Please choose 2 types of sausages:

Grilled Italian, chorizo, Oktoberfest, Andouille or all beef hot dogs.

Served off the grill with cart style garnishes.

### Market Price Additions

**Oyster Bar:**

Served with traditional garnishes.

Selection of seasonally available fresh Canadian oysters, shucked to order and served on ice

**Chilled & Raw Bar:** Crab legs, scampi, tiger shrimps, oysters, clams, smoked fish, Chef's selection of crudo and ceviche

# Food Stations

## Dessert Stations

### Station

**Candy Bar:** \$9.50 per person  
Towers of assorted sweets. From sweet to sour, from chewy to hard, from chocolate to pastilles

**Donut Station:** \$9.50 per person  
Please choose 3 flavours:  
Fresh donuts served warm and tossed with your choice of flavoured sugars including: pineapple, hazelnut, cinnamon, vanilla, lemon, chocolate, peanut butter and raspberry

**"Fill It" Station:** \$10.50 per person  
Please choose 3 flavours:  
An assortment of baked and fried pastries filled with an assortment of custards by your guests; fillings include: chocolate mousse, tangerine, vanilla bean, mint, mocha, three berry, Earl Grey, peanut butter

**Milkshake Shooter Station:** \$5 per person  
Please choose 3 flavours:  
Made to order milkshakes poured into shot glasses. Flavours may include: chocolate, vanilla, salted caramel, seasonal berry, matcha, toasted marshmallow, coconut, chocolate peanut butter, pumpkin, mango yogurt

**Cheese Station:** \$9 per person  
Domestic and international cheese display served with assorted flatbread and crackers, fresh and dried fruit

**S'mores Station:** \$5 per person  
Create your own treat with graham crackers, marshmallows and a selection of premium chocolates

**Chocolate Fountain Station:** \$5 per person  
A fountain overflowing with chocolate, served with a variety of fresh fruit, golden pound cake, marshmallows, pretzels, cookies and graham crackers

**Fresh Fruit Station:** \$4 per person  
Display of hand carved seasonal and exotic fruits, fresh berries served with honey sesame and mascarpone dips

**Milk and Cookie Bar:** \$4 per person  
Warm freshly baked cookies with ice cold shots of flavoured milk

### Either

**Ice Cream and Gelato Bar:** \$7 per person  
Please choose 2 flavours:  
A choice of frozen flavoured treats which may include: vanilla, chocolate, dulce de leche, pistachio, lemon, sour cream and mixed berry. Served with an assortment of toppings including: mixed crushed nuts, chocolate sauce, caramel sauce and served in traditional cones, waffle cones, bowls or chocolate cups

**Taste of Mousse Bar:** \$7 per person  
Please choose 3 flavours:  
Chocolate with fresh raspberries, cappuccino mousse with chocolate covered espresso beans, white chocolate with pistachio tuiles, strawberry with black pepper crumble and peanut with cabernet reduction

**Slice of Pie Station:** \$8 per person  
Please choose 3 flavours:  
An assortment of seasonal fruit cobblers and pies including: apple crisp, chocolate pecan pie, lemon meringue and coconut cream

**Crème Brûlée:** \$6 per person  
An assortment of flavours including: vanilla, chocolate, espresso, ginger and raspberry, torched to order

# Hors D'oeuvres

## SELECTING YOUR HORS D'OEUVRES

Each order minimum 3 dozen per item  
Additionally you can add hors d'oeuvres to your plated or station dinner for \$8.50 per person

**\$28 per dozen**

## Not Hors D'oeuvres

### Vegetarian

**Pecorini arancini**, porcini mushroom cream sauce  
**Mediterranean roasted vegetable spring roll**, roasted bell pepper, chèvre dip  
**Mini grilled cheese** filled with roasted squash, apple and brie  
**Wild mushroom wonton**, red pepper miso  
**Seasonal vegetable flatbreads**  
**Sundried tomato and goat cheese croquette**, chipotle aioli  
**Gruyère and onion tartlette**

