

Menu Options:

These menu options are only suggestions. We are not limited to these items and can provide further options, if you wish to see something else for your wedding menu. We can also cater to any dietary restrictions.

Rosemary focaccia bread or assorted dinner rolls and whipped butter pots

Plated First Course (Please select one)

(All of our dressings are house made)

Spring Mix Salad

Mixed greens, grape tomatoes, red cabbage, shredded carrots and cucumbers served with either a creamy mustard or balsamic vinaigrette

Fresh Fruit Mixed Greens Salad

Baby mixed mesclun, cantaloupe, strawberries, blueberries and sliced apples in a raspberry – poppy seed vinaigrette

Roasted Vegetable Salad

Roasted red pepper, artichoke, Bermuda onion, parsnip and grape tomatoes tossed in a oregano – garlic vinaigrette and served on a bed of baby greens

Traditional Caesar Salad

Romaine lettuce tossed with a garlic Caesar dressing and topped with herbed croutons, maple smoked bacon and fresh grated Parmesan

Spinach Salad Options

Baby spinach, mandarin orange, toasted almonds and raspberry poppy seed vinaigrette

OR

Baby spinach, boiled egg, red onion, mushrooms and a creamy mustard dressing

For a first course we can also provide alternative selections, we are not limited to salads or soups

Family Style (Platters) OR Plated Entrée Course (Please select one)

Roast beef served in rich beef gravy

(If you select Roast beef, the price per person could increase depending on beef prices at the time. Beef prices have increased 40% over the past few months and may continue to rise)

Roast turkey, white and dark meat, onion sage stuffing, fresh cranberry sauce and pan dripping gravy

Curried chicken with basmati rice steamed in coconut water

Roast pork loin served with spiced brown sugar apples

Roasted herbed breast of chicken

Whitefish baked with sea salt and lemon butter

Italian pesto chicken breast

Salmon fillet topped with a creamy garlic and herb sauce

Sticky Thai chicken

Green olive baked chicken

(If you prefer any of your chicken dishes to be served with a chicken supreme with wing tip instead of a breast of chicken, this would be an additional cost)

See alternate entrée options below

Starch Choices (Please select one)

Baby oven roast potatoes

Mashed potato

Flavored mashed potato (Cheddar, garlic, bacon or onion)

Baked potato with chives and sour cream

Boiled red potatoes in dill butter and cream

Wild and long grain rice

Rice pilaf

Scalloped potatoes

Vegetable Choices (Please select one)

Sweet pepper, onion, celery and grilled corn stir-fry

Broccoli, cauliflower and carrot medley with sea salt and butter

Poached asparagus bundles (Seasonal May through July)

Corn on the cob (Seasonal)

A medley of green beans, yellow beans and baby carrots

Colcannon mash – carrot, onion and turnip

Plated Dessert Course

Apple blossoms with walnut maple ice cream

NY Cheesecake with a mixed berry topping

Chocolate lava cake with a warm peanut butter fudge sauce

Homemade mixed berry or apple crumble with French vanilla ice cream

Vanilla ice cream crepes with a raspberry butter sauce (we can provide this dessert as long as freezer space is provided)

Coffee or Tea

\$27.99 per person, not including applicable taxes

Gratuity is 15% of the total food bill prior to taxes

Upgrade entrée options for an additional charge

Roast beef cooked to your liking served in rich beef gravy

Prime rib served au jus with Yorkshire pudding

Beef wellington wrapped in puff pastry filled with pan roasted mushroom duxelle and cooked medium

Grilled rib eye steak or NY Steak

Game hen filled with rice pilaf and drizzled with a Richelieu sauce

Fresh Georgian Bay whitefish stuffed with an onion sage farce wrapped in butcher string and baked in garlic butter

Fresh Atlantic salmon

Tuscany chicken topped with grilled zucchini, roasted red pepper and a blend of three cheeses

Chicken Provençale, oven roasted and finished with pan roasted tomato, garlic, olive oil and herbs

Double smoked pork chops served with apple BBQ sauce

Ale braised short ribs slowly cooked and served in pan drippings

Pan seared Thai beef on a bed of lemon grass infused noodles with stir fry

Roast leg of lamb with mint salsa

Upgrade vegetable options for an additional charge

Roasted root vegetable – Beets, turnip, onion and carrot tossed in olive oil, sea salt and pepper \$1.25 more per person

Baked brussel sprouts – Tender brussel sprouts oven roasted with caramelized onion and bacon \$1.25 more per person

Asparagus medley – Fresh red pepper, squash, cauliflower and asparagus tips \$1.25 more per person

Fresh corn on the cob \$2.00 more per person (when not in season)

Upgrade dessert options for an additional charge

English trifle \$2.00 more per person

Crème brulee \$3.00 more per person

If freezer space is available:

Cherries Jubiles or pear belle Helen \$2.00 more per person

Pricing includes service and kitchen personnel, as well as platters and tongs for family style service, coffee urns, regular coffee, regular tea, cream, sugar, milkettes and coffee thermoses

Pricing does not include guest table linen, linen napkins, cutlery, glassware, coffee cups, salt and peppers, water pitchers, cream and sugar dishes, plating tables or a plating tent if you are outdoors

We are not limited to these sample menu items listed above and can design a menu based on what you would like to see

Late night buffet menu's available upon request