



2026 Wedding Menu (Subject to Change)

Hors D'oeuvres Selection

Cold Selections, passed butler style - Select 2:

Pan Con Tomate with parmesan and anchovy
Beef Tartare, truffled yolk, potato pave
Caprese skewer, tomato, mozza, basil (Vegetarian)
Smoked Salmon, latke, dill, crème fraiche
Watermelon, feta, mint (Vegetarian)

Warm selections, passed butler style - Select 2:

Chicken croquette, artichoke aioli
Short rib arancini with black garlic aioli (Vegetarian)
Octopus, potato, spiedini
Lamb spiedini, mint and cilantro sauce
Chicken spiedini, Romesco sauce
Coconut shrimp, paprika aioli

Available Upgraded Option:

Grilled Lamb Chop, mint chermoula and charred scallion

Plated Dinner Selections

First Course - Select 1:

Ontario Greens salad - Niagara radish, shaved fennel, whipped goat cheese, toasted sunflower seeds, rhubarb vinaigrette
English Pea Soup - Spring Pea velouté, chervil, crème fraiche, lemon oil
Butter lettuce salad - A simple salad of butter lettuce and fresh herbs, dressed in lemon vinaigrette, finished with shaved pecorino

Roasted beet salad - Roasted Niagara beets served with goat cheese, candied almonds, and citrus vinaigrette

Butternut Squash Soup - A smooth squash soup finished with crispy pancetta and olive oil

Available Upgraded Options:

Shrimp and Avocado Salad

Heirloom Tomato Salad - Seasonal tomatoes served with burrata, basil, and aged vinaigrette

Lobster Bisque - A classic lobster bisque, finished with cream and chives

Scallop Carpaccio - Thinly sliced scallops served with cucumber and citrus vinaigrette

Foie Gras Parfait - A smooth foie gras parfait served with toasted brioche and red wine reduction

Available Upgrade: Pasta / Risotto Course - Select 1 if applicable:

Wild and Cultivated Mushroom Risotto - Roasted mushrooms, mascarpone cheese, grana Padano, Kitchen76 olive oil

Spring Vegetable Risotto - Asparagus, English peas, Parmigiano Reggiano, lemon zest, chervil

Casaree pasta - Tomato, basil, parmigiano Reggiano

Spinach Ricotta Agnolotti - Rose sauce

Meat/Seafood (Select 2):

Roasted Chicken Supreme - Served with potato puree, broccolini, brown butter crumble, herb jus

Pan Seared Atlantic Salmon - Seared organic salmon served with potato puree, broccolini, fennel, citrus, white wine beurre blanc

Canadian Prime Beef Tenderloin - Grilled prime tenderloin served with potato puree, broccolini, roasted local carrots, red wine jus, rosemary butter

Roasted Chicken Breast - Served with carrot puree, seasonal vegetables, chicken jus

Pan Seared Halibut - Seared halibut served with potato puree, roasted peperonata

Available Upgraded Options:

Grilled Lamb Loin - Grilled Lamb Loin served with carrot puree, eggplant, and lamb jus

Beef Filet Foie Gras - Served with potato puree, broccolini, madeira sauce

Vegan Entree Options - Select 1:

Roasted Cauliflower - Green garbanzo bean puree, fried zucchini blossom, persillade

Roasted Delicata squash - Stuffed with chickpeas and lentils

Forest Mushroom Wellington - Vegan puff pastry, mushrooms, lentils

Dessert - Select 1:

Dark Chocolate Mousse – A rich chocolate mousse, served with vanilla cream and fresh berries

Baked Apple Crisp – Served with vanilla ice cream, light pink peppercorn or Niagara Peach Crème

Brulee

Apple Galette – Served with vanilla ice cream, salted caramel sauce

Basque Cheesecake – A baked Basque cheesecake served with seasonal berries

Strawberry and Rhubarb – Strawberry compote and poached rhubarb served with vanilla cream and

crumble

Raspberry Sorbet – Served with fresh berries