### Meat

**Chicken satays**, green curry sauce  
**Chorizo and beef meatballs**, San Marzano ketchup  
**Serrano and manchego croquettes**, red pepper gastrique  
**Corned beef**, mini potato rösti  
**Saffron and chorizo risotto croquette**, rouille sauce  
**Arancini infused with bacon and kimchi**, Japanese mayo, nori  
**Pickled asparagus** wrapped with Serrano ham

### Seafood

**Baccalao croquette**, sundried tomato relish  
**Salmon**, mango pear tostada  
**Curried rock shrimp**, coconut risotto cake, cilantro, green apple

## Gold Hors D'oeuvres

### Vegetarian

**Black devilled eggs**, black garlic, ricotta salata, black sesame seeds  
**Roasted red and golden beets**, chèvre cream, balsamic pearls  
**Black olive tapenade**, sweet and sour tomatoes, chive cheddar biscotti  
**Compressed watermelon**, soy balsamic pearls  
**Wild mushroom and black truffle** bruschetta  
**Mini panzanella** marinated tomatoes, pickled red onions, basil buttermilk cracker  
**Mini artichoke**, feta, candied pecans, whole grain crostini  
**Dried cranberries**, pecans, sour apple, feta, toasted pita

### Meat

**Mini open club sandwich**, chicken torchon, tomato jam, pancetta crisps, arugula  
**Chilled seared beef**, shredded slaw, black bean garlic purée  
**Chorizo madeleines**, apple butter  
**Smoked chicken tostadas**, roasted sweet corn salsa  
**Grilled marinated flat iron**, Parmesan crostini

### Seafood

**Cured salmon**, sesame cornet, green mango onion slaw  
**Beet and berry cured trout**, puffed rice, leek and fennel sauerkraut  
**Salmon pastrami**, cilantro mustard, pickled fennel, rye crostini  
**Blood orange scallop ceviche**, maché, crisp parsnip



