



*Chef*  
**FOR AN EVENING**

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*Chef*  
**DAVE KNOX**



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*Location*




Alliston, On.






*Website*

<https://www.tastecateringon.com>

## *Starters*

-  Bacon wrapped date & chorizo sausage.
-  Steak stuffed mushrooms with béarnaise sauce.
-  Pulled pork in phyllo pastry with sweet & sour chipotle sauce.

## *Salads*

-  Arugula with cherry tomatoes & feta, served with a sundried tomato & herb vinaigrette.
-  Mixed green salad with dates & apple served with maple balsamic vinaigrette.
-  Grilled romaine lettuce tossed with house Caesar dressing, bacon, toasted croutons & fresh parmesan cheese.




## *Pallet Cleanser*

-  Sorbet

## *Main*

-  **Maple Braised Salmon**  
Salmon fillet pan seared & poached in maple syrup, served with lemon infused rice and local seasonal vegetables.
-  **Beef Bourguignon**  
A beef stew slow cooked in red wine with carrots & mushrooms, served with roasted potatoes.
-  **Chicken Saltimbocca**  
Chicken breast wrapped with prosciutto, pan-seared & oven roasted. Topped with a basil béchamel sauce, served with parmesan polenta.

## *Dessert*

-  Creme Brulee, baked custard with a candied top served with fresh fruit.
-  New York style cheesecake with a fruit sauce & fresh fruit.
-  Chocolate rice pudding layered with fresh whipped cream & brandied cherries.