

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 SaladRoasted 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
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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