



Plated Traditional Menu

Price: C\$92.00

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 FALSE Parma Prosciutto & Herbed Cheese Crostini
with Balsamic

Seafood Options

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

Grazing Table Option

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

Mediterranean Spreads

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

First Course: Salad - Choose 1

***Includes fresh rolls & whipped butter

Italian Antipasto: Baby greens with aged balsamic. Grilled medley of red pepper, zucchini & eggplant Italian fior di latte

wrapped with prosciutto di parma and greek feta

Tie The Knot Salad: Baby greens & fresh basil dressing. Italian nodini, heirloom tomato and balsmic reduction

Caesar Salad: Romaine wedges, baked Italian herb croutons, parmigiano cheese, chopped "in-house" smoked bacon

and caesar vinaigrette

Arugula Salad: Riesling poached pear, candied walnuts and blue cheese vinaigrette

Second Course: Main Course - Choose up to 4

***Offer your guests up to 4 choices from the following Mains for them to choose from when they RSVP.

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Typically you should
make at least 1 of the 4 a vegetarian option. Other dietary restrictions can be accommodated within the 4
options.

Consult Chef for details

Meat Options

AAA Alberta Beef Tenderloin, Whole Roasted, Carved On-Site, Barolo Reduction

California-Cut AAA New York Strip Steak with Tri-Peppercorn Jus
Boneless Beef Short Rib, Slow-Braised and Port Reduction
Chicken Supreme Roasted with Honey Dijon, Lemon Sauce & Crispy Shallots
Veal Cutlet Lightly Breaded with Bufala & Pomodoro
Chicken Cutlet Lightly Breaded with Bufala & Pomodoro
Lamb Shank, Port & Tomato Braised

Seafood Options

Atlantic Salmon Baked with Mango & Red Pepper Salsa FALSE 0
Branzino, Pan-Seared, Roasted Red Peppers & Fresh Lemon FALSE 0
Costa Rican Swordfish, Grilled with Dill & Caper Hollandaise (+\$4.50PP) FALSE 0
Chilean Sea Bass, Baked with Fennel, Fresh Parsley & Lemon Gremolata (+\$9.25PP) FALSE 0

Vegetarian Options

Red Bell Pepper, Baked, Jasmine Rice & Lentil Stuffing with Tomato Coulis
Vegetable Phyllo Baked with Pomodoro & Mushroom Sauce
Eggplant Parmigiana Tower, Baked, Brown Rice Flower, Pomodoro & Bufala

Sides for Main - Choose 2

Creamy Golden Mashed Potato
Rosemary Roasted Potato
Green Bean & Carrot Medley
Sautéed Rapini
Baby Bok Choy & Carrot

Third Course: Choose 1

Chocolate Tartufo with Vanilla or Raspberry Filling and Fresh Berries
Apple Pie Blossom with Crème Anglaise & Caramel
Vanilla Cheesecake with a Raspberry Compote & Chocolate Sauce
Molten Chocolate Lava Cake with Whipped Cream & Raspberry Coulis
Merlot Poached Pears with Vanilla Bean Ice Cream, Chocolate & Micro-Greens
Tiramisu Cups with Fresh Berries

Additional Courses

Soup Course (+\$8.00 PP) Pasta Course (+\$9.25 PP)
Butternut Squash Soup with Crème Fraîche

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***Chef Suggestions Upon Request Starting at \$9.25PP

Italian Minestrone

Italian Chicken Broth with Spinach & Parmigiano
Caldo Verde (Kale, Potato & Chorizo)