

## mains

- Beer Braised Beef Short Rib, Frenched
- Wild Caught Coho, citrus-soy glaze
- Bacon Wrapped Filet Mignon
- Grilled Chicken Supreme, Riesling reduction
- Braised Beef Ravioli, Bechamel Sauce
- Black Pepper Braised Lamb Shanks
- Pan Seared Halibut, burre noir
- Teriyaki Portobello Burgers
- Veg Napoleans, grilled zucchini, tofu, feta, mint rose sauce

## sides

- Creamy Polenta
- Butter Bean Ristotto
- Grilled Asparagus & red pepper, lemon, olive oil & sea salt
- Smashed Baby Reds
- Brussel Spouts making out with bacon
- Broiled Cabbage Wheels
- Twice Baked Potatoes
- Roasted Winter Veg, squash, carrots, beats, parsnips, Simon & Garfunkel

## salads

- Kale Salad, pine nuts, currants, Parmesan, citrus vin
- Bacon & Broccoli Salad
- Old School Caesar
- French Country, mixed greens, Dijon vin
- Greek Village, reds & greens, big hunk of Feta
- Cous Cous, pomegranate & mint



•Treeline Catering•

## stations

*Bring the back to the fore, and let our kitchen team into the event space to prepare these cuisines as a performance for your guests:*

- Sushi
- Omelette
- Pasta
- Oysters/Rawbar
- Grill
- Crepe (sweet/savoury/flambe)
- Taco
- Jack & Coke pulled pork slider
- Roast carving

## dessert

- Grilled Strawberries set over roasted marshmallow ice cream
- Dark Chocolate Brownie, Madagascar vanilla cheesecake roof
- Crepe Bar Action Station, Ontario berry compote, Grand Marnier flambee
- Cappuccino Brulee
- Roast your own marshmallow

Treeline Catering will tailor a menu to your wishes, be it a house full of executives, an open house for clients, a staff appreciation event or a huge crowd. We have menu items and service levels to fit your needs and budget.