



Vieni Wedding Menu

Selection of the following (~~based on wedding~~ **HOPS D'OEUVRES** wedding package purchased)

HOT SELECTIONS

MINI QUICHE, with braised leek, goat cheese and cherry tomatoes

VEGETABLE SPRING ROLLS, with sweet and sour dipping sauce

BEEF SATAYS, glazed with forty creek bbq sauce

TRUFFLE MAC & CHEESE FRITTERS

COCONUT SHRIMP

BACON WRAPPED SCALLOPS

POLPETTA, with pomodoro sauce

COLD SELECTIONS

CAPRESE SKEWERS with pesto and balsamic reduction

GRILLED ZUCCHINI and goat cheese bites

ASIAGO BRUSCHETTA with basil and balsamic crostini

CAESAR SALAD CUPS with bacon

ANTIPASTO SKEWERS with salami, olives and mozzarella

PROSCIUTTO wrapped melon

WATERMELON AND BRIE drizzled with balsamic

FRESH RICOTTA on a honey crostini

FOUR COURSE PLATED MENU

*Assorted bread and herbed butter on each table

Selection of the following (~~based on wedding~~ **FIRST COURSE** wedding package purchased)

APPETIZER

CRAB CAKES, with fresh arugula and roasted red pepper aioli

BEEF TENDERLOIN, with truffle tulip

ARANCINI with provolone and marinara sauce

The Legacy at Vieni Estates

ANTIPASTO, Italian cured meats, cheeses, olives and giardiniera
HONEY RICOTTA PEACH CROSTINI, with crispy pancetta and golden crisp, bread topped with honey ricotta, fresh peaches, and drizzled with balsamic glaze and sprinkled with basil

SOUP

MINESTRA MARITATA with meatballs, pastina, spinach and herbs

MEDITERRANEAN with lentil and orzo

TOMATO & RED PEPPER BISQUE with mascarpone

BUTTERNUT SQUASH with maple chive chantilly

SALAD

GARDEN SALAD with tomatoes, cucumber, onions and garlic croutons with balsamic vinaigrette
CAPRESE SALAD sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with olive oil and balsamic drizzle

ASIAGO CAESAR SALAD with fresh grana padano, crispy bacon and focacce

APPLE & SPICY PECAN SALAD with dried cranberries, spring mix and goat cheese with balsamic vinaigrette

GREEK SALAD feta cheese, kalamata olives, tomatoes, oregano and green pepper

CHOPPED LEMON KALE SALAD chopped kale marinated in lemon olive oil, romano cheese, roasted walnuts and topped with shaved grana padano

Selection of the following **SECOND COURSE** (based on wedding package purchased)

PASTA

PENNE (choice of sauce) - pomodoro, arrabiatta, primavera or alfredo

PENNE WITH PROSCIUTTO with roasted red peppers, in a parmesan cream sauce

CONCHIGLIE seashell pasta, stuffed with spinach, fresh ricotta and mozzarella cheese with pomodoro sauce

CAVATELLI ALLA CARBONARA Fresh cavatelli pasta with salty pancetta, creamy parmesan sauce and tossed with fresh egg.

CHEESE RAVIOLI with roasted red peppers, mushrooms and spinach with marscapone

CHEESE TORTELLINI with arugula and oven dried tomatoes in a truffle cream sauce

LOBSTER RAVIOLI* with pancetta and asparagus in a beurre blanc sauce

MEATBALLS & SAUSAGE* served family style in pomodoro sauce

The Legacy at Vieni Estates

Selection of the following (based on wedding package purchased)

THIRD COURSE

all dishes served with roasted potatoes or garlic mashed potatoes and seasonal vegetables unless otherwise stated

BEEF

GRILLED 'AAA' SIRLOIN with goat cheese crust and a fire-roasted red pepper jus

NEW YORK STRIPLOIN with wild mushroom demi Vieni Cabernet Sauvignon glaze

10 HOUR BRAISED BEEF SHORT RIB with a Whiskey BBQ glaze

GRILLED BEEF TENDERLOIN* with wild mushroom and Vieni Cabernet Franc glaze

FIRE GRILLED 'AAA' RIB EYE* with tomato chutney and red wine jus

FRENCH CUT LEMON &

ROSEMARY VEAL CHOP* brushed with fresh lemon and rosemary topped with salsa verde

PORK

SLOW ROASTED PORK OSSO BUCCO with a mushroom, onion and duck confit demi glaze

reduction

HERBED PORK CHOP with a sage and pomegranate jus

LAMB

ONTARIO LAMB CHOPS* with rosemary and red peppercorn crust, wild rice and a wild mushroom

Vieni Merlot jus

POULTRY

POLLO REPIENO chicken stuffed with prosciutto, spinach, ricotta, goat cheese and served with an asiago cream sauce

POLLO AL MARSALA lightly coated chicken breasts braised with Marsala wine and mushrooms

POLLO ALLA PIEMONTESE stuffed with brie and apples with red onion and cranberry cream sauce

SEAFOOD

*seafood platters are based on tables of 10

PESCE MISTO \$110 jumbo shrimp, calamari, scallops and mussels

DELUXE ZUPPA DI PESCE \$180 jumbo shrimp, scallops, calamari, alaskan king crab legs, lobster tails, mussels and clams.

Selection of the following (based on wedding package purchased)

FOURTH COURSE

DESSERT

FRAGOLOSA with strawberries and whip cream

TIRAMISU with Vieni Icewine berries

OREO CHEESECAKE topped with OREO cookie biscuits

NEW YORK STYLE CHEESECAKE with seasonal berries

ADDITIONAL OPTIONS

ANTIPASTO BAR \$12 per person - an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, marinated mushrooms, giardiniera, olives, roasted peppers, Italian cured meats, and seafood salads.

DELUXE ANTIPASTO BAR \$18 per person - an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, marinated mushrooms, giardiniera, olives, roasted peppers, Italian cured meats, prosciutto, seafood salad, mussels and shrimp tree

PRICED FOR EVERY TWENTY-FIVE GUESTS

CANDY BUFFET \$150 - seven selections from our list of candies and chocolates, we supply jars and goody bags

CHOCOLATE FOUNTAIN \$125 - cantaloupe, pineapple, watermelon, strawberries, bananas, marshmallows and cookies

SHRIMP DISPLAY \$125 - jumbo shrimp displayed in layers with our house made cocktail sauce

CREPE & WAFFLE STATION \$150 - assorted crepes and waffles with an assortment of sauces

ESPRESSO BAR \$65

LATE NIGHT PUB FOOD

Assorted pub style fare. Discuss with our Coordinator.

LATE NIGHT PUB FOOD

AFTER GLOW WOOD FIRED PIZZA, ASSORTED DESSERTS AND FRUIT PLATTER