# Hors D'oeuvres

\$36 per dozen

## Hot Hors D'oeuvres

### Vegetarian

**Mini Reuben**, tofu "pastrami", housemade thousand island, rye crostini, leek sauerkraut

**Veggie corn dogs**, New York style mustard

**Vegetable empanadas**, chimichurri

### Meat

**Duck confit sticks**, root vegetable ketchup

**Tequila lime marinated chicken "lollipop"**, honey chipotle glaze

**Pastry wrapped spicy merguez lamb sausage**, black mustard drizzle

**Smoked duck**, dried cherry croquette

**Grilled lamb chops**, mint, blood orange drizzle

**Plum pulled duck**, banana polenta

### Seafood

**Crab and black pepper dumplings**, lemongrass vinaigrette

**Crab cake**, edamame hummus, pineapple galangal salsa

**Grilled octopus skewers**, pequillo pepper coulis, popcorn

**Grilled shrimp skewers**, lemon caramel, crushed pistachios

**Lobster orecchiette and cheese**, Parmesan cup

## Cold Hors D'oeuvres

### Meat

**Smoked duck**, pickled pearl onions, fig purée

**Profiteroles with shaved Angus striploin**, horseradish gelée, grainy mustard aioli

**Apple, pancetta and spiced pepitas**, pickled shallots, Stilton, buttermilk crackers

**Roasted lamb loin**, preserved lemon, minted blood orange jelly, lavash

**Cocoa rubbed beef**, marinated vegetables, cilantro sauce, mini taco

### Seafood

**Albacore tuna crudo**, smoked salt, fried garlic chips, cilantro oil, orange zest

**Olive oil poached shrimp**, oven dried tomato, cucumber avocado salsa, rice crisps

**Eastern Canada style lobster salad** wrapped in rice paper, Nuoc Cham dipping sauce

**Sturgeon ceviche**, onion crisp, jalapeño, grape tomato, black garlic purée

**Tuna**, tomato and watermelon brochette, feta drizzle, micro basil

**Oysters**, pineapple and seaweed vinaigrette, red wine fizz, blood orange gelée or passion fruit

**Smoked sturgeon**, potato blini, chipotle crème fraiche

**Nori crusted tuna**, puffed rice, wasabi soy gel

**Thai crab salad**, avocado, soy balsamic pearls

**Mini tuna sliders**, guacamole, nori, soy gel

**Bloody Mary poached shrimp**, onion and tomato panna cotta, aged balsamic vinegar

**Poached lobster**, lemon miso, pickled mushrooms, serrano ham

# A la Carte Menu

Below is a selection of our offerings. Contact us if you would like a customized menu.

Gluten Free - <sup>(GF)</sup>

Vegan - <sup>(VG)</sup>

## Appetizers

### Vegetarian

**Roasted carrot ginger soup**, coconut crème fraiche <sup>(GF)</sup>

**Apple and parsnip purée**, crispy leek garnish

**Smoked tomato and fennel**, taragon croutons <sup>(VG)</sup>

**Baby spinach frisée salad**, roasted pears, Stilton, crispy shallots, cider vinaigrette <sup>(GF)</sup>

**Salad of baby lettuces**, beets, fennel, goat cheese medallions, toasted caraway vinaigrette

**Valencia oranges**, baby lettuce, toasted pecans, dried cranberries, sweet potato threads, raspberry chipotle vinaigrette <sup>(GF)</sup>, <sup>(VG)</sup>

**Candy cane beets**, chèvre noir, toasted walnuts, arugula, watercress, Dijon vinaigrette <sup>(GF)</sup>

**Shaved fennel**, red onion, avocado, lola rosa, arugula, champagne honey vinaigrette <sup>(GF)</sup>

**Mizuna**, watercress, black peppered strawberries, feta cheese, Banyuls vinaigrette <sup>(GF)</sup>

**Arugula salad**, shaved fennel, orange suprêmes, ricotta salata, blood orange dressing <sup>(GF)</sup>

**Napoleon of grilled portobello**, crispy phyllo, le Cendrillon chèvre, baby arugula, ice wine vinaigrette

**Yellow tomato gazpacho**, heirloom tomato salad <sup>(GF)</sup>, <sup>(VG)</sup>

**Sunchoke and olive oil purée**, root vegetable crisps <sup>(GF)</sup>

**Roasted red pepper purée**, sunflower seeds, extra virgin canola oil

### Meat

**Poached pear**, candied walnut, Parmesan, crispy prosciutto, arugula, creamy cider dressing

**Sweet shallot tarte tatin**, braised fennel, pecorino, shaved bresaola, white balsamic reduction

**Baby romaine hearts**, shaved Parmesan, bacon spears, garlic focaccia croutons, Scarlett House Catering Caesar dressing

**Roasted red pepper soup**, pancetta crisps, extra virgin canola oil <sup>(GF)</sup>

### Seafood

**Dungeness crab cake**, edamame, green curry, coconut shavings

**Fennel pollen crusted Albacore tuna**, wasabi aioli, shaved vegetable salad <sup>(GF)</sup>

**Dungeness crab and apple salad**, sweet pea purée, anise crisp, dressed micro sprouts <sup>(GF)</sup>

**Roasted corn and crab bisque**, flaked snow crab, popcorn <sup>(GF)</sup>

**Butter poached lobster**, black rice cake, heirloom carrot and vanilla emulsion <sup>(GF)</sup>

**Grilled tiger prawns**, Peruvian potato cake, red pepper avocado mousse, jalapeno emulsion <sup>(GF)</sup>

**Braised octopus**, watercress, arugula, tomato confit, candied olives, fried garbanzo beans, sepia aioli <sup>(GF)</sup>

# À la Carte Menu

Below is a selection of our offerings. Contact us if you would like a customized menu.

