

## Passed Canapés

Priced per each – minimum 50 pieces

### Cold

Roasted garlic bruschetta crostini	2.25	
Smoked salmon on potato pancake with cream cheese	2.75	
Avocado, tomato and shrimp cocktail in Phyllo cups	2.50	
Double smoked bacon, tomato and baby bocconcini skewers	2.75	
Bermuda onion jam on muesli crostini with chèvre	2.50	*NEW*
Vegetable fresh rolls with sweet chili sauce	2.75	*NEW*

### Hot

Spanakopita – spinach, dill and feta cheese phyllo pastry	2.25	
Vegetarian spring rolls with sweet dipping sauce	2.25	
Grilled pear and brie crostini with walnuts	2.50	
Chicken satay with peanut sauce	2.75	
Tandoori chicken skewers with yogurt cucumber sauce	2.75	
Bacon wrapped scallops	3.25	
Mini beef and mushroom wellington	2.75	
Coconut shrimp with mango salsa	3.25	*NEW*
Tempura vegetable sushi with wasabi mayo & sweet soy	2.75	*NEW*



SPENCER LEADERSHIP  
CENTRE

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## Reception Platters

Priced per platter – serves 15-20 people

<b>Crudité</b>	<b>55.00</b>
Assorted fresh vegetables with hummus, roasted red pepper aioli and creamy artichoke dip	
<b>Charcuterie</b>	<b>95.00</b>
Dry cured salami – prosciutto – pate – olives – gherkins – peppers – crostini and crackers	
<b>Cheese platter</b>	<b>98.00</b>
Assorted domestic cheese with dried fruit and nuts and assorted crackers and crostini	
<b>Hummus</b>	<b>35.00</b>
House made hummus & roasted red pepper hummus with fried pita chips	
<b>Smoked salmon</b>	<b>70.00</b>
Smoked salmon with capers, onion and dill with crostini and citrus cream cheese	
<b>Fresh fruit</b>	<b>85.00</b>
Assortment of seasonal fruit with honey yogurt	

## Pastries and Fruit

Priced per each – minimum 12 each

<b>Mini Cupcakes</b>	<b>2.50</b>
Assortment of cupcakes	
<b>Petit French Pastries</b>	<b>4.00</b>
Assortment of fine French pastries	
<b>Cheesecake</b>	<b>9.00</b>
Mini cheesecake with berry compote	
<b>Dessert Squares</b>	<b>8.00</b>
Chef's choice assorted dessert squares	
<b>Cookies</b>	<b>2.00</b>
Fresh baked assorted cookies	
<b>Candy Bar</b>	<b>14.00</b>
Jelly beans – M&M's – chocolate covered pretzels – ju jubes Chocolate covered nuts	



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## A La Carte Menu

### Soup

Choice of

**Carrot and Ginger** 9.00

Velvety carrot puree with a hint of ginger

**Butternut squash** 9.00

Fire roasted butternut squash with a hint of curry

**Tomato Bisque** 9.00

Herb infused tomato bisque finished with roasted garlic olive oil

**Woodland mushroom** 9.00

Wild mushroom broth with leek and chive

**Seafood Bisque** 11.00

Creamy shrimp and lobster bisque

### Salad

Choice of

**Wedge Salad** 11.00

Iceberg lettuce wedge with spicy pecans, crispy pancetta blue cheese or chèvre and creamy garlic dressing

**Caesar Salad** 11.00

Heart of romaine with crispy double smoked bacon, herb crouton, parmesan crisp and traditional Caesar dressing

**Rocket** 11.00

Baby arugula with pear, walnuts, chèvre and sherry vinaigrette

**Beet Salad** 11.00

Roasted striped beets with crispy potato, frisee lettuce, onions and apple Dijon vinaigrette

**Heirloom tomato** 12.00

Old vine tomato, fresh mozzarella cheese, basil, cress, herb crostini and white balsamic vinaigrette  
SEASONAL

