



Wedding Menu 2026

Price: C\$85.00

Appetizers

Chilled Gazpacho

Organic Baby Spinach Salad

Sundried Cranberries, Crushed Roasted Pecans, Juliene Red Onion

Dijon Red Wine Vinaigrette

***Classic Caesar Salad ***Roasted Butternut Squash and Apple Bisque

***Organic Baby Lettuces

Cherry Tomatoes, Red Onion, English Cucumber

Roasted Sunflower Seeds

Honey Balsamic Vinaigrette

Entrees

Grilled Beef Striploin

Asiago Mashed Potatoes

Red Wine and Peppercorn Reduction

***Seared Chicken Breast

Roasted Mini Potatoes

Mushroom, Shallot, Tarragon and Grainy Dijon Sauce

Roasted Pork Tenderloin

Parsnip and Sweet Potato Mash

Inn-Made Fig Chutney

***Seared Atlantic Salmon Fillet

Steamed Basmati Pilaf

Mango and Coconut Milk Sauce

Vegetarian Option

Leek and Wild Mushroom Agnolotti

Porcini Broth and White Truffle Oil

Vegetarian - Vegan - Gluten Free

Warm Quinoa and Grilled Vegetables in a Roasted Portobello Mushroom Cap

Topped with Organic Lettuces and Cherry Tomatoes and Goat's Milk Cheese

Citrus Vinaigrette

Desserts

New York Style Cheesecake
Mixed Berry Compote
***Vanilla Creme Brulee
***Warm Flourless Chocolate Cake
Topped with Inn-Made Vanilla Ice Cream