



Kanawaki Golf Club - Wedding menu options

An all inclusive price per person of \$130 plus G.S.T, P.S.T and 15 % administration is available. Which includes, hors d'oeuvres (5 or 6 pieces each), 1/2 a bottle of wine per person with dinner, The Ritz-Menu option #1 and open Bar 1 hour during cocktails and 2 hours after dinner.

Below are our menu options by category. Please add G.S.T.,P.S.T and 15% administration to stated prices.

Wine and bar options are available upon request.

Your guests will appreciate 5or 6 hors d'oeuvre during the cocktail

Cold Canapes (choice of 3)

Bruschetta with olive oil on toasted baguette

Salmon gravlax with honey and whole grain mustard

Pastry puffs with liver mousse in port

Prosciutto fruit wraps

Italian style cherry tomato skewers

Northern shrimp mousse, wasabi cream sauce

Antipasti vegetable skewers

Smoked salmon savory cakes

Goat cheese pearls with caramelized pear

Grilled mango duck ham

Shrimp skewers with Cajun mayonnaise

Warm Canapes (choice of 3)

Mozzarella arancinis

Chicken quesadillas

Vegetarian spring Rolls

Tempura shrimps

Satay beef skewers

Mushroom and cheddar mini quiches

Teriyaki chicken satays
Mini crab cakes
Breaded artichokes with goat cheese
Glazed beef skewers, BBQ sauce
Mini puff pastry stuffed with escargot in garlic confit
Oka cheese bundles, apples, almonds and honey

The Ritz- Menu option #1

Assortment of wood-fire oven baked breads

Starters - Choose 1

Classic Gazpacho, lightly creamed, croutons
Cream of roasted sweet peppers, homemade pesto
Mixed green salad, balsamic vinegar reduction
Prosciutto, baby arugula, roasted pineapple, nut crumble, maple vinaigrette
Homemade pasta swirl, mascarpone, spinach, sundried tomatoes, Napoli sauce

Main Course - Choose 1

Chicken supreme, flambéed in brandy, forest mushrooms, lardons, demi glace
Oven roasted salmon supreme, tarragon Greek yogurt
Slow cooked entrecote served in a fond lie with dried leeks

Finish

Your wedding cake
A platter of fruit on each table
Coffee, tea, herbal tea - \$65

Midnight Tables

Italian

3 varieties of cold pizza

Homemade cold-cuts served on baguette
Sliced Porchetta served on a mirrored serving platter
Mini ricotta cannoli

\$11 per person

Traditional

Assorted sandwiches served on baguette or flat bread
Crudités served with their dips
Canadian cheese platter
Sweet delicacies

\$15 per person

Assorted end of evening options

Poutine - \$8 per person

Grilled cheese - \$7 per person

Hot dog - \$6 per person

Mini pulled pork burgers with cheddar - \$28 per dozen

Garnishes and condiments are all included

Chocolate fountain with fresh fruit - \$9 per person

Canadian cheese platter - \$12 per person

Imported cheese platter - \$18 per person