



# Menu

Choice of 5 hors d'oeuvres

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

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

Choice of one dessert

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

Locally fresh bakes bread, freshly brewed coffee and specialty teas

Wine served during dinner

VG - VEGAN

V - VEGETARIAN

GF - GLUTEN-FREE

## HORS D'OEUVRES

An assortment of gourmet pizettes V

Spicy tandoori chicken skewers GF

General tao tofu bites VG GF

Assorted gourmet sliders

Fresh watermelon salsa with lime, mint, cilantro and jalapeno served with a crisp corn chip VG GF

Asian pork dumpling

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

Spicy curry chickpea samosas V

Napa cabbage and shiitake mushroom dumplings V

Mini brie and apple grilled cheese V

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

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

Raspberry and goat cheese pastry with a candied pecan crumble V

Fresh shucked oysters with homemade mignonette and horse radish GF \*based on availability

Bourbon and BBQ encrusted pecan shrimp GF

Tuna Tartar GF

Smoked deep fried local cheese curd with Quebec Maple garlic glaze V GF

## SOUP

Leek and potato with bleu de l'ermite cheese GF

Roasted butternut squash with apple and chives GF VG

Roasted carrot with fresh ginger GF VG

Roasted tomato and basil GF VG

## SALAD

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

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

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

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

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

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

## MAIN COURSES

### Chicken

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

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

Pan seared chicken supreme with procini and fennel dusting, served with local mushrooms, confit leek and herbed roasted potatoes 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 beurre de shallot 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 purée with au jus GF

### Fish

Pan seared miso glaze salmon filet with pan seared crispy coconut rice and grilled Asian greens GF

### Vegetarian

Butternut squash arancini ball stuffed with a citrus marscapone GF

Butter paneer served with parathas and sweet basmati rice

### Vegan

Tuscan potato gnocchi with coconut cream, spinach, sun dried tomatoes, and tofu mousse GF

Smoked tofu poke bowl with coconut rice, pineapple, edamame, carrot and sesame seed GF

## DESSERTS

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

Hazelnut rocher with a crispy wafer covered in a creamy choco-caramel mousse topped with homemade praline GF

Apple tarte tatin infused with vanilla topped with a dulce whipped ganache quenelle

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 strawberry compote GF

A selection of local Quebec cheeses served with assorted crackers and dried fruit GF \$10 per guest

Lemonchello infused cake with a zesty lemon mousse topped with meringue and poppy seed GF

Sweet Québec rum soaked baba topped with white chocolate Chantilly cream and a wild blueberry compote GF

Your wedding cake – plated, garnished and served with coffee and tea (provided by the couple)

## LATE NIGHT STATIONS

### Churros

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

### Pizza Station

A selection of local wood fired gourmet pizzas

### Golden Palace Egg Rolls

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

### Italian Deli Sandwiches

Assorted sandwiches with Italian deli meats, local Quebec cheeses and house made condiments and pickles

### Gourmet Poutine Bar

Fries, Quebec cheese curds and poutine gravy. Extra toppings include bacon bits, pulled pork, BBQ chicken, green onion and jalapeños

### Mr. Puffs

Fresh fried donut puffs with various sauces

### Fresh fruit and Quebec Cheese Board

Fresh fruit with an assortment of local Québec cheeses, assorted crackers and artisan breads.

## ADDITIONAL COURSES

### FRESH RAVIOLI

\$8 per guest

Butternut squash with ginger and curry in a savory sage sauce

Gorgonzola, mushroom & prosciutto in a light garlic cream sauce

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

### ANTIPASTO

\$15 per guest

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

## 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

## BAR PACKAGES

Bar closes during dinner service

Bar packages only apply to guests 18+

Bar opens after ceremony and closes at 1:00am

No shot before 9:00pm

\*Bar prices and brands subject to change

## WINE PACKAGE - INCLUDED

Unlimited wine served throughout dinner service

Pinot Grigio & Cabernet Sauvignon

## CHAMPAGNE TOAST

\$5 per guest

Toast to be served to guests to kick off cocktail hour or during the ceremony

## OPEN BAR PACKAGE - FULL

\$53 per guests, includes a post ceremony champagne toast

Vodka, Gin, Rye, Rum, Scotch, Tequila, Whiskey, Bourbon Domestic & Imported Bottled Beer

House Wine (Pinot Grigio & Cabernet Sauvignon)

Assorted Liqueurs & Mixes

Sparkling Wine (Cava)

Le Belvédère Selected Shooters\*,

Soft Drinks & Juices

Coffee & Specialty Teas

\*Excludes doubles

\*Selected Shooter available from 9:00pm to 1:00am

## PREMIUM UPGRADE

\$12 per guests, brands may vary

Belvedere Vodka

Canadian Club 12 year Rye

Hendrix Gin

Diplomatico Rum

Patron Tequila

Hennessy Cognac

Aberfeldy 12 year Scotch

Daviess County Bourbon

Upgrade to one of these brands for \$4 per guest

## COCKTAIL - OPEN BAR

\$35 per guest

Post ceremony champagne toast

Open Bar for cocktail hour (2 hour maximum)

\*No shooters

Cash bar after dinner

## NON-ALCOHOLIC BAR

\$15 per guest

Soft drink and juices

Virgin cocktails

Coffee & tea

## SIGNATURE DRINKS

Ask to see our curated list

## CASH BAR