



THE PLATED WEDDING MENU 2027

Price: C\$98.00

Cocktail Hour – Choice of 5 Passed Hors D'Oeuvres

Vegetarian & Meat Options

- Italian Bruschetta with Cherry Tomato
- Portobello Mushroom Bruschetta
- Seared Vegetable Dumplings
- Samosas with Tamarind
- Spring Rolls with Plum Sauce
- Mini Arancini
- Sautéed Perogies
- Cauliflower Bites
- Polenta Fries with Garlic Aioli
- Poached Pear & Goat Cheese Canape
- Cherry Tomato & Dill Cream Cheese Canape
- BBQ-Glazed Mini Meatballs
- Italian Sausage Bites
- Jerk Chicken Satays
- Chicken Satays
- Chicken Dumplings
- Lamb Spiducci
- Parma Prosciutto Crostini
- “Pigs in a Blanket
- ”Mini Lamb T-Bone (+\$1.75 pp)

Seafood Options

Fermanagh Farms

Shrimp Cocktail Martini

Tempura Shrimp with Teriyaki reduction

Cajun Shrimp, crème fraiche & cucumber

Ahi Tuna Tartare on cucumber wheels

GRAZING TABLE OPTIONS:

Cheese & Salumi Grazing Boards

Assorted Crackers & Italian Taralli(+\$12.00 pp)

Mediterranean Spreads

Fire-Roasted Red Pepper, Black Olive Tapenade, Charred Hummus with Baked Naan & Crisps(+\$9.00 pp)

First Course: Salad - Choose 1

ITALIAN ANTIPASTO:

Baby greens with aged balsamic & honey- dijon dressing

Grilled medley of red pepper, zucchini & eggplant

Prosciutto di Parma

Greek feta

HEIRLOOM TOMATO & CUCUMBER TOWER:

Baby greens, a fresh mint, lemon dressing

Whipped Greek feta, olives
Heirloom tomato, cucumber
Pea shoots

CHIOGGIA “CANDY STRIPE” BEET SALAD:

Bitter greens, a citrus dressing
Chioggia beets, crumbled goat cheese
Maple-glazed walnuts

CAESAR SALAD:

Romaine leaves, a Caesar vinaigrette
Baked Italian herb croutons
Parmigiano cheese
Chopped “ in-house” smoked bacon

ARUGULA SALAD:

Baby arugula, a blue cheese vinaigrette
Riesling poached pear
Candied walnuts
Whipped ricotta, garlic crisp

WITH FRESH BUNS & WHIPPED BUTTER

Second Course: Main Course + Choose up to 4
Offer your guests up to 4 choices from the following menu for their choice from when they RSVP. 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 + \$6.00 PP

CALIFORNIA-CUT AAA NEW YORK STRIP STEAK

Tri-Peppercorn Jus

BONELESS SHORT RIB

Slow-braised, port reduction

LAMB SHANK

Port & tomato braised

LAMB STRIPLOIN

Medium rare, with mint gremolata

CHICKEN SUPREME

Roasted, honey-dijon & lemon sauce crispy shallots

CHICKEN OR VEAL CUTLET

Lightly breaded

Mozzarella & pomodoro

SEAFOOD OPTIONS:

ATLANTIC SALMON

Baked, mango & red pepper salsa

BRANZINO

Pan-seared, roasted red peppers, fresh lemon

COSTA RICAN SWORDFISH

Grilled, dill & caper hollandaise - \$4.50 PP

CHILEAN SEA BASS

Baked, fennel, fresh parsley & lemon gremolata - \$9.25 pp

VEGETARIAN OPTIONS:

RED BELL PEPPER

Fermanagh Farms

Baked, jasmine rice & lentil stuffing, tomato coulis

VEGETABLE PHYLLO

Baked, pomodoro & mushroom sauce

EGGPLANT PARMIGIANA TOWER

Baked, brown rice flower, pomodoro, bufala

JAPANESE EGGPLANT

Baked, with tabouleh, pumpkin seeds, lemon & olive oil

SIDES FOR MAIN - Choose 2

Creamy Golden Mashed Potato

Rosemary Roasted Potato

Green Bean & Carrot Medley

Sautéed Rapini

Baby Bok Choy & Carrot

Third Course: Dessert - Choose 1

CHOCOLATE TARTUFO

Vanilla or raspberry filling, fresh berries

APPLE PIE BLOSSOM

Crème anglaise & caramel

VANILLA CHEESECAKE

Raspberry compote & chocolate sauce

MOLTEN CHOCOLATE LAVA CAKE

Whipped cream & raspberry coulis

MERLOT POACHED PEAR

Vanilla bean ice cream, chocolate & micro-greens

TIRAMISU CUPS

Fresh berries

CHOCOLATE BREAD PUDDING

Crème anglaise & fresh berries - Extra \$1.75 pp

Additional Courses

SOUP - \$11.00PP UPGRADE

Holland Marsh Soup Fest's 1st Place Winning" Cajun butternut clam chowder

Butternut squash soup with crème fraiche

Italian minestrone

Italian chicken broth with spinach & parmigiano

Caldo verde (kale, potato & chorizo)

Cream of Leek & Potato Soup

PASTA - STARTING AT \$12.00PP

Chef's suggestions upon request