

MENU SELECTION 2023-24

SERVICES INCLUDE:

Year-round fully Catered Facility

Menu Based on your Preferences or Customized Menu on Request.

Taste Testing Event held in March

Final menu submitted twenty one (21) days in advance

Special dietary substitutes



HORS D'OEUVRES BY THE DOZEN

COLD CANOPES

- Mini Pita Stuffed with Sesame Hummus
- Goat Cheese Ratatouille Crostini
- Crab Stuffed Cucumber Rolls
- Brie & Apple Brandy Mousse
- Melon & Prosciutto
- Shrimp & Scallop Fire Crackers

HOT CANOPES

- Sweet Potato Cheddar Cheese Poppers
- Spicy Vegetarian Spring Rolls
- Maple Bourbon Meatballs
- Sesame Sriracha Chicken Satays
- Lime Cilantro Beef Satays
- Pork Belly & Scallop Egg Rolls

**Suggested Quantities based on four per person
 35 guests (12 dozen), 100 guests (35 dozen).
 Minimum 5 dozen of each selection.**

STARTERS

STOCKPOT

Soups

- Cream of Mushroom
- Tomato Florentine with Cheese Tortellini
- Basil Tomato Cream
- Ginger Carrot with Curried Walnut
- Minestrone
- Maple Butter Nut Squash Cream
- Lobster Bisque add \$4.00

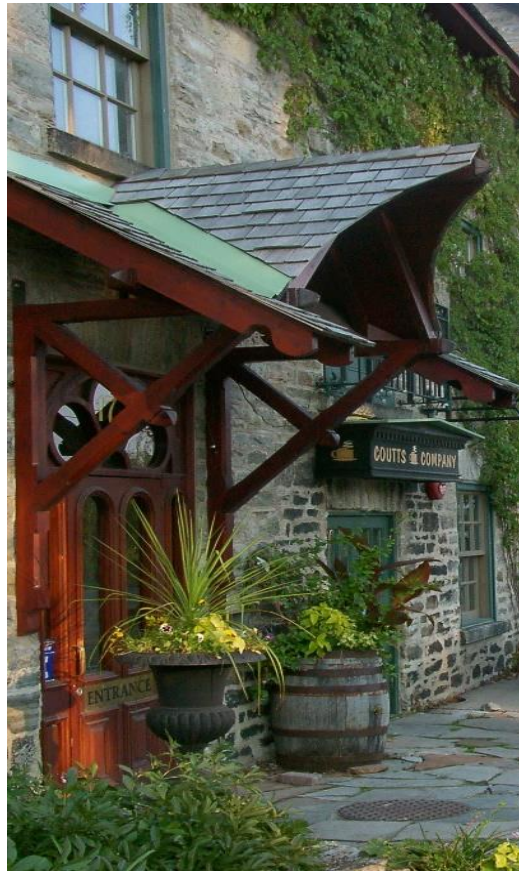
SEASONAL SALADS

Salads

- Mixed Field Greens with house vinaigrette
- Caesar Salad with Bacon, Croutons and Creamy Garlic Parmesan Dressing
- Spinach and Bacon Salad with Caramelized Onion and Red Wine Honey Vinaigrette
- Grilled Vegetable with Feta, Drizzled with Balsamic and Herb Infused Olive Oil

Accent and Add-ons

- Artisan Cheese & Fruit **\$8.50**
- Smoked Salmon & Shrimp platter **\$12.00**



DINNER ENTREES

BEEF (CHOOSE FROM)

(All Beef Dishes are Cooked Medium Rare Unless Otherwise Specified)

Beef Wellington add \$2.50

with Horseradish Mash, & Caramelized Onion, Sherry Jus

Prime Rib au Jus

with Herbed Yorkshire Pudding, Confit of Onion and Garlic Mash.

Grilled Beef Tenderloin (6oz)

with Brandy Peppercorn Sauce, Portabella

Surf and Turf add \$ 8.00

add Prawn (2) to Grilled Beef Tenderloin.

CHICKEN (CHOOSE FROM)

Rosemary and Sage Marinated Chicken Breast

grilled with Smoked Tomato Jus.

Chicken Breast

Stuffed with Spinach and Ricotta Natural Jus.

PORK (CHOOSE FROM)

Maple Shallot Marinated Grilled Pork Loin

with Port Reduction.

Roast Pork Loin

with Wild Mushroom and Scallion Ragout. Mushroom and Bell Pepper Brunoise

FISH (CHOOSE FROM)

Grilled Salmon Fillet

with Creamy Citrus Risotto and Seasonal Vegetables.

