



Churchill Package Plated Menu

Price: C\$75.00

*Please choose one selection from each course

Appetizers:

Fundy smoked haddock & bacon chowder
Spiced caramelized parsnip and sweet potato soup
Spring mix greens salad with honey citrus vinaigrette
Fresh asparagus, tomato, prosciutto and bocconcini with basil dressing
Fundy fisheries fish cakes with local greens
Lemon garlic emulsion, curry oil

Entrées:

Bacon wrapped digby scallops & fish cakes with grilled pineapple relish and butter sauce
Pan fried atlantic salmon with maple glazed sweet potato, cardamom glazed carrots & apple butter sauce
Sautéed digby scallops with apple fennel mash potatoes, broccoli florets and orange cilantro sauce
Goat cheese stuffed chicken breast with prairie grain potato cake, grilled vegetable ratatouille, port sauce
Roasted prime rib of beef with sun-dried tomato demi-glace, double baked potato & fresh vegetable medley
Grilled beef striploin with roasted red bliss potato and balsamic infused herb jus
Mushroom lasagna with mushrooms, asparagus, spinach, raclette cheese, butternut squash puree

Dessert:

Belgian triple chocolate torte with mocha crème anglaise
New York style cheesecake with berry compote
Spiced carrot cake with cream cheese icing and cinnamon apple compote
Three berry shortcake with fresh whipped cream
White, milk & dark chocolate mousse with praline crunch
Coffee and tea

Digby Pines Golf Resort and Spa

*All of our wedding banquet menus can be individually tailored to suit personal requirements, the specific tastes of the couple combined with our chef's advice on what is in season at the time of the wedding.