

**Blank
Canvas
Catering**

the art of catering

BLANK CANVAS CATERING
**HOLIDAY DINING AT HOME
2020**



BROUGHT TO YOU BY BLANK CANVAS CATERING,
A DIVISION OF THE JOSEPH RICHARD GROUP



Group of Companies

FESTIVE OFFERINGS

HOLIDAY DINING AT HOME

All dinners served with Potato Pull Apart, Creamery Butter.

SILVER BELLS

ROASTED BEET SALAD

*Poached Pears | Baby Kale | Beet Chips |
Whipped Goat Cheese | Candied Seeds*

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BRAISED BONELESS BEEF SHORTRIB

*Brown Butter Carrot Puree | Crushed Potatoes |
Honey Roasted Carrots | Braising Jus*

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DARK CHOCOLATE MOUSSE CAKE

Crunchy Hazelnut Base, Crushed Raspberry Sauce

\$75

DECK THE HALLS

YOUNG SPINACH SALAD

Candied Pecans | Hard Cooked Egg | Pickled Shallots | Bacon Vinaigrette

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CRISPY SKIN STEELHEAD

Caramelized Onion Arancini | Lemon Beans | Caviar Cream

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EGGNOG CHEESECAKE

Nutmeg Anglaise | Date Snowball

\$100

OH CHRISTMAS TREE

BISQUE OF LOBSTER AND BUTTERNUT SQUASH

Lobster Salad | Chive Dumpling | Cognac Cream

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SLOW ROASTED FILET OF BEEF

Lyonnais Potato | Roasted Asparagus | Confit Shallots | Pinot Noir Jus

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CASSIS OPERA CAKE

Toffee Milk Chocolate Hazelnuts | Vanilla Cremeaux

\$125

FESTIVE OFFERINGS

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ADD-ONS

ARTISANAL CHARCUTERIE AND CHEESE

*Fennel Salami | Chorizo Lomo | Prosciutto
Mustard | Pickled Vegetable | Artichokes
Aged White Cheddar | Double Cream Brie | Manchego
Baguette | Crackers | Fruits*

\$18 INDIVIDUAL | \$28 FOR 2 | \$52 FOR 4

SEAFOOD TASTING FOR 2

*Candied Salmon | Crab Claws | Smoked Salmon Lox |
Beer Brined Mussels and Clams | Prawns Cocktail Sauce |
Green Goddess | Tomato Jam | Charred Lemons*

\$50

THE TIRAMISU SPHERE

Espresso Anglaise | Chocolate Cookie Crumbs

\$15