Pesto Crusted Halibut

with Steamed Spinach and Caper Butter, Grilled Fennel and Tomatoes.

Seared Albacore Tuna Steak

with Crispy Wontons, Mango Wasabi Aioli and Honey Roasted Beets.

VEGETARIAN (CHOOSE FROM)

Baked Spinach Cannelloni

with Herbed Goat Cheese, Roasted Roma Tomatoes,

Grilled Fennel Risotto

with Baked Leek, Peppered Anisette Reduction and Bell Pepper Tapenade

Sweet Potato and Portobello Mushroom Tart

with Grilled Marinated Onion, Bell Pepper and Zucchini with Roasted Garlic and Smoked Tomato Coulis.

SPECIALTY

Duck Leg Confit

with Sweet Potato Galette & a Blueberry Gastrique.

Turkey Dinner

with Sausage Pan Stuffing, Seasonal Vegetable Medley, Butter Whipped Potatoes, Cranberries & Gravy

CHILDREN'S MENU (12 & under)

Chicken Fingers with French Fries

Hamburger with French Fries

Kids Noodles with Butter, Marinara or Meat Sauce

Pepperoni Pizza

DESSERTS

Dark Chocolate Mousse Kissed

with Grand Marnier

Apple Blossom

with Caramel Sauce

Maple Tiramisu

with Whipped Cream

NY Style Cheesecake

with Berry Coulis

Maple Bourbon Pecan Tart

with Caramel & Whipped Cream

Trifecta Dessert – A Trio of Squares

with Whipped Cream

Senator's Chocolate Pate

with Raspberry Coulis

CARAMEL CROQUE EN BOUCHE CREMEUSE \$165.00

A Tower of Rich Cream filled Puff Pastry coated in Grand Marnier Caramel. This is a wonderfully decadent alternative to a wedding cake.

OTHER

Cake Cutting, Plating Fee \$4.00 per person

Cupcakes, Do-nuts (Client Provides)

Your Wedding Cake (Served As A Dessert)

Coffee Full Urn (100 Cups)

Regular, Decaffeinated Coffee and Tea – Herbal Tea

Served with Dessert add \$2.50pp

RECEPTION & PARTY TRAYS

Stuffed Pumpernickel Loaf

Everyone's favourite! Filled with Garlic and Spinach Dip, surrounded by Pumpernickel.

Whole Wheel of Baked Brie

Wrapped in Puff Pastry served with a Chutney Accompaniment

Poached Salmon Display

A Whole Poached Atlantic Salmon artistically decorated. Served with Medallions of Citrus Butter and Rosettes of Dill Cheese.

Gourmet Pizza Platter

A Variety of Scrumptious Pizza Selections

Fresh Fruit Platter

A Selection of Seasonal Fruit

Veggie & Dip Platter

Assortment of Fresh Vegetables accompanied with House Dip

Artisan Cheese & Fruit Board

A Variety of Imported and Domestic Cheeses including Saint Honoré, Triple Cream Brie, Bleu Benedictine, Cheddar, Havarti, Served with an Assortment Crackers.

Charcuterie Board

Prosciutto, Salami, Hot Soppressata, Chorizo, Grilled Italian Sausage, Marinated Artichoke Hearts, Mushrooms, Onions, Vine-ripened Tomatoes, Olives.

Deli Platter

Allow your guest to create their favourite Sandwich with an assortment of Deli Meats, including: Roast Beef, Virginia Ham, Breast of Roast Turkey, Hungarian Salami, Mortadella and Capicola. Served with an assortment of Rolls, Butter, and All the Fixings.

Platter of Jumbo Shrimp

Jumbo Shrimp Platter, with Lemon Wedges and Cocktail Sauce.

Munchie Platter

Including Chicken Wings, Onion Rings, Mac & Cheese Bites, Zucchini Sticks, Chicken Fingers, and Poppers.

Poutine Stop

A local tradition Hardy Poutine with Curds smothered in JJ's Gravy

Fajita Station

Fajita Station with Beef and Chicken

Sandwich Tray

Assorted fillings including Turkey, Ham, Roast Beef, Egg Salad, Salmon, and Tuna Salad, featuring a Variety of Breads and Wraps. (serves 35 guests)

Cookie Store

Chocolate Chip, Oatmeal and Raisin, Peanut Butter, Gluten Free available on request.