

WEDDING PACKAGE - PLATED DINNER

First Course

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| <p>Mixed Garden Salad Cucumber, Carrot, Tomato, Red Wine Vinaigrette</p> <p>Caesar Salad Garlic Vinaigrette, Bacon, Parmesan cheese, Peppered Croutons</p> | <p>Cream of Cauliflower Soup Garnished with Cheddar Herb Fritter</p> <p>Grilled Tomato Soup Basil Oil Drizzle, Touch of Black Olive Tapenade</p> <p>Atlantic Seafood Chowder (add \$3.00)</p> |
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Entrées

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| <p>Roast Turkey Dinner \$31.95 Herb Dressing, Buttermilk Mashed Potatoes</p> <p>Roasted Supreme of Chicken \$31.95 Sweet Mustard Glaze, Roasted Potatoes</p> <p>Maple Roasted Salmon \$32.95 On Curried Lentils</p> <p>Pork Loin \$32.95 Cranberry Chutney, Lyonnais Roasted Potatoes</p> | <p>New York Strip Loin \$35.95 Sweet Onion Demi-Glace, Oven Roasted Potatoes</p> <p>Portobello Parmesan \$27.95 On Asparagus Risotto</p> <p style="text-align: center;">All Entrées are Accompanied by Chef's Choice of Market Vegetables</p> |
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Desserts

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| <p>Rhubarb Crisp Oatmeal Crumble, Whipped Cream Topping, Strawberry Coulis Drizzle</p> <p>Strawberry Shortcake Italienne Strawberry Anglaise, Whipped Cream</p> <p>New York Cheese Cake Traditional Style or Uniquely Flavoured by Our Award-Winning Pastry Chef</p> | <p>Strawberry Wrapped Chocolate Pate Mocha Anglaise, Whipped Cream</p> <p>Lemon Tart Blueberry Meringue, Whipped Cream</p> <p>Fresh Fruit Cosmo Touch of Mint, Lavender Honey</p> |
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Children's Plated Menu \$15.95 per person

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| <p>First Course Crisp Veggies and Home Made Dip</p> | <p>Entrée (choice of one) Mini BBQ Chicken Pizza Rotini Pasta Tossed with Cheesy Tomato Sauce</p> | <p>Dessert Ice Cream Sundae</p> |
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All Plated Meals Include Freshly Baked Rolls and Butter
Freshly Brewed Starbucks Coffee and Tea



BUFFET DINNER

\$34.⁹⁵ per person

Minimum Number of 50 People
Add Additional Entrée for \$3.⁰⁰ per person

Cold Items

Assorted Gourmet Baked Breads, Home Made Dips & Spreads
Imported & Domestic Cheese Display, Variety of Crackers, Fresh Fruit Garnish

Fresh Salad Display

Mixed Garden Greens, Assorted Dressings
Caesar Salad, Garlic Vinaigrette, Bacon, Parmesan Cheese, Peppered Croutons
Asian Vegetable Rice Noodle Salad, Sesame Dressing
Mediterranean Pasta Salad with Kalamata Olives and Crumbled Feta

Hot Entrées

(Please Select Two)

Atlantic Salmon, Lemon Basil Cream Sauce
Baked Haddock "Parmigiana", Tomato Chutney
Roasted Breast of Chicken, Sweet Mustard Glaze
Mediterranean Pasta, Sun-Dried Tomato & Artichoke
Roasted Pork Loin, Pommery Jus & Apple Chutney
Grilled Beef Strip Loin, Demi-Glace & Red Onion Jam

Buffet Includes Chef's Choice of Potato or Rice, and Market Vegetables
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Delectable Dessert Display

Homemade Tarts, Cheesecakes, Layer Cakes,
Assorted Sweet Petites, Mousses and Fresh Fruit Platter
Add a Chocolate Fountain with Fresh Fruit for \$5.⁹⁵ per person

Chef-Attended Carving Station

Add for \$5.⁰⁰ per person

Maple Ham, Pommery Mustard Jus
Dijon Roasted Beef, Red Wine Demi
Honey Glazed Pork, Spiced Apple Compote



RECEPTIONS

Reception Package \$25.⁰⁰ per person
Try our pre-set stand-up style menu as noted below,
or see the following pages to build your own custom package.

