

Taste the Difference, Venue Cuisine



THE VENUE



Casual Reception - \$18.00*

Crudité Platter

Seasonal Vegetables & Caramelized Onion Dip

Bruschetta Crostini

Vine Ripe Tomatoes, Spanish Onion & Goat Cheese

Italian Caprese Skewer

Grape Tomatoes, Herb Marinated Bocconcini & Hand Picked Basil
Reduced Balsamic Glaze

Smoked Salmon

Baked Crostini, Lemon Dill Cream, Pickled Red Onion & Capers

Duo Dips

Toasted Flat Bread, Lemon Cucumber Tzatziki, Roasted Red Pepper & Garlic Hummus

Black Tiger Shrimp Skewer

Grilled Black Tiger Shrimp & Honey Mustard Crème

Cheese Platter

Selections of Cheese from our Chef

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Formal Reception - \$24.00*

Crudité Platter

Seasonal Vegetables & Caramelized Onion Dip

Lamb Pops

Honey Mustard & Herb De Provence Grilled Lamb Rack & Mint Crème Fraiche

Stilton Blue & Bosc Pear

Cinnamon Infused Pear, Stilton Blue, Pure Honey & Grilled French Baguette

Duo Dips

Roasted Red Pepper & Garlic Hummus & Olive Tapenade
Served With Baked Flatbread & Crostini

Smoked Salmon

Baked Crostini, Lemon Dill Cream, Pickled Red Onion & Capers

Black Tiger Shrimp Skewer

Grilled Black Tiger Shrimp & Honey Mustard Crème

Italian Caprese Skewer

Grape Tomatoes, Herb Marinated Bocconcini & Hand Picked Basil
Reduced Balsamic Glaze

Imported Cheese

Selections of Imported Cheese from our Chef

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Selection of Fresh Fruit

*Plus HST & Service Charges

*Dinner Buffet One - \$35.50**

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Ontario Chicken Supreme

Seasoned French-cut Chicken Breast

Tomato Rigatoni

Roasted Vine Tomatoes, Forest Mushrooms & Hand Picked Basil
Panko En Croute

Tri-Color Potatoes

Herb & Garlic Roasted Tri-Color Fingerlings
(Served with Sour Cream and Scallions)

Ontario Picked Vegetables

Heirloom Carrots, Roasted Peppers, Yellow Zucchini

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

*Dinner Buffet Two - \$35.50**

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Vine Tomato & Bocconcini

Vine Ripened Grape Tomatoes, Marinated Bocconcini, English Cucumber & Onion
Feta, Herb Vinaigrette

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Sushi Grade Atlantic Salmon

Baked Atlantic Salmon Fillet
Citrus Dill Cream

Spinach and Rigatoni En Croute

Wilted Baby Spinach, Sweet Peppers, Zucchini, Sweet Onion, Vine Ripe Tomatoes & Aged Cheddar

Yukon & Sweet Potato

Garlic Cream Sweet Potato & Yukon Gold Mash

Roasted Ontario Vegetables

Red and Yellow Sweet Peppers, Zucchini & Heirloom Carrots

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Dinner Buffet Three - \$36.50*

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Israeli Couscous Salad

Kalamata Olives, Roasted Red Peppers, Onions & Feta
Balsamic Vinaigrette

Herb Crusted Ontario Frenched Pork Loin

Grainy Dijon Gastrique

Forest Mushroom and Cheese Cappelletti

Herb & Parmesan Béchamel, Forest Mushrooms, Vine Tomatoes & Julienne Onion

P.E.I. Potatoes

Roasted Garlic and Rosemary Yukon Gold Mash

Ontario Picked Baby Carrots

Citrus Glazed with Hand Picked Basil

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Callebaut Chocolate & Ricotta Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

*Dinner Buffet Four - \$42.50**

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Ontario AAA Reserve Angus Striploin

Seasoned Roasted Ontario Beef Striploin - Medium Rare
Merlot Cipollini Onion Jus

Basil and Pine Nut Cappelletti

Cheese Stuffed Cappelletti Pasta, Roasted Red Peppers, Kalamata Olives & Grape Tomatoes
Tomato Basil and Pine Nut Pesto Sauce

Balsamic Mushroom & Bermuda Onion Medley

Warm Balsamic Glazed Cremini & Enoki Mushrooms with Bermuda Onions

Ontario Picked Vegetables

Heirloom Carrots, Roasted Peppers, Yellow Zucchini

P.E.I. Potatoes

Roasted Garlic & Horseradish Yukon Gold Mash

Ontario Picked Baby Carrots

Orange Infused Carrots with Hand Picked Herb

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Plated Dinner - \$32.00 to \$49.50*

First Course - Choose One

Italian Caprese

Vine Ripe Tomatoes, Buffalo Mozzarella & Hand Picked Basil. Balsamic Glaze

Israeli Couscous

Kalamata Olives, Roasted Red Peppers, Onions & Feta. Herb Vinaigrette

Cucumber Wrapped Field Greens

Dried Cranberries, Slivered Almonds, Julienne Carrots & Sesame Biscuit. Feta Basil Vinaigrette

Second Course

Vegetarian - \$32.00*

Quinoa, Sweet Potato & Corn Fritter

Roasted Ontario Chicken Supreme - \$39.50*

Citrus Beurre Blanc

Sushi Grade Atlantic Salmon - \$39.50*

Cucumber Dill Crème Fraiche

Roasted Ontario Reserve Frenched Pork Loin - \$41.50*

Grainy Dijon Reduction

AAA Reserve Striploin – Medium Rare - \$49.50*

Merlot Cipollini Onion Demi

Accompanied With - Choose One

Tri Color Roasted Fingerling Potatoes
Garlic & Rosemary Yukon Gold Mash
Wild Mushroom & Baby Spinach Tabouli

Desert - Choose One

Vanilla Custard Tart

Strawberry Fan

Passion Fruit Mousse

Oat Cluster

Individual Lemon Torte

Callebaut Chocolate

*Plus HST & Service Charges