

All-Inclusive Wedding Package

Price:C$175.00

PRE-DINNER COCKTAIL RECEPTION FOOD INCLUDES:

Choice of 4

Hot Hors D'oeuvres

Korean Style Beef Satay with Wasabi Sesame Soy
Thai Chicken Satay with Peanut Sauce
Garlic Shrimp Satay with Burnt Sesame Soy
Spanakopita with Tzatziki Sauce
Crispy Escargot Lollipops with Brown Butter Emulsion
Beef Sliders with Bacon Jam
Grilled Portobello Honey Glazed Goat Cheese Slider
Seafood Cake Sliders with Rouille Sauce
Pork Belly Crostini – Tomato Jam/ Crème Fraiche

Grilled Vegetable Crostini with Balsamic Crème Fraiche
Chicken Sliders with Spicy Maple Glaze
Curry Halloumi Skewer with Honey Tahini Yogurt
Gunn's Hill Cheese Arancini with Tomato Aioli
Spring Rolls with Sweet and Sour Sauce
Potato Cheddar Croquettes with Scallion Crema
Seafood Beignets with Gribiche

Cold Hors D'oeuvres

Mini Quiche – Seasonal
Marinated Tomato and Torched Brie Filo
Grilled Vegetable Bruschetta Crostini with Balsamic Glaze
Deviled Eggs – Classic or with a twist
Asian Endive Lettuce Wraps
Seafood Mousseline Cucumber
Duck Rillettes Crostini with Fig Orange Chutney
Falafel Bites with Hummus and Tahini Sauce
Caprese Skewers with Balsamic Reduction
Marinated Vegetarian Pinwheel Rolls with Apple Aioli
Smoked Dill Salmon Crostini with Crispy Caper Cream Cheese

GOURMET PLATED DINNER:

Selection of Freshly Baked Rolls & Butter

STARTER (Choose 1)

Green Salad with Tomato Oregano Vinaigrette
Caesar Wedge Salad with Focaccia Crostini, 5 Brother Cheese
Grilled Vegetable Fusilli Salad with Parmesan Herb Dressing
Garden Salad with Green Goddess Dressing
Harvest Beet and Goat Cheese Salad with Apple Maple Vinaigrette
Strawberry and Goat Cheese Salad with Poppy Seed Dressing
Boston bib Salad with Creamy Dill Vinaigrette
Panzanella Salad with Shallot Dressing
Waldorf Salad with a Creamy Apple Dressing
Pierogi Style Potato Salad

ENTRÉE (Choose 2 and 1 vegetarian)
All main courses are served with chefs seasonal vegetables, and your choice of starch

Crispy Chicken Kiev, stuffed with Herbed Garlic Butter, and Panko Parmesan Crumb
Roasted Chicken Supreme with Bacon and Leek Velouté
Seared Salmon Fillet with Arugula Pistou
Seared Salmon Fillet with Brown Butter Reduction
Baked Honey Soy Salmon (Baked with Soy, Orange Honey Sesame Coconut Broth)
Teriyaki Glazed Trout (Togarashi, Orange and Maple Cured Trout)
Korean Style Pork Belly, Gochujang BBQ Glaze

Double Smoked Pork Chops with a Whisky Apple Butter Glaze
Pork Loin, stuffed with Caramelized Onion Apple Bacon and Wild Mushrooms
New York Striploin Steak with Bordelaise Sauce

DESSERT (Choose 1)
Dessert Available Upon Tasting Date

STARCH

Potato Puree, Buttermilk Mashed Potatoes with Chives
Duck Fat Fingerling Potatoes, Poached in Duck Fat and Roasted with Sherry Vinegar and Herbs
Risotto, White Wine, Shallots, 5 Brother Cheese Butter
Triple Cooked Spuds, Crispy and Fluffy Cooked Potatoes in three step process
Polenta, Creamy Cornmeal with Wine, Braised Leek Broth, Sharp Cheese
Jasmine Rice, Coconut Milk, Burnt Sesame Ginger
Fondant Potatoes, Seared and Slow Roasted Russett Potatoes.
Millefeuille Potatoes, Thousand Layer of Thin Slice of Crispy Potatoes
Wild Rice and Quinoa Pilaf

VEGETARIAN

Baked Vegan/ Vegetarian Stuffed Phyllo Pocket
Stuffed Roasted Squash Cup
Stuffed Grilled Portobello Mushroom Cap

HOUSE WINE
2 bottles of House Wine per table of 8

6 HOUR OPEN BAR
Liquor: Smirnoff Vodka, J.P. Wiser's Deluxe Rye, Bacardi Rum, Tanqueray Gin
Beer: Coors Light, Sleeman Clear, MGD, Sol, Creemore
Non-Alcoholic Drinks: Fountain Pop, Orange Juice, Cranberry Juice and Clamato Juice
House Wines: Pelee Island Cabernet, Pelee Island Pinot Grigio
Premium Wines available ask for an upgrade quote

LATE NIGHT MENU

Craigowan Golf Club will cut your wedding cake complimentary

Plus one Station:

Fajita Taco Bar/ Pick Protein (Carnitas/ Spicy Beef/ Pulled Chicken)
Nacho Bar
Poutine Bar/ Supreme Bar
Slider Bar
Deli Style Platter/ Charcuterie
S'mores Bar/ Sugar Shack
Crispy Chicken and Waffles
Hot Dog/ Corn Dogs
Noodle Bar
Shawarma Bar
Pizza Bar/ Flat Breads
Falafel and Hummus Bar
Banh Mi Station
Pretzel Station