



## Treeline Catering Wedding Menu

Price: C\$135.00

### Canapes

Merlot Poached Pear, Butter Dipped Challah Toast, Whipped Chevre, Candied Walnuts Confit & Pressed Pork Belly, sunchoke puree  
Beet Tartare, Crème Fraiche, Endive  
Seared Sirloin & Enoki Mushroom Roll  
Grilled Hen Of The Woods, Black Garlic Mayo  
Chef's Choice

### Raw Bar (optional)

Your favourite mollusks, shucked to order over crushed ice, served with lemon wedges and mignonette

### Charcuterie Station (optional)

An artful display of cured meats, imported and Canadian cheeses, breads and fruit Served on a 4' live edge wood slab

### Plated Dinner

A variety of freshly baked bread set on the tables, Whipped Country Butter with Honey & Thyme

### FIRST COURSE

Roasted Beet Salad, strawberries, fennel jam,  
crispy garbanzo beans, set over a swath of ricotta and balsamic drizzle

### MAIN COURSE

(offer your guests a choice of 2, plus vegetarian)

Spice Cured Braised Beef Short Rib (8oz),  
set over Creamy Polenta with Gran Padano, stewed tomatoes

OR

Brined and Roasted Chicken Supreme,  
blistered cherry tomato, smokey roasted chickpea, creamy whipped feta

OR

Wild Mushroom Tartelette (vegetarian),  
seared local mushrooms glazed in white wine, tarragon; béchamel, caramelized onion encased in our

savoury house pie crust, arugula pine nut emulsion, crispy kale

OR

Wild Caught Halibut en Papilotte, Vietnamese Style Succotash

(menu continues next page)

(menu continued)

Dessert

Eton Mess - Ontario Strawberries, Baked Meringue, Chantilly Cream + fresh flowers, mint & chervil