

BRADSHAW CATERING



PRIVATE CHEF EXPERIENCE

1ST COURSE

PLEASE SELECT ONE OPTION

CHEF'S FEATURE SOUP

SEASONAL SOUP MADE
WITH LOCAL
INGREDIENTS

CHARRED ROMAINE HEARTS

PANCETTA, CRISPY BAGUETTE,
LEMON PEPPER DRESSING

CONFIT BEETROOT & GOAT CHEESE SALAD

CUCUMBER, SPICED NUTS
PICKLED RED ONION,
GRAPE TOMATO, ARUGULA,
HONEY RED WINE
VINAIGRETTE

SMOKED SALMON WITH POACHED PRAWNS SALAD

NORWEGIAN SMOKED
SALMON, PINOT GRIGIO
POACHED PRAWNS, TOPPED
WITH HORSERADISH CREAM
AND ARUGULA SALAD

ROASTED STUFFED FIG

(seasonal dish)
HONEY ROASTED FIG STUFFED
WITH ASIAGO, WRAPPED IN
PROSCIUTTO

WOODLAND MUSHROOMS

SAUTÉED MIXED MUSHROOMS,
GOAT CHEESE MOUSSE, SERVED
ON A CRISPY GARLIC CROSTINI

2ND COURSE

PLEASE SELECT ONE OPTION

SPINACH & RICOTTA RAVIOLI

RED PEPPER &
ALMOND PESTO
TOPPED WITH PARMIGIANA

GNOCCHI AL A VODKA

POTATO DUMPLINGS,
PANCETTA IN A CREAMY ROSÉ
SAUCE

ROASTED CHERRY RISOTTO

TOPPED WITH BUTTERY
POACHED PRAWNS
PARMIGIANA

3RD COURSE

PLEASE SELECT ONE ENTRÉE & ONE SIDE OPTION

ENTRÉE

MUSHROOM CHICKEN SUPREME

STUFFED WITH MIXED
MUSHROOMS, SPINACH,,
MANCHEGO CHEESE

SEARED ATLANTIC SALMON

CAPER WHITE WINE BUTTER
SAUCE

BLACKENED CAULIFLOWER STEAK

TOPPED IN A BASIL PECORINO
PESTO

CHARRED FLANK STEAK

FINISHED WITH SALSA
VERDE

SIDE OPTION

PLEASE SELECT ONE ENTRÉE & ONE SIDE OPTION

CHARRED BROCCOLINI

WITH ALMOND ROMESCO
& CHILLI OIL

SMASHED POTATO

TOPPED WITH PARMESAN &
TRUFFLE OIL

COUSCOUS TABOULEH

PEARL COUSCOUS WITH
FRESH PARSLEY, TOMATO,
RED ONION, GARLIC

GARLIC COUNTRY MASH POTATO

WHIPPED RUSSET POTATO,
ROASTED GARLIC
TOPPED WITH ASIAGO

HONEY GLAZED CARROT

ROASTED IN HONEY BALSAMIC
REDUCTION

BLACKENED ASPARAGUS

TOASTED ALMOND FLAKES
AND BALSAMIC GLAZE

POLENTA FRIES

BAKED WITH GARLIC &
PARMESAN

CONFIT GARLIC

BABY POTATO

SLOW COOKED IN GARLIC
OLIVE OIL

4TH COURSE

PLEASE SELECT ONE OPTION

SEASONAL DESSERTS

OURS CHEFS WILL CREATE
SEASONAL SELECTIONS

UPGRADES

18 HOURS SOUS VIDE CHARRED OCTOPUS

CONFIT TOMATO, RED
ONION, ARUGULA,
CASHEW PESTO, BALSAMIC
GLAZE

DIVER CAUGHT SEARED SCALLOPS

BUTTERNUT SQUASH PUREE,
CRISPY PANCETTA
DICED SQUASH, SPLIT BEEF JUS

WASABI INFUSED TUNA TARTAR

SESAME SEEDS, WASABI
INFUSED AIOLI
FRESH HERBS & TOASTED
CROSTINI

UPGRADES

ESPRESSO BRAISED SHORT RIBS

CHOCOLATE JUS, PICKLED
CHILLIES
ARUGULA SALAD

PORTOBELLO STEAK

SERVED ON A BED OF
STEWED WOODLAND
MUSHROOMS,
SPICED PICO DE GALLO

SURF & TURF

4OZ TENDERLOIN
BUTTERY LOBSTER TAIL

CHARRED EGGPLANT MOUSSAKA

ZUCCHINI, RUSSET MASHED
POTATO, BECHAMEL SAUCE

RACK OF LAMB

MINT TAHINI SAUCE

10OZ AAA RIB EYE

WITH GARLIC BUTTER

6OZ NY STRIPLOIN

TOPPED WITH HERB
BUTTER

BRAISED LAMB SHANK

PEPPERCORN DEMI GLACE

B

BRADSHAW
CATERING

PHONE: 905-557-0882

EMAIL:

EVENTS@BRADSHAWCATERING.COM

