

Menu Selection

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



RECEPTION & PARTY TRAYS

Stuffed Pumpnickel Loaf **\$75.00**

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

Whole Wheel of Baked Brie **\$120.00**

Wrapped in Puff Pastry served with a Chutney Accompaniment

Poached Salmon Display **\$205.00**

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

Pizza Platter **\$60.00**

A Variety of Scrumptious Pizza Selections

Fresh Fruit Platter **\$95.00**

A Selection of Seasonal Fruit

Veggie & Dip Platter **\$115.00**

Assortment of Fresh Vegetables accompanied with House Dip

Artisan Cheese & Fruit Board **\$175.00**

A Variety of Imported and Domestic Cheeses including Saint Honore, Triple Cream Brie, Bleu Benedictin, Cheddar, Havati, Served with an Assortment Crackers.

Charcuterie Board **\$210.00**

Prosciutto, Salami, Hot Soppressata, Chorizo,

Grilled Italian Sausage, Marinated Artichoke Hearts, Mushrooms, Onions, Vine-ripened Tomatoes, Olives.

Deli Platter **\$205.00**

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 **\$195.00**

Jumbo Shrimp Platter, with Lemon Wedges and Cocktail Sauce.

Munchie Platter **\$135.00**

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

Poutine Stop or Fajita Station **\$8.75pp**

Hardy Poutine with Balderson Curds smothered in JJ's Gravy or a Fajita Station with Beef and Chicken

Sandwich Tray **\$145.00**

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 **\$20.00/doz.**

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

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

\$26.00/dozen

Suggested Quantities based on four - five per person

35 guests (12 dozen), 100 guests (35 dozen).

Minimum 5 dozen of each selection.



MEAL SELECTION

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 \$3.00

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 Courses

Artisan Cheese & Fruit
 Smoked Salmon & Shrimp Cocktails

DINNER ENTREES

All entrees are served with herb roasted potatoes and seasonal vegetable medley unless otherwise indicated (for other potato or rice selections please ask).

CHICKEN (CHOOSE FROM)

Oven-Roasted Chicken Breast
 with sautéed Leek Ragout
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

SPECIALTY

Duck Leg Confit
 with Sweet Potato Galette & a Blueberry Gastrique.

FISH (CHOOSE FROM)

BEEF (CHOOSE FROM)

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

Beef Wellington

with Horseradish Mash, & Caramelized
 Onion, Sherry Jus

Prime Rib au Jus

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

Sliced Roasted Loin of Beef

with red wine reduction, mashed potatoes, and seasonal
 vegetables.

Grilled Beef Tenderloin (6oz)

with Brandy Peppercorn Sauce, Portabella
Surf and Turf *plus \$ 10.00*
 add Giant Prawn (2) to Grilled Beef Tenderloin.

Grilled Salmon Fillet

with Creamy Citrus Risotto and Seasonal Vegetables.

Pesto Crusted Halibut

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

Seared Albicore 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, Ricotta Cheese, Yellow Pepper Coulis and Balsamic Reduction

Sweet Potato and Portobello Mushroom Tart

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

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

DESSERTS continued...

NY Style Cheesecake

with Berry Coulis

Maple Bourbon Pecan Tart

with Caramel & Whipped Cream

Lemon Cream Pot

with Berry Compote and Pistachio Biscotti

Hazelnut Coffee Flan

with Belgium Chocolate Truffle

Senator's Chocolate Pate

MICHELLE'S SWEET TABLE

A Delicious Assortment of Cheese Cakes, Pecan Tart, Chocolate Bunt Cake, Macaroons, Fruit Salad, Assorted Squares, including brownies, Nanaimo bars, lemon bars, rocky road, apple blossoms toppings, and ice cream.

CARAMEL CROQUE EN BOUCHE CREMEUSE \$150.00

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

\$5.00 pp

Cupcakes, Do-nuts (Client Provides)

Your Wedding Cake (Served As A Dessert)

Coffee Full Urn (100 Cups)

\$125.00

Regular, Decaffeinated Coffee and Tea – Herbal Tea

Served with Dessert add \$2.50pp