**Mushroom Salad** 14.00

Shitake mushroom confit with baby arugula, walnuts and duck crouton



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## A La Carte Menu

### Entrée

#### Beef

Choice of

**Short Ribs and Petit Chicken Breast 38.00**

Braised beef short ribs and chicken breast with savory herb jus, whipped herb and garlic potato, roasted heirloom carrots, French beans

**Beef Tenderloin 44.00**

Beef tenderloin with chimichurri and warm crispy fingerling potato salad with fresh herbs, smoked bacon, French beans and tarragon dressing **Option – Classic demi-glace sauce**

**Surf and Turf 48.00**

Petit beef tenderloin with chimichurri and broiled lobster tail, red potato with parsley and asparagus spears

**Beef Striploin 34.00**

Broiled and sliced beef striploin with savory jus, whipped herb and garlic potato with roasted heirloom carrots, French beans

**Prime Rib 36.00**

Prime rib with rich jus, whipped potato, roasted heirloom carrots, French beans

**Veal Chop 42.00**

Frenched veal chop with savory herb jus, crispy roasted potato, heirloom carrots, French beans

#### Chicken

Choice of

**Chicken Supreme 29.00**

Chicken breast with shitake mushroom confit and crispy roasted potato, roasted heirloom carrots and French beans

**Chicken Supreme 29.00**

Chicken breast with tomato relish and rosemary roasted potato, red pepper, French beans

**Chicken Supreme 29.00**

Roasted chicken with savory herb jus, whipped potato and roasted heirloom carrots, French beans and patty pan squash

**Stuffed Chicken 30.00**

Herb roasted garlic and chèvre stuffed chicken breast with tomato relish, whipped potato, roasted heirloom carrots, French beans and patty pan squash



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## **Fish**

Choice of

### **Salmon**

**30.00**

Baked salmon with citrus fennel slaw, chive beurre blanc, carrot puree Creamy herb mashed potato and crispy cauliflower

### **Black Cod**

**36.00**

Baked cod with roasted tomato and caper relish and new potato with crispy chorizo, roasted peppers and leek

### **Halibut**

**36.00**

Lemon grass and scallion beurre blanc with crispy roasted potato, French beans and oyster mushroom confit

### **Arctic Char**

**29.00**

Baked char with citrus butter sauce and potato, celeriac, scallion and tarragon croquette with French beans and micro greens

## **Vegetarian**

Choice of

### **Ratatouille En Croute**

**25.00**

Roasted zucchini, yellow squash, eggplant and sweet pepper in puff pastry with microgreens and roasted tomato vinaigrette (Vegan)

### **Risotto Arancini**

**25.00**

Leek and parmesan cheese rice balls with mushroom confit, watercress and roasted tomato vinaigrette (Vegetarian)

### **Mushroom Wellington**

**25.00**

Mushroom, leek and roasted tomato with fresh herbs in puff pastry with crispy potato, watercress and scallion dressing (Vegan)

**Seasonal vegetables may be offered in lieu of vegetables indicated**

### **Bread Basket included with all menu selections**

Assortment of artisanal multigrain rolls  
Served with fresh turned butter



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## A La Carte Menu

### Dessert

Choice of

<b>Crème brûlée</b> Fresh Berries & short bread cookie	<b>11.00</b>
<b>Cheesecake</b> With berry compote	<b>10.00</b>
<b>Chocolate Mousse Cake</b> Fresh berries & raspberry sauce	<b>10.00</b>
<b>Tuxedo Cake</b> Dark and white chocolate	<b>10.00</b>
<b>Dulce De Leche Cheesecake</b> (3 inch) Fresh berries & salted caramel sauce	<b>12.00 *New Premium dessert</b>
<b>Belgian Chocolate Truffle</b> (3 inch) Fresh berries & chocolate sauce	<b>12.00 *New Premium dessert</b>
<b>Mango Mousse Cake</b> Fresh berries & raspberry sauce	<b>10.00</b>



