



oneplanet
CATERING

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BREAKFAST
LUNCH
EVENTS

Payment Terms
and
Conditions



Events Menu

Local & organic ingredients are behind the inspiration for this menu. The Natural flavor combinations, refined cooking skills and creative presentations are to inspire your senses. This menu is merely a suggestion in respect to our capabilities. Please feel free to inquire about any request you might have, we will be delighted to accommodate your wishes.

Recommended Quantities per Person:

Light Cocktail Reception 6-8 Pieces
Early Evening Cocktail Reception 8-12 Pieces
In Lieu Of Dinner 12-16 Pieces

Cocktail Reception / Party Menu

Vegetarian

Sweet Pea Ravioli with Carrot Puree & Walnut Vinaigrette (warm)
Tomato Bocconcini Terrine with red Onion Marmalade
Potato Cakes with Caramelized Apple & Goat Cheese (warm)
Warm Potato Salad with Goat Cheese, Anchovies & Capers (warm)
Goat Curd on Brioche with Pear & Truffle Honey
Tellegio Cheese Sandwich with Fig
Asparagus Cappuccino (Warm)
Butternut Squash Agnolotti with Buerre Blanc (warm)
Parmesan Custard with Broccoli, Asparagus & Lemon Oil (warm)
Tomato Gaspachio
Creamy Cheese & Grape Cone
Arugula & Parmesan Tartar with Balsamic reduction
Cauliflower with Caviar & Mango

Phone: 604-357-3554
Fax: 604-357-3669
Kitchen
Direct: 604-357-3926

Pricing: \$34.00 per
dozen (minimum
order of 2 dozen per
item required)

Please note that many of
the items require on site
preparation, labor charges
will apply

Potato Croquette with Wild Mushrooms (warm)
Makicanapes (Chefs Egg Creation)
Mini Pizza with Roasted Red Peppers and Goat Cheese (warm)
Rice Crisp with Mirin and Soy Sauce
Almond Florentine With Goat Cheese

Seafood

Fresh Oyster with Cucumber/Chive & Champagne Vinaigrette
Fresh Oyster with Soy Mirin Pearls
Cocktail Blinis with Crème Fraiche & Caviar
Breaded Monkfish with Dehydrated Vegetables (warm)
Makicanapes (Miso Gazed Salmon)
Makicanapes (Spicy Tuna Tartar)
Ceviche with Scallops and Prawns
Thai Crab Cakes with Chili Dipping Sauce (warm)
Scallop, Truffle and Mascarpone Gratin (warm)
Miso Glazed Sablefish with Celery Mash (warm)
Prawn Tartar with Caviar and Soy Mirin Dressing
Blow Torched Spott Prawns with Dipping Sauce (warm)
Lobster & Saffron Salad
Seared Scallop with Muscovado Dressing (warm)
Shrimp Martini with Avocado & Mango
Salmon Roll in Buerre Blanc Tied & Stuffed (warm)
Mini Pizza with Anchovies & Fontina Cheese (warm)
Tuna Tartar with Sweet Ginger Dressing

Meat

Crispy Won Ton with Peppered Beef
Stuffed Chicken with Goat Cheese & Fresh Figs (warm)
Veal Scaloppini With Lemon Butter (warm)
Makki Canapé (Teriyaki Chicken)
Potato and Turkey Sausage Cigar's (warm)
Mini Buffalo Burger (warm)
Mini Pizza with Pancetta, Fontina Cheese & Cracked Pepper (warm)
Duck Confit On Brioche with Sour Cherry Glaze
Foi Gras Bon Bon with Balsamic Reduction
Pork Saltimbocca stuffed with Prosciutto and fresh Sage (warm)
Mini Beef Wellington with Béarnaise Sauce (warm)

Dessert

Mini Caramel Apple
Panna Cotta with Taro Chips
Macadamia Praline Parfait with Filo Leaves
Chocolate Pave with Kahlua
Poky Sticks
Pistachio Nougat
Peach Tea Truffles
Champagne & Rose Pedal Marshmallows
Chocolate Crème Brulee

Apricot Brioche Bread Pudding with Sesame seeds
Pomegranate Sangria with Poached Fruits
Eggnog Crème Brulee
Pumpkin & Chai Mousse
Fresh Dates Stuffed with Goat Cheese, Rosemary Honey

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