



PASSED CANAPES

TCP CLASSICS

Chicken Caesar Bites *crisp kale, grana tuile, chicken mousse, croustini*
Scotch Egg *mustard creme fraiche (gf)*
Devils on Horseback *date, gorgonzola, balsamic syrup (gf)*

SEASONAL BRUSCHETTA

MAY-JUNE

Strawberry & Basil *black pepper tuille (v)*

JULY-AUGUST

Peach & Basil *goat's cheese (v)*

Tomato & Herb *burrata cheese (v)*

SEPTEMBER - DECEMBER

Butternut Squash *goat's cheese, pistachio pesto (v)*

JANUARY - APRIL

Chai Roasted Carrot *tandoori yogurt (v)*

VEGETARIAN & VEGAN

Sweet Potato Fritter *kale pesto (v/gf)*

Devilled Egg *pickled mustard seed (v/gf)*

Vegetable Summer Rolls *seasonal vegetables - citrus soy sauce (vg/gf)*

Greek Salad Bites *cucumber, olive tapenade, feta, vinaigrette (v/gf)*

Thai Vegetable Dumpling *wasabi pea crust, soy & sesame sauce (v)*

SEAFOOD

House Cured Gravlax *on a cucumber, creme fraiche, lemon zest (gf)*

Scallop Ceviche *jicama, chili, lime, cilantro (gf)*

Lobster Roll *brioche, dill aioli, cucumber*

Tuna Tartar *soy, sesame, cilantro, wasabi cream, fried shallots, rice cracker (gf)*

Lobster Croustini *tomato, tarragon, chive*

Mini Crab Cakes *croustini, tartar sauce*

Crab and Corn Fritter *lemon & tarragon aioli (gf)*

FOR KIDS OF ALL AGES

Mini Corner Pantry Burger Slider *roseda beef, caramelized onion, tomato jam, cheddar*

Mini Grilled Cheese *tomato jam (v)*

Mini Chicken & Waffle *balsamic reduction, corn pudding (gf)*

MEAT

Mini Beef Taco *pickled jalapeno, chipotle cream (gf)*

Pulled Pork *mini cheddar biscuit, pickled onion*

Caramelized Miso Brussel's Sprouts *wrapped in bacon (gf)*

Peri Peri Beef Skewer *smoked paprika, chili, mint yogurt (gf)*

Cottage Pie Croquettes *kale pesto (gf)*

Caramelized Apple *prosciutto, basil, balsamic (gf)*

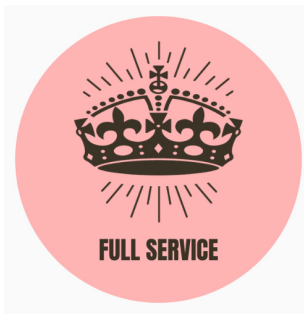
Pork Belly Bahn Mi *house pate, pickled vegetable, sriracha aioli*

Cauliflower Crust Pizza Bite *burrata, herb pesto, crisp prosciutto (gf)*

Charred Beef Tenderloin *wild mushrooms, horseradish cream, british crumpet*

Lamb Kofta skewer *feta, chili oil (gf)*





PLATED FIRST COURSE

SALADS

- Poached Pear & Local Greens *blue cheese, candied pecans, pear & rosemary dressing (v)*
- Baby Gem Ceasar Salad *cashew & anchovy dressing, 6 minute egg, dusting of grana cheese, lemon & rosemary sourdough croutons*
- Beet Salad *raw & pickled beets, plums, toasted pistachios, finely chopped beet greens, dill creme fraiche (v/gf)*
- Snap Pea and Radish Salad *feta cheese, herbs, citrus vinaigrette, bacon (gf)*
- Watermelon Greek Salad *cucumber, feta, black olive, karma farm greens, vinaigrette (vg/gf) (late july/august)*

VEGETABLE STARTERS

- 'Karma Farm' Turmeric Carrots *curry sauce, toasted almonds, fresh lime, smoked honey yogurt (v/gf)*
- Roasted Cauliflower *romesco sauce, sherry vinaigrette (vg/gf)*
- Yellow & Red Beet Terrine *creamy goat's cheese, toasted brioche (v/gf)*
- Roasted Tomatoes & Red Peppers *dill, parsley, pine nuts, garlic & poppy croutons (vg/gf)*
- Fried Green Tomatoes *peach & basil salsa, crispy tcp ham (v/gf) (july/august)*

SOUPS

- Carrot & Lemongrass Coconut Milk Soup *lime leaf oil, toasted sesame, thai vegetable dumpling (v)*

PLATED MAIN COURSE OPTIONS

- Roasted Organic Chicken on the bone *creamy thyme polenta, brown butter chicken sauce, braised swiss chard (gf)*
- Parsley Crusted Halibut *pistachio pesto, maple squash*
- Roasted Lamb Loin *charred onion puree, spinach, potato croquette (gf)*
- Chicken Kiev *breaded & garlic butter stuffed airline chicken breast, braised red cabbage & apple, carrot emulsion (gf)*
- Wasabi Crusted Salmon Fillet *sesame brocolli, jasmine rice cake, reduced black vinegar syrup*
- 'Roseda' Beef Ribeye *quinoa tabouli, smoked yogurt, pomegranate reduction (gf)*
- Pork Fat Roasted Cod Fillet *steamed fingerling potatoes, herb butter, mint puree (gf)*
- Maple Glazed Pork Chop *confit garlic potatoes, smoked apple sauce, crackling (gf)*
- Pan Fried Cape May Mackerel *potato & brussels sprout bubble n squeak, pickled red cabbage, and cauliflower puree (gf)*

Double Protein

- Parsley Crusted Halibut + Petit Fillet Mignon *creamed leeks*
- Grilled Petite Fillet + colossal chili butter roasted shrimp *chimichurri, fondant potato, roasted carrot, beet puree (gf)*

*The above represents dishes we have served at seated events, custom menus & pricing available on request.
Bar packages, rentals, staffing and add ons will be detailed in a formal proposal.*

