

dish
play

**SIT DOWN DINNER
PACKAGES**





SIT DOWN PACKAGES

PACKAGE 1

includes:

5 Appetizers (passed)

3 Course Meal

Salad

1 Main Choice

Dessert

*Vegetarian Options Included

\$65 per person

PACKAGE 2

includes:

6 Appetizers (passed)

3 Course Meal

Salad

2 Main Choice

Dessert

*Vegetarian Options Included

\$75 per person



PACKAGE 3

includes:

7 Appetizers (passed)

4 Course Meal

Salad

Pasta

2 Main Choice

Dessert

Passed Late Night Snack

*Vegetarian Options Included

\$85 per person



GRAZING STATION

\$30 per person
for all options

CHEESE BOARD \$14 per person

Apple Wood Smoked Cheddar
Aged Manchego
Goat Cheese
Smoked Gouda
Aged Parmigianno

Chutney, Relish, Dried Fruit, Crispy and Fresh Breads

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MEAT BOARD \$12 per person

Proscuitto
Mortadella Genoa Salami
Cacciatore Soppressata
Chorizo

Cerignola Olives, Pickled Vegetables, Artisan Mustard,
Fresh Bread

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DIPS & CRUDITÉS \$12 per person

Roasted Garlic Hummus with Sumac and Olive Oil
Pimento Cheese Dip
Cucumber Dill Labneh

House Made Flat Bread, Heirloom Vegetables, Crisps





PASSED APPETIZERS

VEGETABLE

FRESH ROLL - Shaved Vegetables, Fresh Herbs, Rice Noodles, Tamarind Ginger Sauce

CRISPY POTATO - Potato Pancakes, Kimchi, Creme Fraiche, Scallions

TOMATO TOAST - Fiorre De Latte, Preserved Chili, Garlic Rubbed Country Loaf, Black Truffle, Basil

GRILLED CHEESE - Brie, Cheddar, Brioche, Herb Garlic, Spiced Tomato Chutney, Grana Padano

MUSHROOM FLATBREAD - Woodland Mushrooms, Camembert, Truffle Honey, Pecorino

GREEN BEAN FRITTI- Tempura Green Beans, Black Truffle Mayo, Shaved Parm

HAND CUT FRIES - Russet Potatoes, Sea Salt, Malt Vinegar



PASSED APPETIZERS

FROM LAND

STEAK TARTARE - Remoulade, Crispy Shallots, Chives, Buttered Toast

BEEF CARPACCIO - Orzo, Arugula Pesto, Pecorino, Cold Pressed Olive Oil

BEEF BURGER SLIDER - Prime Beef, Aged Cheddar, House Mayo, Heirloom Tomato, Pickle, Brioche Bun

PULLED PORK SLIDER - Low and Slow Smoked Pork, Bourbon BBQ Sauce, Potato Roll, Slaw

LAMB LOLLYPOPS + \$4 - Herb & Grainy Dijon Crust, Mustard Sauce, Pistachio Dukkah

FRIED CHICKEN WAFFLE STICK - Waffle Crust, Buffalo Sauce, Dill Sour Cream

HOT NASHVILLE CHICKEN SLIDER - Buttermilk Fried Chicken, Butchie's Hot Sauce, House Made Slaw, Brioche Bun

BOMBAY SKEWER - Spiced Chicken, Yogurt Raita, Mango Chutney

CHICKEN LEEK GYOZA - Sweet Soy, Sesame, Leek Straws

PORK BELLY BITE - Honey Ginger Sauce, Caramelized Pineapple, Scallions

DEVILLED EGG - Whipped Yolk, Smoked Bacon, Chives, Aioli



PASSED APPETIZERS

FROM SEA

SMOKED SALMON- Chive Cream Cheese, Pumpernickel, Dill Pickle Chip, Apple Cider, Dill

SESAME CRUSTED TUNA - Gochujang Aioli, Kimchi, Crispy Taro Root

TUNA SPOON + \$4 - Jalapeño, Avocado, Togarashi, Shiso

COUNTRY FRIED SHRIMP - Creamy Grits, Red Eye Gravy

SEA BASS CEVICH - Citrus, Pickled Onions, Chilli, Shaved Cucumber

LOBSTER ROLL + \$4 - Lemon Dill Aioli, Brioche, Crispy Potato

SALMON POKE - Sticky Rice, Mango, Sweet Soy, Edamame, Nori

CHIMICHURRI SHRIMP TOSTADA - Ancho Chili Corn tortilla, Crema, Cilantro, Pico De Gallo

SEARED SCALLOPS +\$4 - Cauliflower Mascarpone Puree, Truffled Brown Butter, Chives

FISHWICH - Crispy NFLD Cod, Caper Remoulade, Potato Roll, Herbs



FIRST COURSE

Includes Sweet Roll with Whipped Honey Butter

ARUGULA SALAD

Baby Argula, Treviso, Roasted Red Grapes, Pinenuts, Crispy Shallots, Feta, Clover Honey Vinaigrette

BEET SALAD

Roasted Red & Golden Beets, Horseradish Aioli, Maple Candied Walnuts, Seedling Salad

FAMILY CAESAR

Romaine, House Caesar Dressing, Double Smoked Bacon, Garlic Bombs, Grana Padano

ROASTED SQUASH SALAD

Goat Cheese, Shaved Green Apple, Fennel, Arugula, Frisée, Shallot Lemon Vinaigrette, Dried Cranberries, Pumpkin Seed, Pecorino

GREEN PAPAYA SLAW

Cabbage, Carrots, Green Beans, Edamame Beans, Pickled Jicama, Watermelon Radish, Nuoc Cham Dressing, Pickled Ginger, Thai Basil, Cilantro, Mint, Spiced Cashew



