

# Dominion Hill Catering

Price:C$40.00

**Sample Wedding Menus:**

BREADS:

Focaccia Bread or White Dinner Rolls with Salted Herb Butter (VG)

SALADS:

Mixed Greens with Tomato, Cucumber, Carrot, Pickled Onion & Pumpkin Seeds (VG, V, GF, DF)

Classic Caesar with Parmesan, Smoked Bacon, Pickled Onion & Fried Crouton

Baby Kale Caesar with Parmesan, Smoked Bacon, Pickled Onion & Fried Crouton

Roasted Beet with Arugula, Toasted Pecans, Goat Cheese & Pickled Mustard Seeds (VG, GF)

Spinach with Seasonal Fruit, Shaved Celery, Toasted Almonds & Feta Cheese (VG, GF)

Spinach & Arugula with Pickled Grapes, Toasted Pecans & Goat Cheese (VG, GF)

SOUPS:

Roasted Tomato and Fresh Basil Soup, with drizzle of Cream (VG, GF)

Maple Sweetened Butternut Squash Soup (VG, V, GF, DF)

East Coast Seafood chowder (additional $3 per person)

ENTRÉES:

Rosemary, Thyme & Lemon Marinated Roasted Chicken with White Wine Au Jus (GF, DF)

Roasted Breast of Chicken with Mushroom sauce (GF, DF)

Carved Slow-Roast Beef Striploin with Red Wine Au Jus (GF, DF) or Horseradish Cream Sauce (GF)

Baked Local Atlantic Salmon with Maple Syrup, Dijon Mustard Glaze (GF, DF)

Baked Local Atlantic Salmon with Pickled Mustard Salsa Verde (GF, DF)

Maple Mustard Glazed Carved Ham (GF, DF)

Pan-Roasted Potato Gnocchi with red onion, tomato, arugula, basil and parmesan (VG, V, DF)

SIDES:

Roasted Carrots and Braised Green Beans with Maple, Thyme & Black Pepper (VG, V, GF, DF)

Garlic Roasted Asparagus or Broccolini - as seasonally available (VG, GF, V, DF)

Whipped Garlic & Chive Buttermilk Mashed Potatoes (VG, GF)

Oven Roasted Herbed Baby Yukon Gold Potatoes (V, VG, GF, DF)

Seasonal Vegetable Basmati Rice (VG, V, GF, DF)

DESSERTS:

Seasonal Shortcakes with Fresh Cream & Mint (VG)

Flourless Chocolate Cake with Chocolate Ganache & Seasonal Preserve (VG, GF)

NY Style Cheesecake with Seasonal Preserve (VG)

Sticky Toffee Pudding with Salted Caramel, Pecans & Drizzle of Fresh Cream (VG)

Down East Butter Bread Pudding with Salted Caramel (VG)

Assorted pies with ice cream & whipped cream served as a buffet (add $5 per person)