

# Plated Dinners

Your Bally Haly catered plated dinner service comes with one choice of each of the following courses: Starter, Entrée and Dessert. Your three-course dinner includes the chef's selection of vegetable and starch, fresh baked rolls, butter and coffee service. Impress your guests by giving a selection of starters, entrees and desserts.

*An extra starter or appetizer can be added to your meal for an additional charge.*

*(A minimum guarantee of 40 orders is required)*

## Soup, Salad & Starters

*(Choose One)*

### Cream of Mushroom Soup

*Sliced mushrooms with thyme and aromatic vegetables in a hearty cream*

### Leek and Potato Soup

*Sour cream and chives gives this traditional favorite new flair*

### Roasted Red Pepper Soup

*From the roasting of the peppers a smoky, slightly sweet flavored soup, is brought to a full rich texture with a borizan cheese and chive garnish.*

### Roasted Butternut Squash and Apple Soup

*A savory soup of roasted butternut squash with the tart sweetness of apples.*

### Traditional Turkey Soup

*Just like mom used to make*

### Beef and Barley Soup

*Loaded with beef, turnip, carrot, potato, and lots of beef*

### Garden Salad

*Mesclun mix, iceberg and romaine lettuce, with tri colored peppers, sliced cucumbers and tomato with a maple balsamic vinaigrette*

### Caesar Salad

*Crisp romaine, grated parmesan, herb toasted crouton and honey Dijon bacon crisps*

### Crunchy Thai Salad

*A crisp salad with finely sliced sprouts, green and red pepper, baby spinach, cumber, and Chinese cabbage, with an exciting mint lime basil dressing, sprinkled with lightly toasted cashew nuts.*

### Radicchio Salad

*Crisp garden vegetables and baby greens served in an eatable bowl made of radicchio with lemon Dijon vinaigrette.*

### Spinach Salad

*Baby spinach leaves with sliced mushrooms and strawberries with champagne strawberry vinaigrette*

## Entree Selections

*(Choose One)*

### Halibut

*Pan seared halibut fillets complimented with an apple white wine and tarragon reduction*

### Tropical Salmon

*Cold water Atlantic salmon, oven roasted and topped with pineapple mango salsa.*

### Striploin Steak

*A thick 10 oz AAA center cut, New York striploin steak topped with a green peppercorn demi-glace*

### Fillet Mignon

*6oz AAA beef tenderloin steak with brandy demi- glaze*

### Roast Prime Rib

*Slow roasted AAA prime rib served au jus with Yorkshire pudding*

### Pork Scaloppini

*Pork tenderloin pan seared, deglazed with merlot and coated with a marsalla mushroom sauce*

### Rack of New Zealand Lamb

*Dijon and herbed crusted rack of lamb with a red wine and rosemary reduction*

### Pistachio Chicken

*A tender 8oz chicken supreme crusted with crushed pistachios and topped with an apricot glaze*

### Cornish Hen Au Vin

*Half of a Cornish hen marinated for 24 hours in red wine, shallots, garlic and herbs for ultimate flavors and texture. Browned in a skillet and braised with the marinade, bacon and mushrooms. Served with a red wine bacon and mushroom reduction*

### Stuffed Chicken Breast

*Traditional Newfoundland style stuffed chicken breast with savory dressing*

### Roast Turkey

*Served with a traditional home style gravy and Newfoundland dressing*

## Vegetarian Options

### Greek Spanakopita

*Sautéed baby spinach with crumbled feta cheese in an oven baked phyllo pouch*

### Forest Mushroom Penne

*Sautéed assorted mushrooms with garlic fresh herbs, in a white wine cream sauce*

### Vegan Roast Vegetable Ratatouille

*Seasoned & marinated roasted vegetables simmered in stewed plum tomatoes served in a filo cup on rice*

## Dessert Selections

*(Choose One)*

### Crème Caramel

*Baked vanilla custard with caramelized sugar syrup and fresh seasonal berries*

### Chocolate Decadence Cake

*A rich chocolate cake made without flour. Topped with whipped cream and fresh white chocolate coated strawberries and served with a cool orange flavored sherbet*

### New York Style Cheesecake

*Vanilla flavored cheese cake on a bed of graham cracker crumbs, slowly baked to perfection topped with blueberry compote*

### Tiramisu

*Lady finger biscuits dipped in espresso, layered with a whipped mixture of egg yolks, mascarpone, and sugar, and topped with cocoa and served with chocolate covered strawberries.*

### Fruit Martini

*Assorted fresh fruit with berries marinated with a splash of Grand Marnier*

## Appetizer Selections

### Smoked Salmon

*Fresh salmon smoked (in house) with a special blend of hickory and seasonings. Served with a crostini, lemon garlic aioli, and capers*

### Bouillabaisse

*A fish broth containing various kinds of cooked fish, shellfish and vegetables, flavored with a variety of herbs and spices such as garlic, orange peel, basil, bay leaf, fennel and saffron.*

### Chicken Phyllo Wrap

*Tender chicken breast sautéed with mushrooms onions and peppers, mixed with borizan cheese and wrapped in phyllo pastry and baked till golden brown*

### Crispy Thai Beef

*Thinly sliced beef with a five spice coating lightly fried and served on a bed of crispy won ton noodles with a Thai peanut sauce*

### Mushroom Crepe

*Sautéed trio of mushrooms with cream cheese and herbs wrapped in a savory crepe*

Add Jumbo Tiger Prawns or  
Scallops to your Entrée