

Essence Catering

FINE DINING

Cocktail Receptions

Premium Selection

TORCHED JAPANESE WAGYU NIGIRI

charred green onion aioli, house made black beer ponzu sauce, chili relish

FOIE GRAS MOUSSE GOUGERES

kumquat chutney, burnt honey

MINI LOBSTER ROLLS

butter poached lobster, toasted top cut roll

OYSTERS ON THE HALF SHELL

essence hot sauce, lemon

Small Plates

SMOKED BEEF SHORT RIB

bbq glaze, cheddar mash, green beans, fried chili onion rings, pickled red onion

MINI ARANCINI

harissa marinated bocconcini, roasted garlic tomato and chili sauce with capers and black olive, pickled fennel, parmesan and balsamic drizzle

HOUSE MADE GNOCCHI

*ramp infused pernod cream, grilled asparagus, parmesan, basil oil
choice of: pan roasted chicken breast / sautéed patagonian jumbo shrimp / grilled wild mushrooms*

Canapés

SMOKED SALMON GOUGERES

everything spiced smoked salmon & cream cheese, dill aioli

WILD MUSHROOM ARANCINI

mini wild mushroom arancini, smoked labneh, green herb sauce

FRIED CHICKEN AND WAFFLES

buttermilk fried chicken, waffle, buttermilk ranch, chili

SMOKED PORK BELLY

spring peas, mint, pecorino, phyllo cup, burnt honey

SMOKED BEEF SHORT RIB

aged cheddar, cremini mushroom, horseradish crème fraiche

RICOTTA MEATBALLS

roasted garlic and tomato, chili oil, pine nut gremolata

SEARED POLENTA

grilled zucchini, eggplant, sun dried tomato, parmesan, basil sauce

CAULIFLOWER CROQUETTE

golden raisin and caper relish, sumac, smoked labneh, pistachio

CHIPOTLE SHRIMP

grilled patagonian shrimp, avocado mousse, chili

BEETS AND BLUES

beetroot meringue, blue cheese mousse, caramelized pear, burnt honey

OCTOPUS PAELLA

spanish chorizo, espellette pepper, preserved lemon aioli

NOTES

In regards to the number of selections, it ranges from three before a dinner, four to six as 5-a-7, and at least four, plus one or two small plates as a cocktail dinner reception, with a dessert small plate.