Stationed Displays

Baked Brie Pinwheels Featuring Wild Blueberry, Raspberry Compote,
Chipotle, Tomato Chutney with Toast Points
Imported & Domestic Cheese Display, Seasonal Fruit Garnish,
Variety of Crackers
Fresh Vegetable Crudités & Delicious House Made Dips
Mussels Steamed in Garrison Ale
Assorted Gourmet Baked Breads, Home Made Dips & Spreads
Beautiful Fresh Fruit Display

Butlered Items

(based on four items per person)

Mushroom Bruschetta
Smoked Salmon Crostini
Spiced Meatballs with Mango Salsa
Curried Chicken on Cucumber

Sweet Treats

Homemade Tarts, Cheesecakes, Layer Cakes, Assorted Sweet Petites,
Mousses and Fresh Fruit Platter

Chef-Attended Carving Station

Add for \$5.⁰⁰ per person

Maple Ham, Pommery Mustard Jus
Dijon Roasted Beef, Red Wine Demi
Honey Glazed Pork, Spiced Apple Compote



Cold House Made Canapés

- Curried Chicken on Cucumber \$18.⁹⁵/dozen
- Smoked Salmon Crostini \$20.⁹⁵/dozen
- Mushroom Bruschetta \$17.⁹⁵/dozen
- Phyllo Wrapped Asparagus with a Hint of Lemon \$18.⁹⁵/dozen
- Coconut Infused Shrimp on Grilled Pineapple \$21.⁹⁵/dozen

Hot House Made Hors D'oeuvres

- Shaved Beef & Blue Cheese Cups \$20.⁹⁵/dozen
- Lobster Fritters, Lemon Aioli \$22.⁹⁵/dozen
- Grilled Scallops with Smoked Garlic Mayo \$22.⁹⁵/dozen
- Mini Lamb Chops with Tomato Chutney \$22.⁹⁵/rack

Classics

- Chicken Satay with a Lime Curry Sauce \$19.⁹⁵/dozen
- Crispy Chicken Wings \$20.⁹⁵/dozen
- Spicy Meatballs with a Mango Salsa \$18.⁹⁵/dozen
- Vegetable Spring Rolls with a Sweet & Spicy Thai Sauce \$18.⁹⁵/dozen
- Asian Pot Stickers & Teriyaki Sauce \$19.⁹⁵/dozen

CROWD PLEASERS

Mussel Bar \$75.00

Mussels Steamed in Garrison Red Ale
& Fresh Thyme
(Serves 25)

Shrimp Extravaganza \$150.00/per tray
Jumbo Shrimp, Spicy Cocktail Sauce, Lemon
Wedges, Chili Lime Sour Cream Tapenade
(Serves 25)

Potini Bar \$7.95/person

Mascarpone Mashed Potatoes accompanied
by: Port-Wine Beef Demi, Three-Cheese
Blend, Sour Cream, Herb-Mix, Smoked
Bacon, Caramelized, Balsamic Onions, Salsa,
Sautéed Mushrooms
(Minimum of 30 ppl)

From the Sea \$295.00/per tray

Smoked & Maple Cured Salmon, Assortment
of Preserved Fish and Mussels, Served with
Traditional Condiments
(Serves 25)

From the Oven \$45.00/per tray

Baked Brie Featuring: Wild Blueberry,
Raspberry Compote, Chipotle, Tomato
Chutney with Toast Points
(4 Wheels)

From the Fields \$95.00/per tray

Seasonal Cut Vegetables Accompanied by
our Homemade Blend of Dips
(Serves 25)

From the Fromagerie \$135.00/per tray

Imported & Domestic Cheese,
Seasonal Fruit, a Variety of Crackers
(Serves 25)

From the Orchard \$105.00/per tray

Tropical and Seasonal Fruit Display
with Yogurt Dip
(Serves 25)
Chocolate Fondue Fountain
Add \$2.50/person

From the Butcher \$195.00/per tray

Classic Meats,
Condiments & Crackers
(Serves 25)

From the Bakery \$95.00/per tray

Assorted Breads, Hummus, Spinach Dip,
Roasted Red Pepper
(Serves 25)

From the Pastry Shop \$6.95/person

Sweet Petites, Tortes, Cheesecakes,
a Chef's Surprise and Fresh Baked Cookies
(Min 50 ppl)

