



Gold Package

Price: C\$110.00

Hors d'oeuvres

Gold package: 4 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

Soups & salads

Gold package: one soup & 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

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

Fire roasted breast of Ontario chicken filled with spinach, ricotta & red pepper with cremini

mushroom reduction

Beef tenderloin | red wine reduction

Miso marinated 8 oz. Atlantic salmon fillet | shiitake mushrooms & sesame 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

Dessert

Gold package: dessert duo

Dessert duo or trio options:

Belgian milk & dark chocolate mousse tower | minted raspberry coulis

Tiramisu | mascarpone, espresso soaked lady fingers, tia maria, cocoa

Old Mill Toronto

Macarons | flavour options: chocolate, pistachio or raspberry