



Presidential Gourmet - Celebration Menu

Price: C\$150.00

With a portfolio of hundreds of outstanding relationships built on a history of unparalleled food and outstanding service, the Presidential Gourmet kitchen is dedicated to producing food based on a firm environmental philosophy using sustainable methods and products. We spark imagination, whet appetites and exceed expectations while making local choices. Our delicious menus and attention to detail have made Presidential Gourmet an industry leader in bespoke events for over three decades. From a savory start to a sweet finale, PG associates are passionately devoted to your big day. Your unforgettable dining experience will be shaped by our culinary experts. With your vision as our inspiration, PG planners will design a wedding plan that reflects your taste and personality. We want to take your breath away with our award winning fine catering and make sure that your day is all that you dreamt of. We understand that every detail of your wedding is important and should be memorable beyond expectations. Our incomparable catering services and remarkable staff will leave you and your partner reminiscing about it for years to come.

Celebration Menu

Starting from \$150 per person + HST

Pricing inclusive of food, staffing, rentals and landmark fees. Minimum 150 guests.

A wide range of menu customizations and upgrades are available.

The final cost will be dependent on menu selections and quantities.

Cocktail Reception

Based on five pieces per person

Truffled Mushroom Arrancine with Fontina Cheese Centres - Smoked tomato bisque pipette;
presented on micro basil seedlings

Shrimp Taco - Miso sake shrimp, sushi rice, pickled ginger, sesame aioli, green onion, wonton crispy
taco

Beef Crostini - Medium rare sliced AAA beef with roasted tomato chutney and balsamic drizzle on
focaccia crostini

Compressed Watermelon Margarita - Crystallized ginger, lime gel, lemon balm, Maldon salt **not to
be missed***

Baby Kale "Caesar" Wraps - Crisp baby kale leaves, Parmesan cheese, focaccia crouton "crunch"
and oven dried tomato in a rice paper wrap with Presidential Gourmet Caesar jalapeno dip

Red Wine and Shallot Tartlet with Fresh Herbs and Chevre - Fresh thyme leaves on top of each tartlet

Cherry Duck Blini - Sliced, smoked duck breast with cherry compote on mini buckwheat blini garnished with organic seedling (GF)

Plated Dinner

Appetizer

Asparagus Fettuccine Salad - Grapefruit segments, shaved raw asparagus "fettucine" ribbons, trio of radishes, heirloom tomato, micro basil, yuzu vinaigrette, feta cheese snow

- or -

Roasted Beet and Rhubarb Salad - Mandarin oranges, red onion, mint and Thai basil; honey & pink-peppercorn vinaigrette

- or -

Baby Spinach Salad - With roasted pears or seasonal berries, toasted pumpkin seeds, Ontario Goat's cheese, honey pommery vinaigrette & edible flowers

Main Course

Braised Short Ribs - With parsnip & potato mash, sautéed broccolini, heirloom glazed carrots, frizzled leek hay

- or -

Quinoa Stuffed Cornish Hen - Sundried tomato and dried fruit quinoa stuffing with herb jus, butternut squash purée, broccolini

- or -

Muskoka Rainbow Trout - Pan-seared with mint & green pea sauce, black quinoa oven roasted beets and herb cress

- or -

Tandoori Spiced Cauliflower Steak - Cardamom scented rice pilaf cake, broccoli florets, tikka masala sauce, Za'atar raita

Dessert

Chocolate Caramel Bonheur - Petit dark chocolate cake layered with caramel cremeux*, Islay whiskey Anglaise

- or -

Dessert Platters For Every Table - Selection of petite seasonal offering; tarts, chocolate indulgences, eclairs, dessert "shots" and more

Freshly Brewed Coffee & Tea

Late Night Selections

Miniature Beef Burgers - With caramelized onions and cheddar

- or -

Traditional Poutine EH! - French fries, cheese curds and gravy served in a take- out box

- or -

Chicken and Waffle - Cornflake crusted buttermilk chicken with picked red cabbage, served on a waffle with Dijon aioli and cabbage cress

- or -

Prairie Perogies - bacon and onion perogies, served with sour cream and chives

*For additional menu selections and an abundance of options to customize your event, please contact us.