



2022 Gala Seated Menu

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Gala seated dinner

Includes three (3) passed canapes per person, one bread basket for the table with butter or oil and vinegar, soup or salad, two protein options, and one dessert.

***Individual vegetarian plates can be added for \$ per order.

PASSED CANAPES: PROTEIN

- Parmesan meatball skewers with marinara
- Mini Yorkshire puddings with roast beef and horseradish cream
- Grilled chicken empanadas
- Philly cheesesteak bites
- Brazilian beef skewers with chimichurri sauce
- Mini pork belly steamed buns with Japanese mayo and green papaya slaw
- Kalbi meatball skewers
- Mini chicken and waffles with spicy maple syrup
- Mini fried chicken sliders with spicy mayo
- Fish and chips: Tempura haddock and shoestring fries
- Sliders: Homemade brioche buns with ground angus beef chipotle aioli
- Mango shrimp coconut spring roll
- Mini fish or shrimp soft tacos (please choose one)
- Spicy tuna rolls with wasabi or California rolls (please choose one)
- Homemade beef patties with scotch bonnet aioli



PASSED CANAPES: VEGETARIAN

- Fried vegetable spring rolls
- Mushroom arancini
- Vegetable samosas
- Spinach and cheese bites
- Cheese stuffed mushroom caps
- Eggplant caponata on a sourdough crostini
- Potato fritters with green chili chutney
- Fried zucchini bites with garlic aioli
- Fresh vegetable rice paper rolls with Thai peanut sauce (sweet chili sauce also available)
- Cherry tomatoes stuffed with fresh mozzarella, extra virgin olive oil and basil seedlings (seasonal recommendation)
- Celery root remoulade, green apple slaw and candied walnuts on a pimento crostini
- Roasted cauliflower mini tacos

ADDITIONAL OPTIONS: (\$ additional charge)

- Upgrade from oil and vinegar to olive tapenade or hummus for the table (\$ additional charge)
- Unlimited bread baskets



SALADS: Choice of 1

- Caprese salad with truffled peppercorn arugula
- Frisee, fennel, orange, red onion salad and orange vinaigrette
- Herbed spring mix with apple chips, candied walnuts, shaved pecorino and cinnamon vinaigrette
- Kale Caesar salad with roasted chickpea croutons
- Baby spinach with goat cheese, slivered almonds, cranberries and raspberry vinaigrette

SOUPS: Choice of 1

- Roasted pear and watercress with toasted garlic crostini
- French onion soup with melted gruyere crouton (*made with beef broth and alcohol)
- Thai coconut chicken soup with wild rice
- Roasted red pepper tomato bisque with a mini grilled cheese
- Creamy mushroom soup (vegan)



CULINARY DISPLAYS: (\$ additional charge)

CRUDITES AND DIPS STATION

- Display of raw and marinated farm-fresh vegetables, baba ghanoush
- hummus, and spinach and jalapeno dip, served with pita chips

CHEESE STATION

- Display of domestic and imported cheeses
- All choices served with crackers, dried fruit, and spreads

CHARCUTERIE AND ANTIPASTO STATION

- A variety of cured and dried Italian meats, marinated tomatoes,
- Marinated artichokes, and a selection of olives

*****Combination of above 3 available**

COLD SEAFOOD BAR

- Poached lobster, crab, shrimp, shucked oysters, mussels, smoked salmon, lemon, capers, cocktail sauce and Tabasco Sauce

RAW OYSTER BAR

Two pieces per person

- Oysters with horseradish, shallot mignonette, lemons, homemade hot sauce

** Oysters must be ordered in increments of 100

SUSHI BAR WITH CHEF

- Includes: California rolls, cucumber rolls, spicy tuna rolls, rainbow rolls, dragon roll with spicy crab and eel, nigiri, and sashimi



