

Menu

Choice of 3 hors d'oeuvres

Choice of one soup and one salad

Choice of 4 mains*
(Two proteins, one vegetarian and one vegan)

Choice of one dessert

Choice of one late night station

Locally fresh baked bread, freshly brewed coffee and specialty teas

Wine Service during dinner

HORS D'OEUVRES

*Candied pork belly with a soya glaze dusted with sesame seeds GF DF

Spicy tandoori chicken skewers GF DF

Assorted gourmet sliders

Mini brie and apple grilled Cheese V

Asian pork dumpling

Slow roasted cherry tomato & black olive tapenade, braised leek on french baguette VG DF

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

*Fresh shucked oysters with homemade mignonette and horse radish GF DF

*Tuna Tartar DF

Bourbon and BBQ encrusted pecans shrimp GF DF

Smoked salmon croquette with a house corn butter GF

SOUP

Leek and potato with bleu de l'ermite cheese GF

Roasted butternut squash with apple and chive oil GF

Roasted carrot with fresh ginger GF

Roasted tomato and basil GF

*Thai coconut soup (spicy) GF

SALAD

Seasonal micro greens with strawberries, sunflower seeds and a fresh raspberry vinaigrette topped with a herbed breadstick GF VG DF

*Caprese salad with heirloom tomatoes and bocconcini, basil pistou and a balsamic vinaigrette GF

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

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

PASTA

FRESH RAVIOLI

*Butternut squash with ginger and curry in a savory sage sauce

Gorgonzola, mushroom & prosciutto in a light garlic cream sauce

Sundried tomato, spinach and feta stuffed ravioli in a fresh tomato sauce

MAIN COURSES

Chicken

Grilled chicken supreme with Caribbean jerk spice rub and a mango salsa with a sweet potato purée GF DF

*Baked chicken stuffed with sweet pear and blue cheese wrapped in prosciutto with a rosemary jus and potato gratin GF

Pan seared chicken supreme with porcini and fennel dusting, served with local mushrooms and leek confit GF

Duck

Duck confit with a port and blueberry glaze GF

Beef

Grilled filet mignon with mashed potato served with a rich peppercorn sauce topped with shallot butter GF

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

Lamb

*Slow Braised Lamb shank on a celery root puree with au jus GF

Fish

*Pan seared miso glaze salmon filet with crispy coconut rice croquette and grilled Asian greens GF DF

Poached salmon with beetroot glaze, apple cucumber salsa, chive oil and candied beet crumble

Vegetarian

*Butternut squash arancini stuffed with a citrus mascarpone GF V

Butter paneer served with parathas and sweet basmati rice V

Vegan

*Tuscan potato gnocchi with a tomato home-made sauce, spinach and sun dried tomatoes GF VG

DESSERTS

*Hazelnut rocher with a crispy wafer covered in a creamy Choco-caramel mousse topped with a home-made praline

Warm lava cake with a soft espresso bean center served with an irish cream infused crème anglaise

Rich vanilla bean cheesecake with a dark rum toffee crust, and a strawberry compote GF

*Sweet Québec rum soaked baba topped with a white chocolate Chantilly cream and a wild blue berry compote

Raspberry cake roll with rose essence mousse with a saffron center GF

Your wedding cake – plated, garnished and served with coffee and tea

A selection of local Quebec cheeses served with an assortment of crackers and dried fruits GF

\$20 per guest (minimum 25)

Alternative dessert (vegan, DF, GF Based on dietary considerations) will consist of an Exotic Coconut Panacotta

LATE NIGHT STATIONS

Churros

Freshly baked cinnamon sugar churros with assorted sauces including salted caramel, chocolate and strawberry

Pizza Station

*A selection of local gourmet pizzas

Golden Palace Egg Rolls

Famous Golden Palace Pork Egg rolls served with the traditional sweet and sour sauce

Ramen Bar

Assorted premium individual ramen bowls with gourmet toppings and traditional sauces

KIDS MENU

Select one for all kids. Served with veggies & dip and an ice cream sandwich

Handmade cheese ravioli with a simple tomato sauce

Homemade macaroni and cheese

Baked chicken strips with crispy potato chips

ADDITIONAL OFFERINGS

ANTIPASTO

\$25 per guest (minimum 50)

Antipasto with prosciutto, salami, grilled peppers, olives, marinated mushrooms and artichokes

GRAZING TABLE

\$30 per guest (minimum 50)

Assortment of local cheeses, meats, fruit, assorted crackers and artisan bread

PALATE CLEANSER

\$5 per guest (minimum 25)

Champagne and fruit sorbet palate cleanser

Contact us for more information.

* - WAKEFIELD GRAND FAVORITE

VG - VEGAN

V - VEGETARIAN

GF - GLUTEN-FREE

DF - DAIRY-FREE

Prices do not include Tax & Service and are subject to change