

Valentine Dinner for 2

4 course dinner menu, plated courses as outlined

APPETIZER

Warm Goat Cheese Salad

pistachio-crustéd chèvre, with strawberries, edible flower petals and candied sunflower seeds on a bed of greens with a white Balsamic vinaigrette

-or-

Lobster Bisque

creamy lobster bisque with a shot of French brandy topped with tarragon crème fraîche and chives

FIRST COURSE

Seafood Martinis

sliced lobster tail and scallop mousseline with poached shrimp cocktail served with champagne sabayon and salmon caviar in martini glass

-or-

Salmon Gravlax

fresh Atlantic salmon, cured with sea salt and citrus juices topped with daikon sprouts, served with beet and horseradish emulsion

-or-

Caramelized Pear Tarte

with crumbled blue cheese, candied hazelnuts and a warm lavender honey drizzle

MAIN COURSE

Duck 2 Ways

seared duck breast and braised duck croquette and blackberry jus served with celeriac purée

-or-

Cabernet Beef Tenderloin

beef tenderloin with balsamic-cabernet demiglace, topped with shallot confit served with Oka scalloped potatoes

**Substitute Rack of Lamb, Cornish Hen or Atlantic Salmon at no additional charge/minimum 2 orders*

Side Vegetables

roasted squash, heirloom carrots, parsnips and beets with pomegranate molasses

DESSERT

Strawberry Mousse

layers of strawberry mousse and classic sponge cake in heart shape finished with a strawberry glaze and chocolate hearts

-or-

Chocolate Fudge

heart-shaped sour cream chocolate cake with rich chocolate fudge icing decorated with pink buttercream hearts

Service of Uniformed Chef and Waiter

PRICING

Fully Serviced Dinner for 2 as outlined \$550.00

Additional guests at \$175.00 per person

Dietary requests accommodated as possible -minimum 5 business days' notice required.

Tax, china, glassware and cutlery, gratuities not included.

4 hr staff booking includes setup and cleanup. Downtown delivery complimentary.

Party services available include professional staffing, tents, rental equipment, furniture and décor, music, celebration cakes, flowers, valet parking, invitations -whatever your requirements, we'll look after all the details!

It's Party Time, call UrbanSource Catering!

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