PASTA COURSE

FRESH MALFALDA

Porcini Cream, King Oyster, Cremini, Shitake, Parmiggiano, Truffle Paste

SQUASH RAVIOLI

Sage Brown Butter Sauce, Spaghetti Squash Pesto, Toasted Garlic, Chili, Goat Cheese

RIGATONI POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Grana Padano, Basil

GNOCCHI ROSE

Baby Spinach, Tomato Vodka Cream Sauce, Parmigianno

LOBSTER SPAGHETTI + \$10

Champagne Butter, Confit Shallots, Chives

MUSHROOM RISOTTO

Field Mushroom Ragout, Caramelized Shallots, Butter, Parmiginno, Truffle Paste



MAIN COURSE

CHICKEN A LA PLACHA

Charred Free Range Chicken Breast, Chimichurri, Mexican Street Corn, Queso Fresco, Crispy Yams

STUFFED SUPREME CHICKEN

Caramelized Onion Cranberry Chutney, Brie, Panko, Whipped Potato Puree, Seasonal Vegetables, Demi Glacé

BEEF STRIPLOIN

Confit Fingerling Potatoes, Seasonal Veg, Fig Red Wine Demi Glace, Crispy Onions

BEEF TENDERLOIN + \$15

Gruyere Scalloped Potatoes, Asparagus, Woodland Mushroom, Demi Glace

Add Jumbo Shrimp +\$10 or East Coast Half Lobster +\$20

SLOW SMOKED BEEF SHORT RIB

Caramelized Squash & Pecorino Risotto, Roasted Shallots, Brown Buttered Green Beans

BRAISED LAMB SHANK

Whipped Potato Puree, Woodland Mushrooms Ragout, Brown Buttered Green Beans



MAIN SEAFOOD COURSE

BRANZINO

Grilled Sea Bass, Preserved Lemon Farro Risotto, Chilli Green Beans, Basil Butter Sauce

SALMON

Lemon, Dill, Oven Dried Cherry Tomatoes, Warm Garlic Caper Dressing, Orzo Pasta

MISO SALMON

Maple Miso Glaze, Snow Peas, Crispy Rice Cake, Heirloom Vegetable Slaw

HALIBUT +\$10

Caramelized Cauliflower, Herb Gnocchi, Seasonal Veg, Shallot Jam, Chili Herb Salad

BLACK COD + \$12

Maple Miso, Kimchi Vegetable Fried Rice, Heirloom Slaw



MAIN VEGETARIAN COURSE

CHARRED CAULIFLOWER STEAK - Sweet Corn Succotash, Garlic Greens, Pumpkin Seed Romesco, Puffed Quinoa

EGGPLANT PARMIGIANNI - Crispy Eggplant, San Marzano Sauce, Stracciatella, Mozzarella, Grana Padano, Preserved Chili, Basil Sprouts

RESH MALFALDA - Porcini Cream, King Oyster, Cremini, Shitake, Parmigiano, Truffle Paste

SQUASH RAVIOLI - Sage Brown Butter, Spaghetti Squash, Smoked Onion Sauce, Pumpkin Seed Brittle, Toasted Garlic, Chili Herb Salad

MISO TOFU - Tofu "Steak", Chili Garlic Gai Lan, Crispy Rice Cake, XO Sauce



DESSERT

CHOCOLATE TORTE - Chocolate Ganache, Caramel, Sea Salt, Raspberries

SOUR CHERRY CHEESECAKE - Graham Cracker Crust, Cheesecake, Cherry Compote, Vanilla Chantilly Cream

LEMON TART - Lemon Curd, Passionfruit Gelee, White Chocolate Mousse

CHAI CREME BRULEE - Pistachio, Strawberries

ICE CREAM SUNDAE - Strawberry Ice Cream, Macerated Strawberry, Caramelized Banana, Vanilla Chantilly Cream





LIQUOR PACKAGE

Open Bar Option:

- 5 Hours in length
- Open bar package is priced per person
- Number of hours can be customized
- Additional hours can be purchased

5 hour open bar - \$55/guest

Additional Open bar hour: \$10/guest

All prices are subject to HST and 15% gratuity

Cash Bar Option:

- Guests purchase their own drinks
- Standard bar is available

Add a Champagne or Sparkling Wine toast

Priced per guest, starting at \$4/per person

Dish Play can customize your bar list to your taste and to perfectly pair with your food.

Anything you want to add? We can special order for your event. Additional costs may apply.



LIQUOR MENU

Wine:

Pinot Noir

Merlot

White Wine Chardonnay

Pinot Grigio

Spirits:

Smirnoff Vodka

Beefeater Gin

Baileys

Bacardi White Rum

Sauza Gold Tequila

Sambuca

Drambuie

Beer:

Butchie's Light Lager

Budweiser

Coors Light

Collective Arts Ransack the Universe IPA

New Ritual Pale Ale

Heineken

Corona

Stella Artois

Social Lite Vodka Soda

Howell Road Dry Cider

Crafty Elk Hard Juices



NON - ALCOHOLIC MENU

Dish Plays Signature Mock Cocktail

- **Tropical Fruit Punch**
- **Cucumber Ginger Fizz**

Soda Pop

- **Coke - Diet Coke - Gingerale - Sprite - Root Beer - Club Soda**

Juices

- **Cranberry - Orange - Pineapple**

House Made Lemonade

Seltzer

Sparkling Water

Still Mineral Water

Coffee

Tea

Coffee and Tea Service are included in all meal packages.

A decorative graphic at the bottom of the page consisting of three overlapping, wavy horizontal bands in shades of maroon, pink, and light orange.