



Traditional Wedding Buffet

Menu

Price: C\$80.00

Choice of 4 Passed Hors D'Oeuvres

Vegetarian Options Meat Options

Italian Bruschetta with Cherry Tomato & French Crisps BBQ-Glazed Mini Meatballs
Portobello Mushroom Bruschetta Roasted Italian Sausage Bites with Fire-Roasted Spread
Seared Vegetable Dumplings with Teriyaki Jerk Chicken Satays with a Cool Cucumber Sauce
Samosas with Tamarind Chicken Satays with a Plum Dip
Spring Rolls with Plum Sauce Seared Chicken Dumplings with Teriyaki
Mini Arancini with Arrabbiata Sauce Lamb Spiducci
Sautéed Perogies with Sour Cream & Fresh Green Onion "Pig in a Blanket" Pogos with Mustard
Cauliflower Bites with Sweet Chili Thai Mini Bocconcini Wrapped with Parma Prosciutto Skewers
Poached Pear, Caramelized Onion & Goat Cheese Canape Parma Prosciutto & Herbed Cheese Crostini with Balsalmic

Seafood Options

Shrimp Cocktail Martini
Tempura Shrimp with Teriyaki Reduction
Jalapeno Shrimp Poppers FALSE
Cajun Shrimp, Crème Fraîche & Cucumber
Ahi Tuna Tartare on Cucumber Wheels

Grazing Table Option

Cheese & Salumi Grazing Boards with Assorted Crackers & Italian Taralli (+\$7.50 PP) FALSE

Mediterranean Spreads

Fire-Roasted Red Pepper, Black Olive Tapenade, Charred Hummus with Baked Naan & Crisps (+\$5.25PP)
FALSE

All Buffet Wedding Dinners feature a chef carving station of Top Sirloin or Beef with Horseradish & Barolo Jus

Choice of 1 Meat Choice of 2 Sides

Seared Chicken Breast with White Wine & Lemon Creamy golden mashed potato
Roasted Chicken Supreme with Lemon & Honey-Dijon Rosemary roasted potatoes
Breaded Chicken Cutlet with Bufala & Pomodoro Roasted root vegetables
Chicken Paprikash Mixed vegetable medley
Curried Boneless Chicken Thighs Sautéed shiitake mushrooms & sweetlet peas
BBQ-Glazed Boneless Chicken Thighs Rapini & carrot medley

Hickory Smoked Chicken Pieces Steamed corn niblets with butter
Jerk Chicken Pieces
Chicken Kabobs with Tzatziki
Chicken Pieces with Rosemary, Lemon & Garlic
BBQ Pork Side Ribs
Seared Pork Loin with Pear & Apricot Chutney
Italian Sausage with Sweet Pepper & Onion
Baked Atlantic Salmon with Mango Salsa (+\$5.00 PP)

Choice of 2 Salads Choice of 1 Pasta

Baby Greens with an Aged Balsamic Vinaigrette Penne Pomodoro
Baby Kale Salad with Feta & Lemon Dressing Penne Alla Vodka
4 Bean and Red Beet Medley FALSE Cheese/Meat Tortellini with Pomodoro
Caprese Salad with Mini Bocconcini, Cherry Tomato, Cucumber Cheese/Meat Tortellini with Rosé Sauce
Coleslaw with Mayo Penne Bolognese
Coleslaw with White Wine Vinegar Meat/Vegetable Lasagna
Assorted Vegetable and Pickle Platter with White Wine Vinegar Gnocchi with Basil Pesto and Lemon
Assorted Vegetable and Pickle Platter with Creamy Mayo Butterfly Pasta with Spinach & Extra-Virgin Olive Oil
Creole Rice Salad with Black Bean and Red Pepper Orecchiette with Rapini, Pancetta & Extra-Virgin Olive Oil
Caramelized Corn Salad with Black Bean & Cherry Tomatoes Creamy Mac 'N Cheese
Fusilli Pasta Salad with Summer Vegetables & Basil Pesto
Sautéed Perogies with Sour Cream & Green Onions
Butter & Herb Steamed Rice
Mediterranean Rice with Artichokes, Sundried Tomatoes &
Olives

*****All Buffets are Served with Assorted Buns & Whipped Butter and Seasonal Fruit Platters with Coffee**