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## **Buffet Menu**

**50.00 per person**  
(minimum of 30 people)

### **Salads**

Organic greens with a selection of fresh vegetables and dressings

Boston butter lettuce with vanilla strawberries, crumbled chèvre and white balsamic vinaigrette

Rocket salad, Granny Smith apples, spiced pecans and sherry vinaigrette

Seafood Antipasto platter – roasted garlic and lemon marinated prawns, basil grape tomatoes, prosciutto and melon, marinated olives, jalapeno Havarti

### **Entrées**

Carvery of slow roasted striploin of beef  
Creamy horseradish, Dijon and grainy mustard, red wine reduction

Baked rainbow trout  
Honey chipotle cream sauce

Pesto glazed chicken breast  
Sundried tomato jam

Smashed miniature red potatoes

Fresh seasonal vegetables

### **Bread Basket included with all menu selections**

Assortment of artisanal multigrain roll  
Served with fresh turned butter

### **Dessert**

Selection of seasonal cakes & cheesecakes, fresh fruit & whipped cream



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## **Buffet Menu**

**55.00 per person**

### **Salad**

Arugula with candied pecans, feta cheese and tomato

Quinoa and white bean salad with spinach and citrus vinaigrette

Baby greens with assorted vegetables and dressings

### **Entrée**

**Choice of one chicken, one beef, one fish or pasta, one potato and one vegetable menu item**

Chicken supreme with shitake mushroom and herb jus

Chicken Caprese – with roasted tomato, fresh mozzarella and basil

Braised beef short ribs with horseradish jus

Broiled beef striploin carving station with red wine jus or chimichurri and crispy onion

Prime Rib carving station with red wine jus and horseradish - \$5.00 extra per person

Baked salmon with dill cream sauce and fried caper berries

Sole stuffed with fire roasted corn and poblano peppers with cilantro lime butter

Pasta with braised garlic, roasted tomato and basil

Cannelloni filled with cheese and topped with tomato sauce

Whipped potato with sour cream and scallions

Herb roasted mini potatoes

French beans with sweet peppers

Roasted heirloom carrots and parsnips with parsley pesto

### **Dessert**

Dessert Bar

Cheesecake with berry compote – crème brûlée – chocolate mousse cake – assorted tarts

### **Bread Basket included with all menu selections**

Assortment of artisanal multigrain roll

Served with fresh turned butter



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## **Gala Reception**

**\$65.00 per person**

**(minimum of 50 people, based on 1 and ½ hour of food service)**

### **Butler passed Hors d'oeuvres**

Served during cocktail reception approximately one hour prior to other stations opening

Thai vegetarian fresh rolls served with sweet chili sauce  
Tandoori chicken satay with yogurt raita dip  
Smoked salmon potato pancake with herbed cream cheese  
Bermuda onion marmalade and chèvre, muesli crostini  
Maple glazed bacon wrapped scallops

### **Chef Station**

Carvery of Ivey Spencer cut striploin  
Served with fresh baked miniature buns, creamy horseradish, natural jus and gourmet mustards  
Salt roasted fingerling potatoes  
Grilled asparagus (seasonal)

### **Cold Kitchen**

Shrimp cocktail with ruby red cocktail sauce  
Smoked salmon display  
Traditional garnish of capers, onions and egg  
Prosciutto and melon with marinated olives  
Kale and apple salad with toasted pepitas  
Heirloom tomato and bocconcini salad with fresh basil  
Hearts of romaine salad with roasted garbanzo beans, sweet peppers and roasted garlic, lemon vinaigrette

### **Patisserie**

Assorted miniature mousse cups  
Selection of French pastries (chocolate included)  
Assorted miniature cheesecakes  
Chocolate dipped strawberries  
Fresh fruit and whipped cream



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## Late Night

### Price per person

#### Patio Slider Bar

14.00

Cooked and served from the patio BBQ (weather permitting)

Beef burger sliders & sausage sliders with sauerkraut, crispy onion, roasted sweet and hot peppers, grainy mustard, spicy BBQ sauce, and ketchup

