



# WEDDING MENU

2026



# Menu



## Cocktail Hour

Passed Hors D'Oeuvres or Grazing Table

## Main Reception

Plated, Buffet or Family Style

Freshly Baked Dinner Rolls, Sourdough bread, Butter

Salad or Soup of Your Choice

## Two (2) Entrées

Fresh Roast Chicken, Roast Beef Au Jus, Beef Brisket, Roast Pork, Roast Ham & more

*With your choice of vegetables and a potato dish*

*\*Vegetarian & special diet options are available*

## Dessert Course

*Choice of:*

Homemade Mini Tarts & Pastries, Baked Cheesecake, or Homemade Fruit Pies

Service of Cutting Your Wedding Cake

Coffee and Herbal Teas

## Services Include:

China Dinnerware & Cutlery

Wine & Water Glasses, Carafes of Iced Water on Dinner Tables

Linen Napkins

Professional Service Staff & Chef on Site

Annual Menu Tasting

Package price is \$94.00 per guest

Gratuity 15% | HST 13%

*\*Based on a minimum of 80 guests*

Browse our Full Menu Selection below

# Salads

## **Watermelon Salad**

Watermelon salad with goat cheese, mojito dressing

## **Caesar Salad**

Romaine lettuce wedge with crispy pancetta, shaved Romano cheese, garlic crostini, drizzled with classic Caesar dressing

## **Boston Bibb Salad**

Boston bibb salad with seasonal fresh berries, Niagara Gold cheese, honey and white balsamic vinaigrette

## **Arugula Blue Cheese Salad**

Arugula and baby spinach salad with local pears, candied pecans and local Stilton cheese and chardonnay vinaigrette

## **Caprese Salad**

Caprese salad stack, Roma tomato, Fior di Latte cheese, fresh basil, topped with balsamic glaze

## **Mixed Greens**

Mixed baby greens with cherry tomato, cucumber, red onion, bell pepper and herb vinaigrette

## **Greek Salad**

Greek salad with feta snow cheese drizzled with garlic oregano dressing

## **Broccoli Salad**

Broccoli fleurettes with sliced peppers, red onions, shredded carrot, raisins, sunflower seeds with a sweet, creamy dressing

## **Mexican Salad**

Roasted sweet corn, black bean, avocado salad with a tangy lime cilantro dressing

## **Asian Cabbage Salad**

Asian Slaw, shredded green, red cabbage, apple, carrot, green onion, sweet ginger with apple cider vinaigrette





# Soups

## **Roasted Red Pepper**

Roasted red pepper and Asiago bisque

## **Butternut Squash**

Maple-roasted butternut squash soup

## **Wild Mushroom**

Wild-foraged mushroom soup with truffle essence

## **Minestrone**

Hearty minestrone soup with basil and orzo pasta

## **Potato Leek**

Yukon gold potato and leek soup (Optional: Bacon sippets)



# Pasta

## **Penne Pasta**

Penne pasta with marinara sauce, topped with sweet basil  
(Optional: Meatballs)

## **Butternut Squash**

Butternut squash tortellini with sage brown butter,  
toasted pine nuts

## **Fettuccine Alfredo**

Fettuccine Alfredo with mushrooms and chicken





# Poultry & Fish

## Poultry

### Chicken Supreme

Slow roasted Chicken Supreme with pesto cream sauce

### Bacon Wrapped Supreme

Bacon-wrapped Chicken Supreme

### Roasted Herb Chicken

Roast Chicken with fresh lemon & herbs OR BBQ honey glaze

### Chicken Cacciatore

Cacciatore-style Braised Chicken leg with tomato, caramelized onions and black olives

### Blackberry Duck Breast

Pan seared Muscovy Duck Breast with sherry vinegar and blackberries

## Fish

### Black Cod

*Hoisin Glazed Black Cod with ginger sauce*

### Wild Salmon

Filet of Wild Salmon with lemon & herb butter

### Garlic Shrimp

Jumbo Garlic shrimp skewer with garlic and lemon butter

### Ahi Tuna

*Seared Ahi Tuna with soy and honey marinade*

### Bacon Wrapped Scallops

Bacon- wrapped Scallop skewer



# Pork, Lamb & Beef

## Pork & Lamb

### Pork Loin

Grilled Ontario Pork Loin with spiced apple sauce

### Pork Tenderloin

Bacon-wrapped Pork Tenderloin with honey BBQ glazed

### Pork Belly

Crispy roasted Pork Belly with apple chutney and Asian slaw with ginger soy-sesame dressing

### Ontario Lamb

Herb-crusted rack of Ontario Lamb with fresh mint sauce

### Lamb Chops

Grilled Lamb Chops with redcurrant sauce and rosemary jus

## Beef

### Braised Beef Short Ribs

Niagara Merlot Braised Beef Short Rib

### Beef Tenderloin

AAA Beef Tenderloin with caramelized onions and Merlot jus

### Rib or Beef or Jus

Traditional Dijon Crusted Rib of Beef Au Jus

### Beef Tenderloin

Roasted AAA Beef Sirloin in red wine jus

### Beef Brisket

Smoked Beef Brisket with in-house BBQ Sauce





# Vegetarian

## **Portobello Mushroom**

Portobello Mushroom stack with grilled vegetables and tofu  
(GF)

## **Asian Tofu Stir Fry**

Asian Vegetable and Tofu stir fry  
(GF & DF)

## **Butternut Squash Ravioli**

Butternut Squash Ravioli with goat cheese, sage, toasted pine nuts

## **Moroccan Tagine**

Moroccan Vegetable Tagine  
(GF & DF)