From the Market \$7.25/person

Seasonal Fruit, Lavender Honey,
Minted Yogurt & Granola, Freshly Brewed
Starbucks Coffee and Tazo Teas
(Min 25 ppl)

Flambé Station \$4.25/person

Chef Attended Flambé Stations

\$8.95 per person

Let our Chefs design the
flaming indulgence for your event.
Choose from Chicken, Scallops
or Seasonal Fruit.
(minimum 25 people)
100+ people \$7.95 per person



LATE NIGHT SNACKS & PACKAGES

Perk up your wedding guests when the sun goes down!
A great selection of fun snacks to keep the party going.

Late Night Perk Up \$8.⁹⁵ per person

Vegetable Crudités & Dip, Cheese Selection with Fresh Fruit Garnish, Mixed Nuts and Dried Fruit, Still and Sparkling Water, Freshly Brewed Starbucks Coffee and Tazo Teas

A Starbucks Experience \$8.⁹⁵ per person

Freshly Brewed Starbucks Coffee and Tazo Teas, Various Fontana Flavour Shots, Selection of House Made Biscotti, Gourmet Cookies and Cheesecake Bites

Midnight Decadent Dessert Display \$8.⁹⁵ per person

Sweet Petites, Tortes, Cheesecakes, a Chef's Surprise, Fresh Baked Cookies, Freshly Brewed Starbucks Coffee and Tazo Teas

Sunset Picnic \$7.⁹⁵ per person

Fruit and Cheese Platter, Refreshing Old Fashioned Lemonade, Fresh Baked Cookies, Still and Sparkling Water

Twilight Pizza Party \$9.²⁵ per person

Assorted Mini Pizzas, Chips & Dip, Squares & Brownies, Assorted Ice Cold Bottled Beverages

Late Night Fiesta \$3.⁵⁰ per person

Fire Roasted Tomato Salsa and Baskets of Crunchy Tortilla Chips

Evening Snack Baskets \$2.⁰⁰ per person

Bits & Bites, Pretzels, Peanuts

Late Night Coffee and Tea Service \$2.⁷⁵

Freshly Brewed Starbucks Coffee and Assortment of Tazo Teas



'SOMETHING BLUE' PACKAGE

Rehearsal

\$19.⁹⁵ per person

- Imported & Domestic Cheese Display, Seasonal Fruit Garnish, Variety of Crackers
- Fresh Vegetable Crudités & Delicious House Made Dips
- Mussels Steamed in Garrison Ale
- Assorted Gourmet Baked Breads, Home Made Dips & Spreads
- Chef's Selection of Passed Hors d'Oeuvres (based on six pieces per person)
- Assorted Sweet Petites, Pastries and Fresh Fruit Platter
- Freshly Brewed Starbucks Coffee and Tazo Teas

Dinner

\$30.⁹⁵ per person

Freshly Baked House Made Rolls & Butter

Appetizers (choice of one)

- Smoked Salmon and Asparagus Chowder with Dill Croutons
- Roma Tomato Salad with Balsamic Reduction

Sorbet

Chef's Creation

Entrée (choice of one)

- Halibut on Rosemary Buttered Spinach, Shiitake Mushrooms and Lemon Asparagus Risotto
- Pork Tenderloin with Warm Potato Salad, Red Apple Salsa and Maple Glaze
- Leek and Asparagus Ravioli with Sauteed Vegetables, Roasted Garlic Cream and Basil Oil

Accompanied by Market Vegetables

Dessert (choice of one)

- Key Lime Torte with Vanilla Cream
- Chocolate Covered Strawberry Cheesecake

Freshly Brewed Starbucks Coffee and Tea

Gift Opening

\$12.⁹⁵ per person

- Home Made Scones & Tea Biscuits
- Assorted Petite Gourmet Sandwiches
 - Minted Fruit Salad
- Smoked Salmon, Classically Dressed
 - Petit Fours
- Chocolate Dipped Strawberries
- Homemade Preserves
 - Whipped Butter
- Freshly Brewed Starbucks Coffee
 - Assortment of Tazo Teas
 - Old Fashioned Lemonade
- Bottled and Sparkling Water

All three menus must be purchased as a package to receive outlined pricing