MAIN COURSES: CHOICE OF 2

FISH

- Pan seared Atlantic salmon with lemon and asparagus risotto
- Lightly smoked Ontario lake trout with fingerling potato, wilted spinach and citrus beurre blanc
- Grilled halibut with sweet potato puree, roasted brussels sprouts, Pernod cream sauce (\$ supplement per guest)

POULTRY

- Pan roasted free range chicken supreme with potato puree, sauteed green beans with roasted red pepper pesto
- Chorizo stuffed Cornish hen with red onion marmalade, sweet potato puree, and sauteed green beans (\$ supplement per guest) (GF option: wild rice stuffing *offered for entire guest count)
- Roasted Muscovy duck breast with orange jus, blistered tomatoes, and mascarpone polenta (\$ supplement per guest)

BEEF

- 12 oz red wine marinated Braised short ribs – French cut - with garlic-mashed potatoes, roasted carrots and charred cherry tomatoes with red wine beef sauce
- Dry aged, 8 oz AAA NY strip loin, creamy mashed potatoes, sauteed mushrooms, green beans, and chimichurri sauce (*choice of creamy mashed potato, or Yukon gold fries)
- Grilled 1/2 Ontario rack of lamb with mascarpone polenta, ratatouille and rosemary lamb jus (\$ supplement per guest)
- Dry aged 8 oz reserve beef tenderloin with cauliflower and potato puree, rapini, crispy leeks and herbed compound butter (\$ supplement per guest)



VEGETARIAN: Available as a third option (\$ additional charge)

***Choice of one option for all orders

- Semolina pappardelle with oyster mushrooms and baby spinach, olive oil parmesan sauce
- Braised portobello mushroom with smoked eggplant caponata, salsa verde, roasted potatoes, green beans and ricotta cheese
- Panko crusted tofu, Asian greens, roasted edamame, watermelon radish and sesame miso vinaigrette
- Roasted cauliflower steak with wild rice, lentils, cherry tomatoes, and cilantro mint yogurt sauce

PASTA COURSE: Optional add-on (\$ additional charge)

- Penne with San Marzano tomato sauce and shaved parmesan cheese
- Hand-rolled spinach ricotta gnocchi with candied walnuts, lemon, gorgonzola cream
- Fettuccine pomodoro (vegan/vegetarian option)
- Linguine carbonara



- **DESSERT: choice of 1. **Desserts are also available in a mini trio or stationed mini trio (\$ additional charge)**
- Tiramisu in a mason jar
- Crème Brulée
- Lemon meringue tart
- Bourbon carrot cake with cream cheese frosting
- Strawberry rhubarb tart
- Gin and tonic tart (not available in a trio)
- Tiramisu
- Cream puffs
- Strawberry rhubarb tart
- Flavored macarons
- Tres leches cake
- Seasonal fruit bowls (can be added as a second option, \$ additional charge)

All dessert with coffee and tea service



CHILDRENS MEAL: (Ages 2 To 12) - (\$ additional charge)

One choice for all orders: served with celery, carrots, dip and fruit slices

- Chicken fingers and fries
- Pepperoni or cheese pizza
- Grilled cheese and fries
- Mac and cheese
- Chicken quesadilla

VENDORS MEAL:

- Soup or salad, main course, non-alcoholic beverages



LATE NIGHT FOOD STATIONS:

One, Two, or Three items: (\$ additional charge)

- Poutine station with Beef gravy and cheese curds
- Mini grilled cheese: Brioche buns and aged cheddar
- Pizza: Deluxe veggie, meat lovers, Barbeque chicken
- Perogies with bacon, sour cream, caramelized onion
- Quesadillas: Cheeseburger, Philly cheesesteak, Buffalo chicken
- Fried chicken and waffles
- Individual nacho platters
- Truffle parmesan fries

*** Berkeley Events reserves the right to change menu selections, accompaniments and/or the prices of items due to availability, or seasonality, supply chain issues. 60 days prior written notice shall be given to the client.

