

Enjoy an experience far from ordinary.

The Ivey Dining Room has been awarded the CAA AAA Four Diamond Award for over 10 years. Whether selecting a plated meal or a buffet, our culinary and service team will provide you and your guests with a truly memorable experience. Known for our country charm and warm hospitality, every dining experience is unique at the Inn. Our talented teams are dedicated to their craft and are proud to work with our local purveyors in showcasing the best Huron County has to offer.

All prices listed are subject to applicable gratuities & taxes.

Reception Options

Choose from the following array of delicious hors d'oeuvres and platters .
A good rule of thumb is 2-3 pieces per guest for a cocktail reception prior to dinner.

Passed Hors D'oeuvres \$32/dozen

(Minimum of 3 dozen per selection)

Sweet Onion Pankora with Masala Yoghurt
Southwestern Avocado Crostini
One Bite Caprese
Smoked Salmon, Cream Cheese, Pumpernickel Canape
Smoked Tomato & Basil Bruschetta
Two Bite Spanakopita
Prosciutto Wrapped Cantaloupe
Mango Spring Rolls with Nuoc Nam
AAA Beef Tenderloin Sandwich Slider
Forest Mushroom Arancini with Smoked Tomato Coulis
Forest Mushroom Flatbread with Shaved Pecorino
Bacon Wrapped Chipotle Chicken Brochettes
Beef Teriyaki Brochettes

Passed Hors D'oeuvres \$37/dozen

(Minimum of 3 dozen per selection)

One Bite Shrimp Cocktail
Maritime Crab Cakes, Preserved Lemon Aioli
Minted Spring Pea and Lobster Shooter
One Bite Charcuterie
Oyster Rockefeller
Mini Salmon Wellington
California Sushi Roll with Tobiko
Vegetable Samosa with Apple Yoghurt Chutney
Maple Smoked Trout Blini with Apple and Crème Fraiche
Lamb Slider with Chevre and Sun Dried Tomato Pesto
Fresh PEI Oyster on the half shell with Champagne Mignonette
Sesame Crusted Ahi Tuna on Cucumber Crisp with Wasabi Aioli
Carpaccio Crostini
Horseradish Infused Salmon Mousse Cucumber Cup
Beef Tartar Crostini

Stationed Trays

(Small = 20 people, Medium = 35 people, large = 50 people)

Garden Fresh Crudités

Seasonal vegetables served with a creamy herb dip
\$60 (small) \$110 (medium) \$135 (large)

Seasonal Fresh Fruit

Seasonal tropical and orchard fruits
\$85 (small) \$135 (medium) \$185 (large)

Domestic Cheese Board

Canadian cheeses served with grapes and
inn-baked flatbread
\$105 (small) \$185 (medium) \$230 (large)

Artisan Cheese Board

International cheeses served with grapes, quince jelly,
and Inn-baked flatbread
\$115 (small) \$195 (medium) \$250 (large)

Chilled Jumbo Shrimp Platter

80-100 pieces. Served with lemon and
Benmiller's signature cocktail sauce
\$185 (large)

Deli Sandwich Platter

A variety of sandwiches
\$170 (small) \$290 (medium) \$395 (large)

Tea Sandwich Platter

A variety of tea sandwiches
\$120 (small) \$210 (medium) \$295 (large)

Smoked Salmon Platter

In house smoked salmon served with crème fraiche,
capers, lemon and rye bread
\$155 (large)

Antipasto

Selection of pickles, olives & premium charcuterie
\$120 (small) \$185 (medium) \$255 (large)

Gourmet Bread Basket

Inn-baked bread and lavash with whipped butter,
hummus, olive oil & balsamic
\$75 (small) \$120 (medium) \$165 (large)

Fresh Malpeque Oysters

On the half shell, served on ice with lemon and horseradish
\$25 per Dozen

Petit Fours

A selection of bite-sized desserts
\$60 (small) \$110 (medium) \$175 (large)

Non-Alcoholic Fruit Punch

\$55 (small) \$95 (medium) \$130 (large)

Spiked Fruit Punch

\$100 (small) \$175 (medium) \$250 (large)

Coffee/Tea

Benmiller blend coffee or Burke & Higgins teas
with an assortment of teas



Plated Options

A three-course prefix set menu (1 item per course) from the selections below is **\$55 per person**.

To add an entrée selection, a choice fee of **\$5 per person** will apply.

Add an additional appetizer course for an additional fee based on the selection.

Children's menu selections available.

Individual requests for vegetarian meals and allergies will be accommodated at no extra charge.

Soup Appetizers

Butternut Squash Soup

Tart apple & crème fraîche

Fire-Roasted Red Pepper & Tomato

Sweet bell pepper, roma tomato

Wild Mushroom Soup

With crisp vidalia onion

Creamy Potato Leek Soup

Yukon potato, cream, leeks

Salad Appetizers

Garden Salad

With an orange blossom vinaigrette

Classic Caesar Salad

With our signature Caesar vinaigrette

Caprese Salad

Tomato, basil, mozzarella, aged balsamic

Roasted Beet & Fennel Salad

Orange, Moroccan olive, warm goat cheese

Appetizer Upgrades

additional charge per person

Baby Spinach Salad \$5pp upgrade

Spiced pecans, dried cranberries, orange blossom vinaigrette

Smoked Trout Gnocchi \$8pp upgrade

Smoked trout, brown butter sauce, pea tendrils

Salmon Cakes \$8pp upgrade

Corn relish, pommery mustard, lemon aioli

Antipasto plate \$10pp upgrade

Selection of cured meats with olives, pickle, lavash

Cheese Plate \$10pp upgrade

Assortment of cheese, spring of grapes, lavash

Entrées

Chicken Supreme

Creamy sun dried tomato chevre sauce, sautéed spinach, wild rice pilaf

Grilled Boneless Chicken Breast

Lemon fine herb butter, roasted potato, seasonal vegetables

Bacon Wrapped Pork Tenderloin

Braised date and apple stuffing, garlic mashed potatoes, chorizo & brussel sprout fricassee