#### Pub Fare

14.00

Fried chicken wings – crudité – house made jalapeno poppers with garlic cream cheese and smoked bacon

#### Poutine Bar

12.00

Fresh cut fries and sweet potato fries with poutine gravy and cheese curds

#### Pizza

11.00

Pepperoni – deluxe – vegetarian – BBQ chicken, pineapple and jalapeno

#### Nacho Bar

10.00

Fresh tortilla chips – cheese sauce – salsa – sour cream - guacamole

#### Hoagie Station

13.00 \*NEW\*

Fresh baked baguette with old cheddar, smoked ham, salami, turkey, bacon, onion jam & Creole mustard

Vegetarian Hoagie sandwich with roasted vegetables & chèvre

#### Sweet Table

11.00

Assorted cupcakes – tarts – chocolate chip cookies

#### Candy Bar

14.00

Jelly beans – chocolate covered almonds – ju jubes - M & M's - bagged chips and popcorn

#### Late Night Coffee Service

3.00

All food items subject to HST and facility fee



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## Beverage List

Host or Cash bar

Host bar and wine prices are subject to tax and facility fee.

Bar and wine prices are subject to change without notice due to market Pricing and consignment and LCBO availability

### Standard Liquor (1oz.)

6.63

Canadian Club, Smirnoff Vodka, Captain Morgan Rum  
Beefeater Gin, Sauza Tequila, Johnnie Walker

### Premium Liquor (1oz.)

Prices Vary

Appleton Estate, Jose Cuervo, Tito's, Stolli, Grey Goose  
Crown Royal, Jack Daniels, Jameson, Bombay, Tanqueray,  
Hendrick's, Bowmore, Glenmorangie, Jim Beam, Maker's Mark

### Standard Liqueurs (1oz.)

6.63

Bailey's, Kahlua

### Premium Liqueurs (1oz.)

Prices Vary

Sambuca, Grand Marnier, Drambuie, St. Remy,  
Armagnac, Couvoisier, Disaronno

### Cocktails (1 oz.)

Prices Vary

Caesar and domestic cocktails

### Domestic Beer - Bottle

5.97

Canadian, Bud Light, Coors Light

### Premium Domestic Beer - Bottle

6.63

Mill St. Organic, Tankhouse Ale, Sam Adams,  
Alexander Keith's India Pale Ale, Anderson Products,  
SteamWhistle

### Draught Beer – 12oz

6.63

Anderson's Cream Ale or IPA

### Imported beer - Bottle

7.08

Heineken, Stella Artois, Kronenbourg, Guinness

### Domestic house wine by the glass (6 oz.)

Prices Vary

Peller Estates Family Series  
Chardonnay and Cabernet Merlot  
Pelee Island VQA Chardonnay and Merlot

### Juices, soft drinks & bottled water

#### Perrier sparkling water

3.00



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## Wine List

### Whites

#### Canada

Peller Vintage VQA, Family Series – Ontario  
Chardonnay **32.00**

Pelee Island VQA Reserve – Pelee Island,  
Canada  
Pinot Grigio **32.00**

#### USA

Leaping Horse – California  
Chardonnay **38.00**

#### South America

Echeverria - Chile  
Sauvignon Blanc **37.00**

### Sparkling Wine

#### Canada

Pelee Island VQA Secco – Pelee Island, Canada  
Pinot Blanc & Auxerrois  
Sparkling **34.00**

**Corkage Fee** **18.00**  
Per 750 ml bottle

### Reds

#### Canada

Peller Vintage VQA, Family Series – Ontario  
Cabernet Merlot **32.00**

Pelee Island VQA Reserve – Pelee Island,  
Canada  
Merlot **32.00**

#### France

Domain St. Michel – Cote du Rhone, France  
Grenache, Syrah,  
& Carignan **39.00**

#### USA

Leaping Horse – California  
Cabernet Sauvignon **38.00**



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