

EVENT MENUS

2027



THE PLATED WEDDING MENU - \$98.00PP

COCKTAIL HOUR - FLOATING HORS D'OEUVRES INCLUDED

SELECTIONS

FIRST COURSE - SALAD

CHOOSE 1

ITALIAN ANTIPASTO

Baby greens with aged balsamic & honey-dijon dressing
Grilled medley of red pepper, zucchini & eggplant
Prosciutto di parma
Greek feta

HEIRLOOM TOMATO & CUCUMBER TOWER

Baby greens, a fresh mint, lemon dressing
Whipped greek feta, olives
Heirloom tomato, cucumber
Pea shoots

CHIOGGIA "CANDY STRIPE" BEET SALAD

Bitter greens, a citrus dressing
Chioggia beets, crumbled goat cheese
Maple-glaze walnuts

CAESAR SALAD

Romaine leaves, a caesar vinaigrette
Baked italian herb croutons
Parmigiano cheese
Chopped "in-house" smoked bacon

ARUGULA SALAD

Baby arugula, a blue cheese vinaigrette
Riesling poached pear
Candied walnuts
Whipped ricotta, garlic crisp

WITH FRESH BUNS & WHIPPED BUTTER

OPTION FOR LATE-NIGHT (PRICED SEPARATELY)

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SELECTIONS - CONT'D

SECOND COURSE - MAIN

CHOOSE UP TO 4

Offer your guests up to 4 choices from the following Mains for them to choose from when they RSVP. Typically you should make at least 1 of the 4 a vegetarian option. Other dietary restrictions can be accommodated within the 4 options. Consult Chef for details.

MEAT

AAA ALBERTA BEEF TENDERLOIN

Whole-roasted, carved on-site, barolo reduction +\$6.00PP

CALIFORNIA-CUT AAA NEW YORK STRIP STEAK

Tri-Peppercorn Jus

BONELESS SHORT RIB

Slow-braised, port reduction

LAMB SHANK

Port & tomato braised

LAMB STRIPLOIN

Medium rare, with mint gremolata

CHICKEN SUPREME

Roasted, honey-dijon & lemon sauce
crispy shallots

CHICKEN OR VEAL CUTLET

Lightly breaded
Mozzarella & pomodoro

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SELECTIONS - CONT'D

SECOND COURSE - MAIN - CONT'D

SEAFOOD

ATLANTIC SALMON

Baked, mango & red pepper salsa

BRANZINO

Pan-seared, roasted red peppers, fresh lemon

COSTA RICAN SWORDFISH

Grilled, dill & caper hollandaise - \$4.50PP

CHILEAN SEA BASS

Baked, fennel, fresh parsley & lemon gremolata - \$9.25pp

VEGETARIAN

RED BELL PEPPER

Baked, jasmine rice & lentil stuffing, tomato coulis

VEGETABLE PHYLLO

Baked, pomodoro & mushroom sauce

EGGPLANT PARMIGIANA TOWER

Baked, brown rice flower, pomodoro, bufala

JAPANESE EGGPLANT

Baked, with taboulleh, pumpkin seeds, lemon & olive oil

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SELECTIONS - CONT'D

SECOND COURSE - MAIN

SIDES FOR MAIN

CHOOSE 2

Creamy golden mash
Rosemary roasted potatoes
Green bean & carrot medley
Sautéed rapini
Baby bok choy & carrot

THIRD COURSE - DESSERT

CHOOSE 1

CHOCOLATE TARTUFO

Vanilla or raspberry filling, fresh berries

APPLE PIE BLOSSOM

Crème anglaise & caramel

VANILLA CHEESECAKE

Raspberry compote & chocolate sauce

MOLTEN CHOCOLATE LAVA CAKE

Whipped cream & raspberry coulis

MERLOT POACHED PEAR

Vanilla bean ice cream, chocolate & micro-greens

TIRAMISU CUPS

Fresh berries

CHOCOLATE BREAD PUDDING

Crème anglaise & fresh berries - Extra \$1.75pp

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ADDITIONAL COURSES

SOUP

\$11.00PP UPGRADE

- " Holland Marsh Soup Fest's 1st Place Winning" Cajun butternut clam chowder
- Butternut squash soup with crème fraiche
- Italian minestrone
- Italian chicken broth with spinach & parmigiano
- Caldo verde (kale, potato & chorizo)
- Cream of Leek & Potato Soup

PASTA

STARTING AT \$12.00PP

Chef suggestions upon request

COCKTAIL HOUR

FLOATING HORS D'OEUVRES

CHOOSE 5

MEAT

BBQ-glazed mini meatballs
Roasted Italian sausage bites with fire-roasted spread
Jerk chicken satays with cool cucumber sauce
Chicken satays with a plum dip
Seared chicken dumplings with teriyaki
Lamb Spiducci
"Pigs in a blanket" pogos with mustard
Parma prosciutto & herbed cheese crostini with balsamic
Grilled mini lamb t-bone (\$1.75 extra pp)

VEGETABLE

Italian bruschetta with cherry tomato & french crisps
Portobello mushroom bruschetta
Seared vegetable dumplings with teriyaki
Samosas with tamarind sauce
Spring rolls with plum sauce
Mini arancini with arrabbiata sauce
Sautéed perogies with sour cream & fresh green onion
Cauliflower bites with sweet chili thai
Polenta fries with garlic aioli
Poached pear, caramelized onion & goat cheese canape
Cherry tomato, whipped dill cream cheese, cucumber canape

SEAFOOD

Shrimp cocktail martini
Tempura shrimp with teriyaki reduction
Cajun shrimp, crème fraiche & cucumber
Ahi tuna tartare on cucumber wheels

GRAZING TABLE OPTIONS:

CHEESE & SALUMI GRAZING BOARDS

Assorted crackers & italian taralli
\$12.00 PP

MEDITERRANEAN SPREADS

Fire-roasted red pepper
Black olive tapenade
Charred hummus
Baked naan & crisps
\$9.00 PP