



weddings menu samples



Wedding Package No. 1

Our package includes:

Cream of wild mushroom soup with a dollop of green peppercorns whipped cream
Mixed green salad with Belgium endives, Mandarin oranges and Grand Marnier hazelnut vinaigrette
Slow roasted prime rib of beef carved onto herbed roasted baby white potatoes, bouquetière of vegetables and glazed with rich thyme jus
Chocolate truffle mousse cake with fresh strawberry coulis and mint
Regular and decaffeinated coffee, tea

Wedding Package No. 2

Our package includes:

Cream of celery and leek soup
Caesar salad in a crisp Parmesan cheese basket tossed with traditional Caesar dressing
Blackened salmon filet served with goat cheese rice pilaf and passion fruit "beurre blanc"
Chocolate bourbon pecan tart
Regular and decaffeinated coffee, tea
*Add a 4oz beef tenderloin medallion to the main course

Wedding Package No. 3

Our package includes:

Cold Hors-d'oeuvres
Goose liver mousse in profiteroles
Matane shrimp on pumpnickel

Hot Hors-d'oeuvres
Spanakopita
Crab and Brie in phyllo
Thai chicken skewers with peanut sauce

The Dinner

Roasted butternut and squash soup with chive crème fraîche
Mixed greens with a citrus fruit Champagne vinaigrette
Cranberry and Absolut Vodka granité with fresh rosemary
Apricot glazed Cornish hen stuffed with wild rice and a rich orange tarragon sauce

Strawberry mocha torte with chocolate and vanilla sauces
Regular and decaffeinated coffee, tea

Wedding Package No. 4

Our package includes:

Cold Hors-d'oeuvres

Marinated salmon and cream cheese roll-ups

Curried chicken wrapped in a flour tortilla

Raw vegetables and lettuce rolled in a soft shell tortilla,

with mild chili dip

Hot Hors-d'oeuvres

Shrimp egg rolls with plum sauce

Mushroom tartlets

Sautéed mushrooms with leeks in flaky pastry

The Dinner

Cream of carrot and ginger soup with crème fraîche

Smoked salmon tartar with candied pineapple

Carpaccio and "Niçoise" greens

Slow-roasted two pepper crusted tenderloin of premium beef carved onto a mushroom ragout, covered in a rich Merlot jus

Trio of sorbet nestled in a meringue basket served with a trio of coulis

Regular and decaffeinated coffee, tea

*Add 3 tiger prawns flavored with 5-spice to main course

Slow roasted hip of beef au jus with dollar buns, Dijon and horseradish carved by attending Chef

Shrimp & scallop station

Flambéed with Pernod, garlic, diced tomato and fresh herbs in a light lemon cream (3oz of shrimp and scallops per person)

Vegetable and salad station

Poached asparagus in orange vinaigrette

Hummus and babaganoush with pita

Crispy crudités and relishes with dill dip

Grilled vegetable platter Spanakopita

Seasonal fresh fruit platter

Canadian & imported cheese platter

With fresh baguette and crackers

Smoked Atlantic salmon platter

With capers, red onions, lemon and pumpernickel finger

Pasta Station

3 cheese tortellini with

Oka cheese sauce and marinara sauce

Beverage Package available with each Wedding menu option

1 hour open bar at cocktail

Alcoholic punch at cocktail

Non-alcoholic punch at cocktail

*MD Wine selection, red and white, 2 glasses
per person*

4 hour open bar during the reception

