



WEDDING MENU



PLATTERS

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Crudités & DIP \$125 (serves 25)

An array of local traditional & organic vegetables accompanied by a trio of dips

FRESH FRUIT PLATTER \$150 (serves 25)

An attractive presentation of succulent fresh fruits of the season

DOMESTIC & IMPORTED CHEESE PLATTER \$175 (serves 25 people)

A selection of brie, Chèvre, Havarti, Boursin & medium cheddar accompanied by assorted crackers, garnished with roasted pecans and dried fruit

ANTI PASTO PLATTER \$175 (serves 25 people)

A selection of cured meats, cheese and grilled vegetables

SMOKED SALMON PLATTER \$200 (serves 25 people)

Cold smoked Atlantic salmon with pickled red onion, caper blossoms and grilled herb flatbread

DELI STYLE SANDWICHES \$9 (1.5 pieces)

A selection of egg salad with chives, tuna salad with celery, ham and Swiss, roast beef and cheddar, turkey and tomato on ciabatta, focaccia, croissant, whole wheat wraps or whole wheat loaf

HORS D'OEUVRES

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Minimum order of five dozen of each hors d'oeuvres selection.

HOT \$28/dozen

Spanakopita with tzatziki

Dry spiced chicken wings

Cod nuggets with house tartar sauce

Vegetarian spring rolls with sweet and sour dip

BBQ pork rolls with ancho chipotle dip

HOT \$33/dozen

Crab cakes with ancho pepper aioli

Bacon and salmon skewer with sweet and sour glaze

Mini quiche Lorraine

Bacon wrapped scallops with citrus vinaigrette

Angus BBQ beef sliders with country slaw

Coconut shrimp with Thai chili

Chicken satay with tamari and mirin vinaigrette

COLD \$28/dozen

Grilled chicken salad flatbreads with baby arugula

Mushroom & goat cheese canapés with white truffle

Roasted cherry tomato and Chèvre pitas

Prosciutto & aged cheddar with spicy mustard & balsamic

Smoked salmon with horseradish mayo & sesame seeds

Fresh hand-rolled sushi

Grilled shrimp with Remoulade sauce

Minted cucumber and spicy hummus rounds

Black bean and ancho pepper pinwheels

A minimum of 20 people is required for the above platters; minimum of 5 dozen of each hors d'oeuvres selection.

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PLATED DINNER

APPETIZER

Seasonal greens with dried cranberries, candied pecans & crumbled goat cheese with maple vinaigrette

Romaine hearts tossed in creamy asiago and olive oil dressing with crispy prosciutto & grilled flatbread croutons

Marinated cherry tomatoes in an herbed phyllo cup on baby arugula with Sweet mustard vinaigrette & balsamic reduction

Roasted zucchini soup with Parmesan cheese and basil pesto finished with extra virgin olive oil

Sautéed shrimp scampi salad with blistered tomatoes, baby greens and finished with a lemon and pecorino dressing

MAIN COURSE

We are pleased to offer a choice of two entrée options. When offering choice of two entrees, the higher price prevails for all meals.

Cider brined boneless pork loin chop, grilled and served with a grainy mustard jus \$42

Frenched chicken breast supreme served with a sweet red Wine demi-glace \$44

Blackened Atlantic salmon with remoulade sauce \$47

Grilled 10oz strip loin served with natural pan juices \$52

Pan seared 6oz beef tenderloin with a mushroom demi-glace \$55

Please chose one side to accompany main courses:

Buttery Newfoundland-style bread gnocchi tossed with sweet corn, double smoked bacon, and sautéed savoy cabbage

OR

Warm spiced potato salad with roasted red peppers, cherry tomatoes, arugula, green onions & Pommery mustard vinaigrette

VEGGIE MAIN

Three cheese tortellini with artichokes, roasted red peppers & parmesan cheese \$42

Roasted Portobello mushroom stuffed with marinated cherry tomatoes and feta cheese \$42

DESSERT

Deep dish apple pie with layered pastry cream and streusel top served with whipped cream and caramel drizzle

Chocolate & hazelnut pot de crème finished with stewed raspberries

Orange scented crème brûlée with berry compote

Carrot cake with cream cheese Icing and raspberry coulis

Chocolate truffle tower with vanilla crème anglaise

New York style cheesecake with chocolate and raspberry drizzle

To provide a custom menu option that meets the needs of your group, please choose one appetizer option, up to two entrée options and one dessert option. Served with a dinner roll & coffee and tea.

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MID-NIGHT SNACK

FUN SNACK

Fresh Cut Fries with Gravy and Dressing
Chips and Salsa
\$8

A FAVOURITE

Traditional Bite Size Grilled Cheese Sandwich
Fries with Gravy and Dressing – A Newfoundland
Favorite
\$9

HUNGRY MAN SNACK

Beef Sliders- Angus BBQ beef sliders with country
slaw. Served with House Cut Fries and Spicy
Mayonnaise
25 pieces / \$100

WINGS & THINGS SNACK

Wings – Fried and Tossed in your Choice of Mild,
Medium, Hot, Honey Garlic, or Sweet & Spicy Red
Thai
Served with House Cut Fries
\$17

ITALIAN STYLE

Flatbread Pizzas with Olive Oil, Mozzarella,
Parmesan Cheese, and Prosciutto. Served with Mini-
Grilled Sausage and Roasted Red Pepper Buns
\$17

GET YOUR POPCORN!

Freshly Popped in our Popcorn Machine and served
with Assorted Seasonings
\$100/hour

**Menu prices are guaranteed 6 months prior to your
event*

*A minimum of 50 people is required for mid-night grub options. Our Event Team would be happy to work with you to
customize a menu for groups smaller than 50 people.*

