

# FABLE ACRES CATERING



## APPETIZERS

### **Tuna Taco**

Seared ahi tuna, ginger coleslaw, wonton shell, cilantro sauce

### **Pork or Vegetable Gyoza**

Homemade gyoza served with garlic sesame dipping sauce

### **Baked Brie**

Double cream baked brie with roasted garlic and crostini

### **Burrata**

Organic mixed greens, drizzled with strawberry vinaigrette and served with grilled sourdough

### **Deviled Eggs**

Pastured raised local eggs, whipped egg mouse

### **Roasted Brussels Sprouts**

Charred brussels sprouts served on creamy grits

### **Crab Cakes**

Golden flakey crab cake served with lemon dill tartar

### **Beef Carpaccio**

Thinly sliced local beef tenderloin drizzled with dijon caper aioli and served with garlic crostini

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### **Poke Bowl**

Individual sized poke bowl

### **Cauliflower Fritters**

Cumin cauliflower fritter served with cilantro lime sauce

### **Mini Yorkshire with Beef Tenderloin**

Medium rare tender beef served on mini yorkshire with dijon horseradish aioli

### **Crostini**

Classic tomato basil, prosciutto fig and goat cheese, ricotta pistachio and bacon, smoked salmon caper and cream cheese, seasonal

### **Lambchop Lollipops**

Pecan crusted, garlic and rosemary infused lamb chop

### **Stuffed Mushroom Cap**

Seasoned cream cheese, crab and asiago cheese

### **Bacon Wrapped Dates**

Sweet and salty, baked until tender

### **Chicken Lettuce Wraps**

Sautéed vegetables and chicken, crispy noodles, hoison sauce served on romaine

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## **S O U P**

### **Roasted Tomato Basil**

Oven roasted, full of flavour

### **Celeriac Soup**

Creamy celeriac root, fresh cracked pepper, sourdough croutons

### **French Onion**

Rich onion stock, melted gruyère and crispy crostini

### **Vietnamese Beef Noodle Pho**

Savoury broth, rice noodles, tender slices of beef, garnishes

### **Butternut Squash**

Roasted butternut squash, brie cheese, garnished with pumpkin seeds and chopped chives

### **Wild Mushroom**

Blend of wild mushrooms, herbs, stock and coconut cream

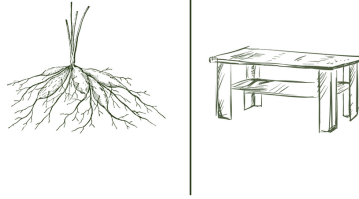
### **Chicken Noodle**

Rich chicken stock, tender vegetables, egg noodles

### **Broccoli Cheddar**

Flavorful blend of sharp cheddar cheese and tender broccoli florets

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## **S A L A D**

### **Spring Pea**

Arugula, frisée, fresh herbs, farro, fresh peas, almonds, feta, white balsamic dressing

### **Diva**

Spring mix, apple, avocado, red onion, cranberry, feta, cilantro, crispy wonton, balsamic dressing

### **Rocket**

Baby arugula, tomato, red onion, croutons, goat cheese, sherry caper vinaigrette

### **The Original Chop**

Corn, couscous, smoked salmon, asiago, currants, pepitas, pesto buttermilk dressing

### **Kale Caesar**

Tender dark kale, roasted chickpeas, lemon dressing

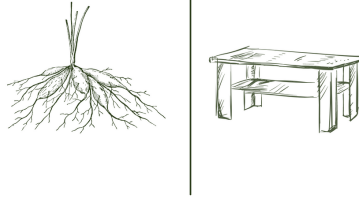
### **Classic Caesar**

Crisp romaine, lemon garlic tangy dressing, sourdough croutons

### **Caprese**

Juicy tomato, fresh mozzarella, bright basil

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## SALAD

### **Strawberry Spinach**

Spinach, sliced strawberry, candied almonds, poppy seed dressing

### **Roasted Beet**

Beets, feta, fresh parsley, salted pumpkin seeds, balsamic dressing

### **Broccoli and Avocado**

Tender broccoli florets, creamy avocado, cilantro, tahini dressing

### **Quinoa**

Quinoa, pecan, red pepper, green bean, tomato, capers, lemon dressing

### **Mozzarella and Prosciutto**

Baked mozzarella, prosciutto, mixed greens, garlic dressing

### **Greek**

Cucumber, tomato, red onion, feta, black olive, homemade dressing

### **Shaved Brussels Sprouts**

Thinly shaved brussels sprouts, dried cranberry, sunflower seeds, apple cider dressing

### **Roasted Vegetable and Orzo**

Medley of roasted vegetables, orzo, pine nuts, basil, feta, green onions, lemon dressing

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## ENTREES

### **Red Wine Braised Short Ribs**

Succulent and tender short ribs

### **Oat Crusted Artic Char**

Baked spinach flan, potato and pancetta salad, vegetables, browned maple butter

### **Rosemary Beef Tenderloin**

Locally sourced, sliced thin and served medium rare

### **Herb Crusted Rack of Lamb**

Fresh herbs, bright flavours, cooked medium rare

### **Cedar Plank Salmon**

Lemon, dill, smokey cedar

### **Butternut Squash Lasagna**

Creamy butternut squash, spinach, mozzarella, sage

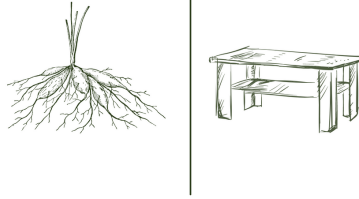
### **Coq a Vin (Braised Chicken)**

Red wine braised chicken, lardon, mushroom, garlic

### **Halibut**

Pan seared with browned butter lemon sauce

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## SIDES

### **Cauliflower Grantin**

Salty prosciutto, tender cauliflower, swiss cheese

### **Garlic Mashed Potatoes**

Fluffy mashed potatoes with roasted garlic

### **Parsnip Purée**

Thyme infused creamy parsnip purée

### **Honey Glazed Carrots**

Tender carrots, sweet and savoury glaze

### **Grilled Asparagus**

Balsamic, olive oil, salt, pepper

### **Roasted Brussels Sprouts**

Sliced in half, tossed in seasoning, roasted until golden

### **Sautéed Green Beans**

Tender green beans, seasoned to perfection

### **Garlic Broccolini**

Pan seared broccolini with garlic, lemon and chili flaked

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## DESSERT

### **Lemon Panna Cotta**

Delicately sweet, velvety, full of lemon flavour

### **Blueberry Tart**

Graham cracker crust, zesty cream filling, topped with fresh blueberries

### **Crème Brûlée**

Rich vanilla bean custard, brown sugar crust

### **Chocolate Peanut Butter Crunch Bar**

Salty and sweet

### **Tiramisu**

Layers of espresso ladyfingers, mascarpone and cocoa

### **Classic Cheesecake**

Creamy and classic, vanilla bean infused, graham cracker crust

### **Lavender Pound Cake**

Buttermilk cake, lemon and lavender

### **Black Forest Cake**

Delicious chocolate cake with layer of cherry and topped with fresh whipped cream