



Silver Package

Price: C\$85.00

Silver package: 3 Hors d'oeuvres

From the land

Chicken wellington | Free range Ontario chicken, wild mushrooms, golden puff pastry

Mild curry beef | plum mango chutney | gf

Chicken satay | mild curry, plum mango chutney | gf

Beef togarashi | sugar cane skewer marinated in a ginger, garlic with teriyaki sauce | gf

From the sea

Hawaiian shrimp | coconut encrusted tiger shrimp with pineapple mango chutney

Crab cakes | cilantro chili reduction

Smoked salmon | phyllo crust

Bacon wrapped scallops | gf

From the garden

Spinach & feta crisp | phyllo pastry filled with feta cheese & garlic sautéed spinach

Quiche | roasted sweet pepper ricotta & leek

Stuffed mushrooms | artisan (boursin) cheese, cremini mushrooms

Crisp vegetarian spring rolls | sweet & sour dip

Kalamata olive & goat cheese tartlet

Silver package: One soup or one salad

Soup course

Roasted tomato bisque | grated parmesan with garlic herb croutons | gf

Roasted leek & potato soup | chive oil with crème fraiche | gf

Sweet potato & roasted red pepper bisque | chive crème fraiche | gf

Salad course

Micro green medley | cherry tomatoes, charred bermuda onions with a sherry tarragon vinaigrette |
gf, vegan

Mill caesar salad | herbed focaccia croûtons, reggiano cheese | gf

Entrée

Silver package (select one entrée and one vegetarian option if needed)

Fire roasted 8 oz. Chicken brulé | cremini mushroom reduction

Atlantic salmon fillet | saffron white wine beurre blanc | gf

Included with above entrées: vegetable medley and roasted red skin potatoes

Vegetarian

Braised tagine | tofu, eggplant, zucchini, roasted garlic & tomato sauce, served with basmati rice,
naan bread & roasted vegetables | gf, vegan

Penne pomodoro | roasted peppers, garlic, mushrooms, leeks & pomodoro sauce | vegan

Gourmet lasagna | mozzarella, Parmesan, ricotta, spinach, mushrooms, herbs and tomato sauce | v

Silver package: One dessert

Dessert options

NY cheesecake | choice of sour cherry, blueberry, mixed fruit or strawberry garnish

Chocolate & berry bliss | citrus white chocolate mousse with wild berries compote, rum infused dark
chocolate ganache | gf

Belgian milk & dark chocolate mousse tower | minted raspberry coulis