

Wedding Dinner

SAMPLE PRE-SELECTED MENUS



PLATED DINNER

COCKTAIL HOUR SAMPLE

Smoked Salmon Crostini with Avocado Caper Bruschetta
Prosciutto Wrapped Asparagus with Lemon Garlic Aioli
Mini Potato Coin with Striploin Steak, Chimichurri and Maldon

PLATED 4 COURSE DINNER SAMPLE

FIRST COURSE

Fresh Rolls and Artisan Breads with Butter

Organic leafy mixed greens with spinach, red onion, sunflower seeds, dried cranberries, pepita seed, goat cheese, garlic balsamic vinaigrette

SECOND COURSE

Squash Ravioli with brown butter sauce, crispy sage leaf

THIRD COURSE

Chicken supreme stuffed with goat cheese, herbs and cremini mushrooms with a chevre cream sauce, mini herbed roasted potatoes and roasted garam masala spiced carrots, honey drizzle and green beans with lemon zest and crushed garlic

Slow roasted beef short rib with porter reduction demi-glace, whipped garlic mashed potatoes, wilted butter and garlic spinach and root vegetable

Roasted salmon, sesame crust with ginger soy shallot reduction with celeriac mashed, buttered bok choy and charred broccoli

Vegan wild mushroom polenta with lotus root garnish, spring vegetables of carrots, asparagus and chiffonade of herbs with mushroom broth

FOURTH COURSE

Selection of coffee and teas

Choice of Dessert Buffet or Plated Dessert

LATE NIGHT FOOD

Mini pizzettes with a variety of toppings

Mini grilled cheese with granny smith apple, caramelized onions



PLATED DINNER

COCKTAIL HOUR SAMPLE

Grazing Station of artisanal cheeses, crackers, fresh and dried fruits, charcuterie and pate, crudites and pita with specialty dips, herbs and pickled items

+

Choice of two passed appetizers

PLATED THREE COURSE DINNER SAMPLE

FIRST COURSE

Fresh Rolls and Artisan Breads with Butter

Pasta al Pomodoro with torn basil, fresh tomato and olive oil marinara with parmesan petals

SECOND COURSE

Beef tenderloin with chimichurri sauce, Maldon salt, pommes gratin dauphinois, roasted asparagus with lemon zest and crushed garlic

Moroccan spiced chicken supreme on a bed of honey and maple butternut squash puree, roasted herbed potatoes with olive oil and Maldon salt, seasonal root vegetables

Vegan lemon thyme risotto with fresh spring vegetables and "scallop" king oyster mushrooms

THIRD COURSE

Selection of coffee and teas

Choice of Dessert Buffet or Plated Dessert

LATE NIGHT FOOD

Taco Station

Masa corn tortillas, BBQ chicken, seasoned beef, garlic bean puree + lettuce, cherry tomatoes, tex-mex cheese, jalapenos, scallion + salsa verde, tomato salsa, mango salsa, sour cream, hot sauce and guacamole