## Mains

### Vegetarian

**Gemelli pasta**, roasted squash, sweet peas, wild mushrooms, sage, brown butter sauce

**Citrus chili baked tofu**, forbidden rice, baby bok choy, sweet Thai sauce <sup>(GF), (VG)</sup>

**Wild mushroom** and tomato penne, white wine garlic cream

**Grilled Mediterranean vegetable Wellington**, roasted bell pepper, sweet onion, zucchini, eggplant, micro basil

**Grilled cauliflower**, roasted spaghetti squash, Yukon gold mashed potatoes, caramelized leek cream sauce <sup>(GF)</sup>

**Moroccan vegetable tagine of eggplant**, okra, preserved lemon, chick pea, saffron couscous, harissa marinated olives <sup>(VG)</sup>

**Portobello mushroom au poivre**, garden vegetables, tempura onion crisp, parsnip potato cake, port wine reduction <sup>(GF), (VG)</sup>

**Beet marinated tofu**, king oyster mushroom "scallops", forbidden black rice, fennel, leeks, broccolini, lemon dill glaze <sup>(GF), (VG)</sup>

**Fennel, squash and pumpkin seed sausage**, carrot parsnip mash, red wine leek jus, tempura onion crisp

**Tagliatelle**, tomato confit, wild mushroom ragout

**Zucchini ravioli**, Asiago, candied pecans, pecan oil

### Meat

**Roasted magret of duck**, spinach bundle, Savoyard potatoes, pinot noir blackberry ginger sauce <sup>(GF)</sup>

**Braised short rib**, broccolini, roasted mini red potatoes, blueberry cider jus <sup>(GF)</sup>

**10 oz veal chop**, roasted potatoes, seasonal vegetables, merlot veal jus <sup>(GF)</sup>

**Centre cut pork loin chop**, apple and celery root remolade, maple jus <sup>(GF)</sup>

**Duck confit**, caramelized onion and Toulouse sausage cassoulet, thyme roasted tomatoes, dried fruit compote <sup>(GF)</sup>

**Oven roasted lamb**, confit lamb shoulder, Du Puy lentils, pistachio crumble, cardamom greek yogurt sauce

**Pork tenderloin** stuffed with applewood smoked bacon and apricot, braised pork belly, celeriac potato purée, star anise honey glazed carrots, Calvados apple butter cream sauce <sup>(GF)</sup>

**Pan roasted chicken suprême**, sautéed mushrooms, French beans, baby carrots, Yukon gold potato mash, black truffle cream

**Pecan dusted chicken suprême**, roasted mini red potatoes, artichokes, broccolini, roasted shallot velouté

**Roasted chicken suprême**, creamed corn, squash, mustard greens, tomato glaze <sup>(GF)</sup>

**Grilled striploin**, broccolini, baby carrots, Yukon gold and sweet potato pavé, St. Agur cabernet sauce

**Braised lamb shanks**, creamy polenta, baby spinach, bok choy, sweet onions, cherry tomatoes

**Sour cherry glazed short ribs**, creamy polenta, root vegetables

**Marinated flank steak**, French beans, baby carrots, potato gratin, St. Agur cabernet sauce <sup>(GF)</sup>

**Roasted Cornish game hen**, mini red potatoes, asparagus, brandied cream sauce <sup>(GF)</sup>

**Tankhouse ale braised brisket**, horseradish mashed potatoes, seasonal vegetables <sup>(GF)</sup>

**Peppercorn crusted beef tenderloin**, parsnip potato cake, grilled vegetable medley, balsamic scented jus <sup>(GF)</sup>

**Roasted magret of duck**, taro root mashed potatoes, Dijon cremini mushrooms, seasonal vegetables <sup>(GF)</sup>

**Roasted chicken suprême**, French beans, roasted squash, fingerling potatoes, mustard greens, tomato glaze

**Grilled sirloin**, French beans, baby carrots, fingerling potatoes, St. Agur cabernet sauce <sup>(GF)</sup>

**Pancetta and sage stuffed chicken ballotine**, potato gratin, tomato confit, truffle jus

# À la Carte Menu

Below is a selection of our offerings. Contact us if you would like a customized menu.

