



2020 - 2021 WEDDING MENU & PACKAGES

PERFECT PACKAGES FOR THE PERFECT DAY

Silver Package **\$ 75.00 per person**

4 Course Dinner

- Appetizer
- Entrée
- Intermezzo
- Desserts

Tea and coffee included

Gold Package **\$ 95.00 per Person**

5 Course Dinner

Amuse Bouche

- Appetizer
- 1st Entrée
- 2nd Entrée
- Intermezzo
- Dessert

Tea and coffee included

Platinum Package **\$ 125.00 per person**

5 Course Dinner

Canapés (Hot or Cold 6 per person)

Amuse Bouche

- Appetizers
- 1st Entrées
- 2nd Entrées
- Intermezzo
- Dessert

Tea and coffee included

Menu Selections

Appetizers - (3 choices for Silver, Gold and Platinum)

First Entrees - (4 choices for Silver, 5 choices for Gold, 5 choices for Platinum)

Second Entrees - (2 choices for Platinum)

Intermezzo - (Silver, Gold and Platinum)

Desserts - (2 choices for Silver, 3 choices for Gold and Platinum)

Vegetarian available for all packages

Should you wish a custom menu our Chef will be delighted to create one for you based on your preferences. In selecting your menu, please note that dietary requests can be accommodated on an individual basis, with advance notice.

Amuse Bouche Chef's Creation

Appetizers / Soups / Salads

- Spring Pea with Lemon Oil and Micro-Greens
- Heirloom Tomato Gazpacho with Goats Cheese
- Loaded Asiago and Potato
- Seasonal Greens, Apple, Slivered Almonds, Onion with Honey Lemon Vinaigrette
- Heirloom Tomato Caprese, Fior Di Late, Basil, Balsamic & Olive Oil
- Oban Caesar Salad, Roasted Garlic Dressing, Parmesan & Double-Smoked Bacon
- Roasted Brussel Sprouts with Garlic, Ginger, Soy and Chili Mignonette
- Seared Ahi Tuna, Micro-Greens Salad, Piri Piri Sauce & Passionfruit Puree
- Fried Crab Cake with Poached Egg & Béarnaise Sauce

First Entrées

- Beef Tenderloin with Dauphinoise Potato, Seasonal Vegetables and Demi-Glace
- Chicken Supreme with Sweet Corn Risotto and Seasonal Vegetables
- Herb Crusted Atlantic Salmon, Sautéed Navy Beans and Roasted Pepper Sauce
- ½ Rack of Lamb, Creamy Polenta, Roasted Vegetables and Au Jus
- Beef Short Rib, Seasonal Vegetables, Sweet Corn Risotto, Parmesan and Demi-Glace
- Red Curry Cod, Ginger-Lime Jasmine Rice and Thai Red Curry
- Chef's Daily Signature Pasta
- **(V)** Mushroom Truffle Risotto with Parmesan Grana Padano
- Vegetarian Option of Chef's Choice

Second Entrées

- Roasted Shrimp in Garlic Herb Butter served Over Creamy Polenta
- Crispy Pork Belly with Apple Relish and Caramelized Onion Jam
- Grilled Duck Breast on Rosemary French Toast, Blue Cheese and Cherry Gastrique

Intermezzo

- Icewine Granite

Desserts

- New York Style Cheesecake with Macerated fruit
- Seasonal Fruit Truffle
- Chocolate Mousse Cake
- Crème Brulee with Biscotti
- Trio of Sorbet
- Chefs Choice Ice-Cream Sandwich

Optional Add on:

Chocolate Fountain with Fruit Platter for minimum of 20 people from \$200.00

Cold Canapés \$ 35 per dozen

- Scallop Ceviche on Potato Crisp
- Compressed Watermelon & Basil with Goats Cheese
- Anti-Pasto Skewers
- Deviled Eggs
- Beef Carpaccio with Bruschetta and Truffle on 34° Cracker

Hot Canapés \$ 35 per dozen

- Chicken Satay with Peanut Sauce
- Seared Beef Crostini with Mushroom Duxelle and Dijonnaise
- Tempura Shrimp with Sweet Thai Chili Sauce
- Spring Rolls
- Assorted Mini Quiche

Reception Food Displays

Charcuterie Boards

Chef's Selection of Cured Meats, Cheese, Nuts, Jams, Preserves with Bread and Crackers

- **Small.....\$78.00 (serves 6)**
- **Medium.....\$156.00 (serves 12)**
- **Large.....\$260.00 (serves 20)**

Cheese Boards

Chef's Selection of Five Cheese, Nuts, Jams, Preserves with Bread and Crackers

(Soft, Semi-Firm, Blue)

- **Small.....\$78.00 (serves 6)**
- **Medium.....\$156.00 (serves 12)**
- **Large.....\$260.00 (serves 20)**

Veggies and Dip Platter

Crudit  Vegetables and Crackers with your Choice of Dips

(Green Hummus, Roasted Pepper Hummus, Artichoke & Asiago, Taziki, Olive Tapenade)

- **Small.....\$60.00 (serves 6)**
- **Medium.....\$120.00 (serve 12)**
- **Large.....\$200.00 (serve 20)**

Menu and pricing subject to change.

18% Gratuities charge plus 13% HST on all charges.

