



# WEDDING PLATED 2024

## MEAL 1

PRICES DO NOT INCLUDE STAFFING, EQUIPMENT, DISHWARE,  
PLEASE INQUIRE TO COMPLETE

### SALAD

BABY SPINACH AND MICRO GREEN SALAD  
MAPLE ROASTED PEARS| CANDIED PECANS  
DRIED BLUEBERRIES| GOAT CHEESE  
CHAMPAGNE VINAIGRETTE

### ENTREE

GRILLED 6OZ FILET BEEF TENDERLOIN  
POMMES DUCHESSE| SAUTE OF BROCCOLINI  
BORDELAISE

\$70.00

OVEN ROASTED CORNISH HEN  
POMMES DUCHESSE | SAUTE OF BROCCOLINI  
DIJON ROSEMARY JUS

\$60.00

GEORGIAN BAY PICKEREL  
POMMES DUCHESSE| SAUTE OF BROCCOLINI  
CITRUS BEURRE BLANC

\$68.00

### DESSERT

CARROT CAKE TOWER  
DULCE DE LECHE  
MAPLE CREAM CHEESE FROSTING  
CRISPY CARROT RIBBONS



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## MEAL 2

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### SALAD

HEIRLOOM TOMATO CAPRESE

HEIRLOOM TOMATO | BASIL OIL

BUFFALO MOZZARELLA | ARUGULA | BALSAMIC

### ENTREE

CABERNET BRAISED BEEF SHORT RIBS  
GOAT CHEESE AND CHIVE SMASHED POTATOES

MAPLE ROASTED SQUASH | HARICOT VERT

CONGAC POMMERY JUS

\$70.00

OR

HERB CRUSTED CHICKEN SUPREME  
GOAT CHEESE AND CHIVE SMASHED POTATOES

MAPLE ROASTED SQUASH | HARICOT VERT

PROVINCAL SAUCE

\$60.00

### DESSERT

DARK CHOCOLATE TORTE

CREAM ANGLAIS | RASPBERRY COMPOTE

CHOCOLATE BARK



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## MEAL 3

PRICES DO NOT INCLUDE STAFFING, EQUIPMENT, DISHWARE,  
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### SALAD

ARUGULA AND BABY KALE  
GRILLED PEACHES| STRAWBERRIES| WALNUTS  
GOAT CHEESE| MICRO RADISH  
APPLE CIDER VINAIGRETTE

### ENTREE

OVEN ROASTED STRIPLOIN  
CONFIT FINGERLING POTATOES  
HARICOT VERT| GREEN TOP CARROTS  
HORSERADISH JUS

\$75.00

OR

PAN SEARED CHICKEN SUPREME  
CONFIT FINGERLING POTATOES  
HARICOT VERT |GREEN TOP CARROTS  
MUSHROOM MARSALA

\$60.00

### DESSERT

STICKY TOFFEE PUDDING  
PRALINES| VANILLA BEAN ICE CREAM  
TOFFEE SAUCE



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## MEAL 4

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### SALAD

FRISSEE AND BUTTER LETTUCE

CITRUS| MANCHEGO

TOASTED ALMONDS APRICOTS

LEMON MINT VINEGRETTE

### ENTREE

SOUS VIDE STRIPLOIN

PARSNIP AND CELERIAC PUREE| ASPARAGUS

LOBSTER BEARNAISE

\$80.00

MILLFORD BAY LAKE TROUT

PARSNIP AND CELERIAC PUREE|

ASAPARAGUS

SMOKED TOMATO BEURRE BLANC

\$75.00

### DESSERT

MAYAN CHOCOLATE TART

CINNAMON CHILI CREME ANGLAIS

STICKY TOFFEE CRUMBLE

MASCERATED STRAWBERRIES



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## MEAL 5

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### SALAD

STEAKHOUSE WEDGE SALAD

GRAPE TOMATOES | LARDON

RADISH SPROUTS BLUE CHEESE DRESSING

### ENTREE

GRILLED RIBEYE STEAK

KING OYSTER MUSHROOM

RED WINE POACHED SHALLOT

BUTTER GLAZED BABY VEGETABLES

SCALLION POTATO ROSTI

DEMI GLACE

\$90.00

PROSCIUTTO WRAPPED CHICKEN STUFFED

SUNDRIED TOMATO HERBED CHEESE

BUTTERED GLAZED BABY VEGETABLES

CRISPY LEEKS

SCALLION POTATO ROSTI

\$65.00

PAN SEARED HALIBUT

BUTTER GLAZED BABY VEGETABLES

SCALLION POTATO ROSTI

MISO BEURRE BLANC

\$80.00

### DESSERT

SALTED CARAMEL BUDINO

WHIPPED CREAM | BISCOTTI

# VEGETARIAN PLATED OPTIONS

PRICES DO NOT INCLUDE STAFFING,EQUIPMENT, DISHWARE,  
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EGGPLANT & ZUCCHINI PARMESEAN TOWER  
FRESH MOZZERELLA| BASIL OIL| TOMATO SUGO  
( VG, NF)

ACORN SQUASH RISOTTO  
ARBORIO RICE| ROASTED SQUASH| SUNDRIED TOMATO| FRESH SAGE|  
MICRO GREENS  
( VE,GF,NF)

HOUSE-MADE GNOOCHI  
BASIL| WILTED SPINACH| SMOKY TOMATO CREAM  
( NF,VG)

WILD MUSHROOM STROGANOFF  
EGG NOODLE| PARMESEAN| LEMON PARSLEY GREMOLATA  
(VG,NF)

QUINOA STUFFED PEPPER  
GRILLED RATATOUILLE| BALSAMIC REDUCTION| MARINARA  
(NF,VE,GF)

ALL VEGETARIAN OPTIONS ARE \$50.00