# Side Dishes

## **Grilled Seasonal Vegetables**

(Includes: Zucchini, Red & Yellow Bell Peppers & Red Onions) with olive oil, fresh herbs

## **Baby New Potatoes in parsley butter**

## **Roasted Red Skin Potatoes**

with olive oil, fresh thyme and rosemary

## **Creamy Yukon Gold Mashed Potatoes**

## **Maples Roasted Root Vegetables**

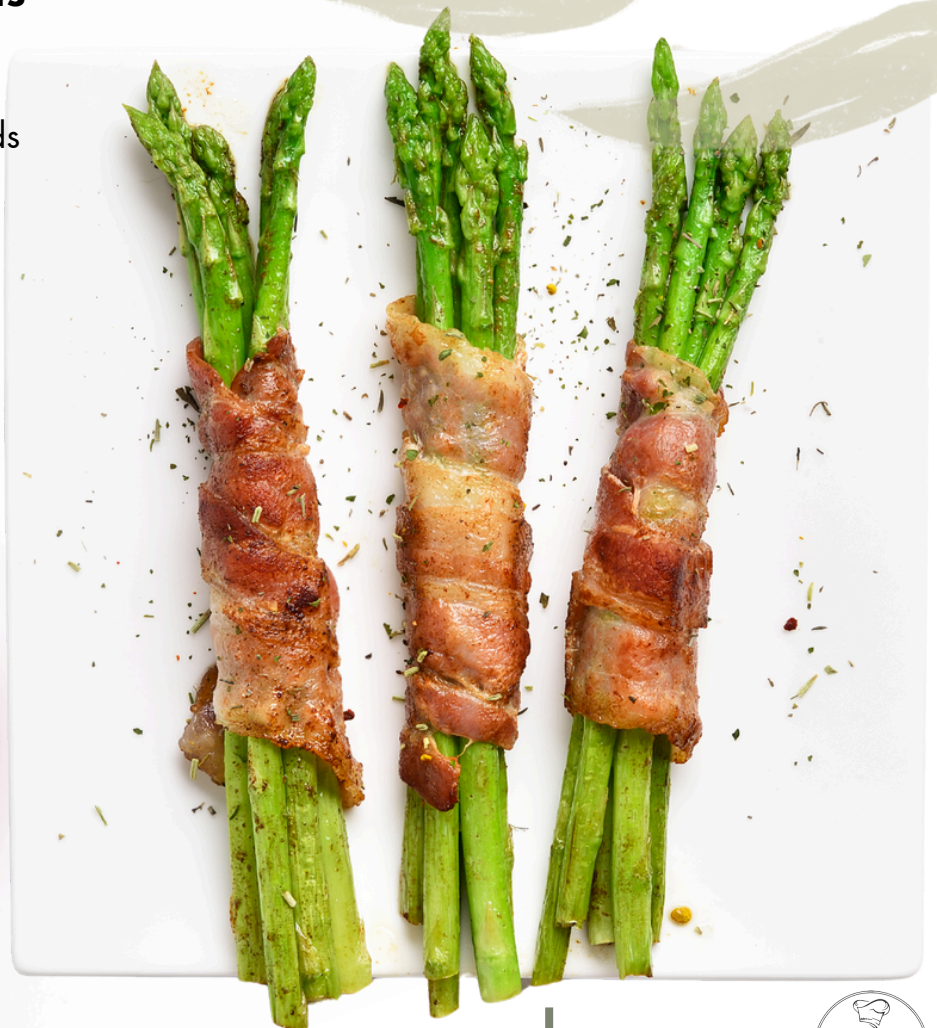
with butter & Niagara maple syrup

## **Heritage honey glazed carrots**

## **Green Beans**

with brown butter and toasted almonds

## **Bacon-wrapped Asparagus**





# Desserts

**Peanut Butter Toblerone Cheesecake**

**Cafe Royal with white chocolate mousse topping**

**New York Style Cheesecake**  
topped with fresh fruit

**Baked Cheesecake**  
topped with fresh berries & raspberry coulis

**Lemon Tart with lavender cream**

**Handmade Dark Chocolate Ganache Torte**

**Freshly Baked Fruit Pies with whipped cream**



# Late Night

*Stations include professional staff on-site to assist  
Quality disposable plates, paper napkins*

## **Selection of Fresh Local Pizza**

Pepperoni, Cheese, Vegetarian

## **Mashed Potato Martini Bar**

Creamy roasted garlic mashed potatoes served in a plastic martini glass with your choice of 4 toppings:

Cheddar, bacon bits, sautéed mushrooms, crispy onions, caramelized onions, green onions, sour cream.

## **Pork Sliders**

Slow-roasted pork in homemade BBQ sauce served on a soft slider bun with coleslaw

## **Taco Bar**

*LIVE CHEF STATION*

Flank Steak **or** chicken with grilled peppers.

Served on corn & flour tortillas with your choice of 4 toppings:

Pico de gallo, guacamole, pickled red onion, shredded lettuce, cheddar, sour cream.

Tortilla chips & salsa to accompany

## **Gourmet Grilled Cheese**

*LIVE CHEF STATION*

Gourmet grilled cheese sandwiches on artisan breads.

Choose from: Cheddar & bacon, Swiss & Mushroom, Brie & Fig, Mozzarella & Balsamic Onions

*\*Gluten Free Breads available*

## **Poutine Station - via MJ Ingribelli Food Truck**

*LIVE CHEF STATION*

Fresh french fries, cheese curds, gravy and more...







## CONTACT

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