



PLATED MENU

FIRST COURSE

All served with assorted breads, flatbreads and butter

GREENS AND WATERMELON RADISH SALAD    
crisp apple, shaved kohlrabi, hazelnuts, cider vinaigrette

ROASTED KABOCHA SQUASH SOUP 
crisp pancetta, fried sage, creme fraiche

YP WEDGE SALAD 
crisp iceberg, candied bacon, crumbled blue, tomato, fresh chives, dill buttermilk ranch dressing

SWEET AND BITTER GREENS, FOURME D'AMBERT  
oven-dried grapes, candied walnuts, lemon vinaigrette - add \$2

HEARTS OF ROMAINE SALAD
white anchovy, double smoked bacon, shaved parm, fried capers, buttered croutons, roasted garlic dressing

SHAVED HEIRLOOM BEETROOT "CARPACCIO"  
citrus, goat cheese, pistachio, watercress, citrus ginger vinaigrette - add \$3

CHILLED WHITE GAZPACHO    
almonds, grapes, cucumber, garlic, minted fennel and cucumber slaw, EVOO drizzle

MISO BLACK COD, BUTTERNUT GINGER SMEAR
squid ink tuile, crisp scallion, sesame - add \$5

LOBSTER SHRIMP RAVIOLI
wilted spinach, tomato concasse, lemongrass cream - add \$15

CARAMELIZED ONION AND CHEVRE TART
apple cider drizzle, micro green salad - add \$3

TRUFFLED GNUDI
ricotta and black truffle sauce, sauteed mushrooms, fricco chip, pea shoots - add \$4



MAIN COURSE

**All served with Yukon Gold/celeriac mash OR potato brie
galette, market vegetables**

SUPREME OF CHICKEN, TARRAGON SPINACH STUFFING
vermouth orange butter sauce

ONTARIO PAN-SEARED PICKEREL  

brown butter, sauteed mushrooms, leek, toasted hazelnuts - add \$5

MUSHROOM AND LEEK CHICKEN ROULADE 

pancetta lemon jus

PAN-SEARED SALMON 

mustard cream sauce, heirloom radish and Pink Lady apple slaw

RED-WINE BRAISED SHORT RIB  

natural jus - add \$2

TARRAGON PANKO CRUSTED SALMON

citrus beurre blanc

SEARED BRANZINO  

fennel/citrus/parsley/mint salad - add \$4

HERB-CRUSTED AAA BEEF TENDERLOIN  

red wine truffle demi, microgreen salad - add \$14

SHAWARMA CAULIFLOWER 

spiced & roasted cauliflower, labneh, beet hummus, green tahini (vegan without labneh)

POTATO "CANNELLONI"   

jerusalem artichoke & butternut squash filling, carrot fennel jus



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

DESSERT

SIGNATURE YP CAKE

choice of one of our signature cakes: French orange, vanilla, red velvet, triple chocolate, spiced carrot, etc. with buttercream, served with fresh berries and edible flowers
GF & DF options as well as custom cake design available

FLOURLESS CHOCOLATE TORTE

hazelnuts, orange zest, citrus Cointreau crema

SALTED CARAMEL BUDINO

double chocolate crackle cookie, fleur de sel
*rental vessel required

PASSIONFRUIT TARTLET

raspberry coulis, sablé crust, torched meringue

CARAMELIZED APPLE GATEAU

calvados cream, honeycomb sugar crunch

LEMON BERRY CHEESECAKE

graham crust, lemon vanilla cheesecake, raspberry compote, fresh berries, vanilla chantilly, white chocolate pearls

VANILLA PANNACOTTA

elderflower poached fruit, pistachios, meringues

STICKY TOFFEE PUDDING

orange caramel rum sauce, candied kumquats

DARK CHOCOLATE GRAND

PETIT FOUR

plant-based dark chocolate cake, dark chocolate ganache glaze, whipped chocolate frosting, 24K gold (GF option available)



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN



FAQ

CAN WE CUSTOMIZE THE MENU?

Absolutely! Is there favourite dish that you love? A cultural, familial or traditional food item you would like included? We are always willing to customize our menus to incorporate meaning into the dinners we create.

WHAT ABOUT DIETARY RESTRICTIONS?

We make every attempt to accommodate dietary restrictions so that ALL guests can enjoy a delicious dining experience. Our chefs are happy to modify our scratch-made dishes to suit a variety of dietary restrictions including vegetarians, vegans, gluten-free, dairy-free, kosher-style, halal, etc. Advance notice must be provided and charges may apply.

DO YOU OFFER A KIDS MENU?

Yes! Please inquire about our kids menu, available for guests 12 years of age and younger.

WHAT ABOUT ALCOHOL AND SOFT BAR?

Generally, the venues we work within provide all alcohol and soft drinks and in most cases, the bartenders as well. If the wedding is being held in an unlicensed location (ie. home or backyard, venue without a license), we are happy to provide a soft beverage package which includes standard sodas, mix, juices and garnish for your beverage service. As for the alcohol, we can assist with special event permitting and alcohol purchase lists allowing you to fully control (and reap the savings!) of purchasing your own alcohol.

WHAT ABOUT COFFEE & TEA?

We've found that offering coffee and tea is longer as popular as it once was. So in the interest of reducing overall costs, we have opted to remove it from our standard menu; It is, however, available as an add-on either served tableside or as a station. We can also offer a custom coffee bar including a professional barista, allowing you to offer espressos, cappuccinos, macchiatos, etc. Please discuss the options with your Event Coordinator.

FAQ CONTINUED

ARE RENTALS INCLUDED IN THE PRICING?

No, rental costs are separate from the foods and labour charges. Rental costs vary depending on your menu selection and style of service and will be included in your quote.

IS STAFFING INCLUDED IN THE PACKAGE PRICING?

No, labour costs are not included in the package pricing but will be included in your quote. Please refer to the Staffing Ratios and Pricing guides below to get a sense of the costs. Final staffing amounts will depend on the complexity of the menu and final guest numbers. Travel time will apply to events not accessible by TTC.

EVENT TYPE	SERVING STAFF RATIO STAFF : GUESTS	CHEF STAFF RATIO CHEF : GUESTS
Cocktail	1 : 25	1 : 50
Buffet	1 : 20	1 : 40
Food Stations	1 : 20	1 plus 1 per station
Plated Dinner	1 : 10	1 : 15
Bartenders are 1 per 50 - 75 guests, depending on service style		

WHAT ARE THE COORDINATION FEES?

Our coordination fee is based on the subtotal of the food, beverages and labour which covers our event administration, coordination and operational costs.

WHAT IS A LANDMARK FEE?

Some venues charge a landmark fee, which is a percentage of your catering invoice. This fee is included in your invoice and paid through us to the venue.

HOW DO I BOOK?

In order to confirm your wedding, we require a 30% deposit on the quoted amount to hold the date. We require an additional 50% payment 1 week prior to the event once menu selections and final numbers are firm. The final 20% of the cost is due post-event.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept cheques, e-transfer and credit cards (3% processing fee applies).

DO MINIMUMS APPLY?

Yes, there is a minimum of 10 guests required for dinner parties (otherwise, a surcharge applies).



YORKSHIRE PUDDING

FINE CATERING & EVENTS

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