Maple Sumac Salmon

Garlic-parmesan mashed potato, sumac, house vegetables, spinach paint

Frenched Bone-In Pork Chop

Tart apple and cranberry, house vegetables, Sarladaise potato

Braised Lamb Shanks

Slow braised, red wine jus, fondant potato, house vegetables

Entrée Upgrades

additional charge per person

Metzger's Seared Beef Tenderloin

\$10pp upgrade

"Double baked" potato, seasonal vegetables, maple whisky spiked hunter sauce

Salmon Wellington \$10pp upgrade

Spinach, brie, puff pastry, champagne and cream cheese sauce

Ontario Trout \$8pp upgrade

Fondant potatoes, green beans, parsnip purée, compound herbed butter

Sesame Crusted Yellowfin Tuna

\$10pp upgrade

Sticky rice, wasabi, pickled ginger, daikon radish, nori confetti, soya caramel

Vegetarian Entrées

Vegetarian Linguine

White wine, cream, shallots, spinach, seasonal vegetable

Mushroom & Goat Cheese Strudel Vegetable Tian

Green and yellow zucchini, roma tomato, potato, onion, roasted garlic, parmesan, mozzarella

Creamy Pearl Pasta "Risotto"

Mushroom & spinach, parmesan

Vegan Entrées

Linguini Tetrazzini

Organic shiitake, heirloom tomato, spinach, pesto sauce

Agave Lime Grilled Tofu

Asian vegetable slaw, chipotle spiced sweet potato mash

Portobello Stack

Grilled zucchini, red pepper, red onion, goat cheese fritter, herbed basmati rice

Desserts

Hot Fudge Brownie

Black forest cherries, vanilla ice cream

Benmiller Inn Spiced Carrot Cake

Toasted pecan, bourbon cream cheese frosting

Lavender & White Chocolate Crème Brûlée

Caramelized sugar, rolled chocolate stick

New York Style Cheesecake

Blueberry, strawberry, chocolate

Flourless Chocolate Cake

Raspberry coulis, brandied cherries, Chantilly

Peanut Butter Tart

Chocolate sauce, Chantilly cream
\$4pp upgrade (Vegan)

Strawberry Champagne Cheesecake

Strawberry coulis, strawberries
\$3pp upgrade (Gluten Free)

Substitute Your Cake

We will plate, garnished and serve to your guests **\$3 upgrade**



Buffet Options

A minimum of 30 guests is required to order a buffet selection.
We are always happy to customize your menu based on taste or tradition!
Individual requests for vegetarian meals and allergies will be accommodated at no extra charge.

The Huron County Feast \$60

Fresh Baked Breads & Baguettes
Butter, humus, roasted red pepper dip
Garden Salad with selection of dressings and toppings
Pickle, relish & vegetable trays

Select one Mixed Salad:

(Additional Salad \$2 per person)

Build your own Caesar salad
Benmiller Coleslaw
Mediterranean Pasta Salad
Greek Salad
Broccoli & Cheese Salad
Curried Chickpea Salad
Marinated Tomato, Red Onion, Mushroom, Feta
German Style Potato Salad
Shrimp and Crab Salad, Italian-style Dressing
Asian Vegetable Coleslaw
Beet, Fennel & Orange Salad - **\$5 Upgrade**
Mixed Caprese Salad - **\$5 Upgrade**

Select one Entrée:

(Additional entrée \$8 per person)

Maple Glazed French Pork Chop
Benmiller Pork Tenderloin
Turmeric Oven Baked Salmon
Chef's Chicken Supreme – Cream Sauce or Hunter Sauce
Roasted Turkey with all the trimmings
AAA Prime Roast Beef - (Carvery) **\$10 upgrade**

Select one Vegetable dish:

(Additional Vegetable dish \$5 per person)

Seasonal Vegetable Medley
Green Beans Almandine
Roasted Root Vegetables
Grilled Peppers & Zucchini, Carrot
Steamed Broccoli & Cauliflower

Select one Starch:

(Additional starch \$5 per person)

Garlic-Parmesan Mashed Potato
Roasted Baby New Potatoes
Basmati Rice Pilaf
Herbed Baby New Potato
Pommes Sarladaise (slowly braised in duck fat)

Selection of Warm Inn Baked Pies, Tarts & Squares

Upgrade to Cakes & Tortes for \$5 per person

Coffee or Tea

Barbeque Dinner Buffet \$25 upgrade charge

Fresh Baked Breads and Baguettes
Garden Salad with selection of dressings and toppings
Build your own Caesar Salad
Choice of 2 Mixed Salad
Choice of 1 Vegetable Dish
Choice of 1 Starch

Select one Entrée:

(Additional entrée \$8 per person)

New York Striploin = **\$10 upgrade 10oz.**
Boneless Chicken Breast
Salmon Fillet
Seafood Brochette

A variety of homemade desserts, pastries, cakes, pies,
mousse or tortes
Coffee or Tea

Upgrades & Additions for Buffet Options

Marinated Pork Kebabs \$8 per person
Chef Manned Carved Beef Station \$10 per person

Add trays to your buffet

(These items are not refillable)

Chilled Jumbo Shrimp Tray \$185

With Benmiller's signature cocktail sauce
80-100 pieces

Domestic Cheese Board

\$140 (medium), \$250 (large)
Variety of Canadian & local cheeses

Smoked Salmon Platter \$155

In house smoked salmon, capers, lemon

