

Plated Options

Available for groups of 50 guests and under.

A three course set menu (1 item per course) from the selections below is **\$45 per person**.

To add an entrée selection, a choice fee of **\$4 per person** will apply.

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

Children's menu selections available.

Soup Appetizers

Butternut Squash Soup

tart apple & crème fraiche

Sweet Potato Bisque

Beluga lentil, crème fraiche, ginger, cilantro

Wild Mushroom Soup

with crisp Bermuda onion

Creamy Potato Leek Soup

Salad Appetizers

Garden Salad

raspberry vinaigrette

Classic Caesar Salad

signature Caesar vinaigrette

Appetizer Upgrades additional charge per person

Baby Spinach Salad \$2pp

spiced pecans, dried cranberries, orange blossom vinaigrette

Maple Smoked Trout \$3pp

artisanal greens, bean blanquettes

Profiterole \$5pp

braised beef, demi-glace, horseradish glaze

Salmon Cakes \$5pp

corn relish, pommery mustard, kelp caviar

Antipasto plate \$5pp

selection of cured meats with olives, pickle, lavash

Cheese Plate \$5pp

assortment of cheese, 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

Metzger's Pork Loin

au jus, tart apple and cranberry, seasonal vegetable, roasted potatoes

Maple Glazed Salmon

barley and rice pilaf, sumac, seasonal vegetable, spinach and balsamic paint

Entrée Upgrades additional charge per person

Metzger's Beef Tenderloin \$10pp

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

Salmon Wellington \$5pp

spinach, brie, puff pastry, champagne and Dijon cream sauce

Ontario Trout \$5pp

braised potatoes, tomatoes, baby kale, green beans, parsnip puree, herbed butter

Sesame Crusted Yellowfin Tuna \$10pp

sticky rice, wasabi, pickled ginger, daikon radish, nori confetti, miso caramel

Vegetarian Entrées

Vegetarian Linguine

white wine, cream, shallots, spinach, seasonal vegetable

Mushroom & Goat Cheese Strudel

creamy Pearl Pasta "Risotto" mushroom & spinach, parmesan

Vegan Entrées

Linguini Tetrazzini

organic shiitake, heirloom tomato, pesto sauce

Agave Lime Grilled Tofu

Asian vegetable slaw, chipotle spiced sweet potato mash

Portobello Stack

grilled zucchini, red pepper, red onion, 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

almond biscotti

Benmiller Cheesecake

raspberry coulis

Flourless Chocolate Cake

raspberry coulis, brandied cherries espresso Chantilly

Trio of House Made Favourites

lavender crème brûlée, flourless chocolate cake, cheesecake

\$2 upgrade

Substitute Your Cake

We will plate, garnished and serve to your guests



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 \$45

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
3 Grain Salad
Mixed Bean Salad
German Style Potato Salad
Waldorf Salad
Asian Vegetable Coleslaw
Beet, Fennel & Orange Salad - **\$2 Upgrade**
Mixed Caprese Salad - **\$2 Upgrade**

Select one Entrée:

(Additional entrée \$5 per person)

Maple Glazed Pork Loin
Benmiller Pork Tenderloin
Turmeric Oven Baked Salmon
Chef's Chicken Supreme – Creamy Sauce or Hunter Sauce
Roasted Turkey with all the trimmings
Roast Beef Rolls with Mushroom Jus

Select one Vegetable dish:

(Additional Vegetable dish \$2 per person)

Seasonal Vegetable Medley
Green Beans Almandine
Roasted Root Vegetables
Grilled peppers & Zucchini
Steamed Broccoli & Cauliflower

Select one Starch:

(Additional starch \$2 per person)

Garlic Laced Mashed Potato
Roasted Potatoes
Rice Pilaf
Baked Potato
Potato Duchess

Selection of Warm Inn Baked Pies, Tarts & Squares

Upgrade to Cakes & Tortes for \$4 per person

Barbeque Dinner Buffet \$18 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 \$5 per person)

New York Striploin
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 \$3 per person

Chef Manned Carved Beef Station \$8 per person

Add trays to your buffet

(These items are not refillable)

Chilled Jumbo Shrimp Tray \$170

With Benmiller's signature cocktail sauce
80-100 pieces

Domestic Cheese Board

\$105 (medium), \$150 (large)
Variety of Canadian & local cheeses

Smoked Salmon Platter \$125

In house smoked salmon, capers, lemon

