

MENU SELECTION

YOUR PACKAGE INCLUDES

Choice of 5 hors d'oeuvres

Choice of one soup or one salad
(Offer your guests both for \$8/guest)

Choice of 3 mains — one protein,
one vegetarian and one vegan option
(Offer your guests a choice of two
proteins for \$5/guest)

Choice of one dessert

Choice of one late night station
(Offer your guests two options
for \$8/guest)

Locally fresh baked Filone, freshly
brewed coffee and specialty teas

HORS D'OEUVRES

**Vegetarian*

An assortment of gourmet pizzettes*

Spicy Tandoori chicken skewer

General Tao Tofu bite*

Assorted Gourmet sliders

Fresh watermelon salsa with
lime, mint, cilantro and jalapeno
served in a crisp corn chip*

Asian pork dumplings

Candied pork belly with a soya
glaze dusted with black and
white sesame seeds

Spicy curry chick pea samosas

Napa cabbage and shiitake
mushroom dumpling

Mini Brie and apple grilled cheese*

Slow roasted cherry tomato
& black olive tapenade with
braised leek on French baguette*

Grilled sea scallops with a toasted
prosciutto crumble and spicy
red pepper jelly

Raspberry and goat cheese pastry
with a candied pecan crumble*

Roasted Jalapeño and mint
Rack of Lamb

Fresh shucked oysters with house
made mignonette and horse radish

Thai shrimp ceviche shot with
tequila, citrus and fresh cilantro

SOUPS

Leek and potato with Bleu de
l'Ermite cheese

Roasted butternut squash with
apple and chives

Roasted carrot with fresh ginger

Roasted tomato with sweet fennel

Mushroom soup with roasted garlic
and fresh herbs

SALADS

Seasonal Micro Greens with fresh
garden tomatoes and crisp
red onion topped with an
herbed breadstick

Caprese salad with vine ripe
tomatoes, buffalo mozzarella, fresh
basil and a balsamic vinaigrette

Locally grown roasted beets topped
with pumpkin seeds, crumbled goat
cheese and micro-pousse drizzled
with a cider vinegar and
maple dressing

Arugula and pressed watermelon
salad with herbed feta, sesame
pesto and crispy tahini chips

Shaved fennel and green apple
citrus salad with pomegranate
infused goat cheese and
toasted almonds

Greek chiffonade with cucumber
spirals, garden tomatoes, kalamata
olives, red onion and herbed
feta cheese served on a
bed of red endive

MAIN COURSES

CHICKEN

Grilled chicken supreme with
Caribbean jerk spice rub and
a sweet mango salsa

Pan seared chicken supreme
with porcini and fennel dusting,
served with local mushrooms,
confit leek and herbed roasted
potatoes

Baked chicken stuffed with sweet
pear and blue cheese wrapped
in prosciutto with a rosemary jus

DUCK

Duck confit with a port and
blueberry glaze

BEEF

Grilled filet mignon with a rich
Bordelaise sauce

Slow roasted braised short rib
served with a red wine and
sweet currant glaze

WILD BOAR

Wild boar loin stuffed with
house made chestnut and sage
sausage, served with a butternut
squash croquette

LAMB

Slow Braised lamb shank on
a celery root puree with au jus

FISH

Pan seared miso glaze salmon
filet with coconut sticky rice wraps
and grilled Asian greens

Oven roasted salmon with a
lemon and caper beurre blanc

VENISON

Pan seared venison loin with
a four spice shallot, apple
marmalade and maple gastrique

VEGETARIAN

Butternut squash and creamy
goat cheese risotto with a
sage gremolata

Butter paneer served with parathas
and sweet basmati rice

VEGAN

Grilled sesame and ginger
glazed tofu served with purple
forbidden rice and roasted
root vegetables

South Asian coconut,
mushroom and leek roulade

