



Vantage Venues Wedding Menus

Price: C\$150.00

Menus

Hours d oeuvres - Butler passed (Please select five from below)

Braised beef and blue cheese arancini
Mini lobster rolls, with creamy tarragon dressing
Fried halloumi and wild mushrooms, with balsamic and fresh herbs (v) (gf)
Bay scallop ceviche, with tomato, lime, jalapeno and fresh herbs (gf)
Duck confit gnocchi, with roasted pumpkin and ricotta
Jerk chicken sliders, with mango slaw
Aloo gobi spring rolls with raita (v)
Lamb meat balls stuffed with goat cheese, in a tomato ragout (gf)

Soups or salad - Choice of one

Soups

Green onion and potato, with pancetta (gf)
Butternut squash, with maple cream (v) (gf)
Chorizo and corn chowder (gf)
Curried carrot and ginger (v) (gf)

Salads

Mixed green salad, with tomato, cabbage, carrots, cucumbers and white balsamic dressing (v) (g)
Watercress salad, with pickled and fermented vegetables and butter milk dressing (v) (gf)
Wedge salad, with bacon, oven roasted tomato, cucumber, blue cheese and peppercorn ranch dressing (gf)
Spinach salad, with ash goat cheese, roasted pecan, red onions and roasted pear dressing (gf)

Vantage Venues

Entrée - Choice of one

Sous vide chicken roulade stuffed with sundried tomato and black olive tapenade, with saffron rice pilaf, baby carrots, braised fennel, smoked tomato coulis and chicken jus

Roasted chicken supreme, with rosti potato, goat cheese puree, roasted heirloom beets and radishes, pancetta jus

Smoke roasted salmon, with red beet risotto, truffle carrot puree and horseradish jus

Wild boar loin with warm farro and roasted root vegetable salad, salsify puree, brussel sprouts and pork and duck bacon jus

Prime rib dinner, with buttermilk mashed potato, asparagus, glazed carrots, yorkshire pudding and jus

Vegetarian - Choice of one

Roasted portobello mushrooms, stuffed with farro kale pesto, poblano peppers, onions, pine nuts and fontina with confit garlic and tomato ragout

White bean and pumpkin stew with fried cauliflower and pickled zucchini salad

Duo - Choice of one Additional \$15. 00/pp

Surf and turf, sous vide beef striploin with jumbo shrimp, duchesse potato, pepper squash puree, braised red cabbage and red wine jus

Smoked duck breast and scallop, with ancient grains, pea puree, glazed carrots, bacon jam, pomegranate jus

Desserts - Choice of one

Lemon pound cake with black berry compote and fresh mint

New York cheese cake with drunken cherry's and white and dark chocolate shavings

Chocolate cake, with "melted" ice cream and strawberry and cardamom coulis

Lemon meringue pie with candied citrus

Sweet table (Available for wedding package two)

“Milk” and cookies

Whipped condensed milk and assorted cookie shooters

Brownies, bars and squares

Novelty sized assortment of each, filled and stuffed with, candy, chocolate and fruit purees

Assortment of mousses and parfaits

Savoury table (Available for wedding package two)

Assorted mini Italian sandwiches

Meatball, chicken parmesan, and sausage served with roasted mushrooms onions and peppers

Two kinds of mini hard tacos

Mexican pit pig, and fried cauliflower

Poutine station with chicken gravy cheese curds and an assortment of toppings