## Mains

### Seafood

**Seared halibut**, cannellini bean cassoulet, chorizo, oven roasted tomatoes, baby arugula

**Coconut crusted pickerel**, fingerling potatoes, tomato mango salsa

**Arctic char**, fire roasted tomatoes, seasonal vegetables, thyme roasted potatoes, poblano infused olive oil <sup>(GF)</sup>

**Pan roasted mahimahi filet**, forbidden black rice, Shanghai bok choy, Thai red curry cream <sup>(GF)</sup>

**Wild striped bass**, grilled fennel, babaganoush, cured tomatoes, French beans, parsnip potato cake, Spanish olives, yellow pepper romesco <sup>(GF)</sup>

**Seared Salmon**, rice cake, roma tomato gratin, seasonal sautéed greens, pine nut relish, aged balsamic <sup>(GF)</sup>

**Grilled tiger prawns**, sugar snap peas, tumeric vegetable couscous, tandoori glazed pampadum, kaffir lime cashew sauce

**Grilled tiger prawns**, udon noodle cake, grilled peppers, Shanghai bok choy, Thai herb beurre blanc

**Sturgeon**, rye spaetzle, dill crème fraiche, Brussel sprouts, borscht sauce

**Macadamia crusted pickerel**, French beans, baby carrots, roasted fingerling potatoes, tomato mango salsa

## Desserts

**Mascarpone mousse cake**, almond biscotti, espresso crème anglaise

**Banana chocolate chip financier**, chocolate sauce, vanilla bean ice cream

**Peach pithivier**, lavender cream, pistachio gelato

**White chocolate crème brûlée**, chocolate tuile, raspberry jellies

**Trio dessert of strawberry tart**, orange curd with moscato gelée,

milk chocolate black pepper gelato

**Buttermilk biscuit**, organic strawberries, Grand Marnier mascarpone mousse, shaved dark chocolate

**Dark chocolate mousse**, caramelized white chocolate, milk chocolate ice cream, cocoa nibs

**Oven baked local apple tart**, vanilla bean ice cream, caramel sauce

**Chocolate pot de crème**, raspberry Napoleon, whipped cream

**Lemon almond sponge trifle**, strawberries, kiwi, Grand Marnier custard

**Passion fruit satin cream**, Kraken banana jam, lemongrass coconut biscuit

**Vanilla and spiced rum braised pineapple**, coconut panna cotta, orange suprêmes

**Mint, milk and dark chocolate ice cream**, chocolate chip mint biscotti, chocolate ganache, vanilla and mint gel

**Margarita or mojito semifreddo**, yuzu curd, citrus almond cake, candied citrus zest

## MENU

## FOOD SAFETY

## ORDERS

## RENTALS

## EVENT MANAGEMENT

## EVENT STAFF

## PRICES AND SERVICE CHARGES

## DEPOSITS

## CANCELLATIONS

Any cancellation, postponement or partial cancellation must be provided to Scarlett House Catering in writing. Any cancellations prior to 48 hours of the event will be subject to a 25% charge of the total bill. Orders cancelled 24 hours prior to the event are subject to a 50% charge of the total bill. Orders cancelled less than 24 hours prior to event will result in a full charge of the bill to the client; including events cancelled due to inclement weather.

## SCARLETT HOUSE CATERING POLICY

## BILLING

## CONTACT US

Our office hours are Monday – Friday 9:00am-5:30pm

T. 905 567 6302 | E. [events@ScarlettHouse.ca](mailto:events@ScarlettHouse.ca) | [www.ScarlettHouse.ca](http://www.ScarlettHouse.ca)

## NOTES

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# RECEPTION MENU

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