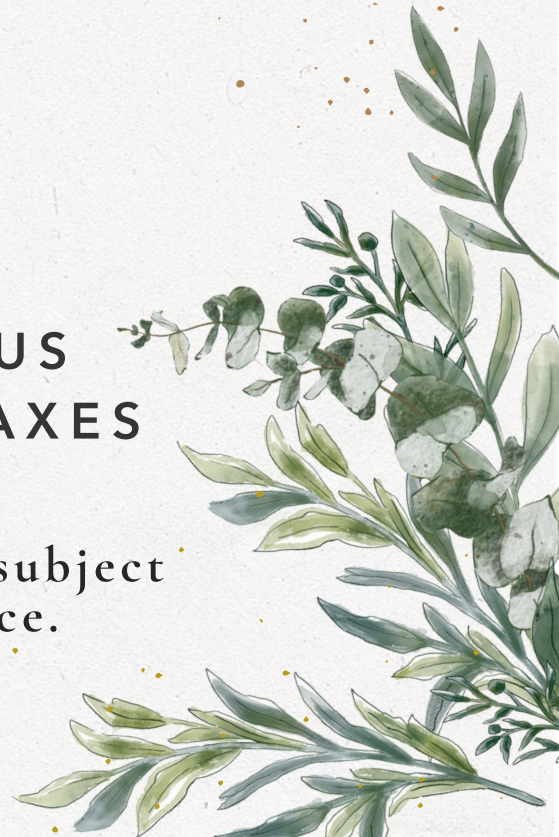


WEDDING MENU

**\$125/PERSON PLUS
GRATUITIES AND TAXES**

Menu prices and items are subject
to change without notice.





COCKTAIL HOUR

HORS D'ŒUVRES STATION


Harvest Board

*Artisan Baguette, Crostini, Grilled Pita,
Crudit , Roasted Red Pepper Hummus,
Guacamole, House Garlic Dip*

*Goat Cheese, Pear in Phyllo Dough
with Berry compote*

Somosa with Tamarind Sauce (VEG)

*Charcuterie, Imported and Domestic
Cheeses (+\$10)*





PLATED DINNER

1ST COURSE SOUP OR SALAD
(CHOOSE 1)

*Organic Greens, Cherry Tomato, Cucumber, Sun-dried
Cranberries, Feta Cheese with Honey Balsamic
Vinaigrette VEG/GF*

*Butternut Squash Puree, Cinnamon Crème fresh with
Chive Oil Drizzle VEG/GF*

OR

*Heart of Romaine, Lemon Pepper Crouton, Double
Smoked Bacon, House Caesar Dressing with Lemon (+\$2)*

*Sliced Vine Ripe Tomatoes, Fresh Buffalo Mozzarella,
Fresh Basil, Extra Virgin Olive Oil with Balsamic
Reduction (+\$6) VEG/GF*

**2ND COURSE
PALATE CLEANSER**

Lime Ice garnished with Fresh Mint
VEG/GF/DF/V

**3RD COURSE ENTRÉE
(CHOOSE 1 OR ADD \$5/PERSON
TO OFFER 2 CHOICES)**

*Grilled Chicken Supreme, Red Skin Whipped Garlic
Potato, Seasonal Vegetables with a Riesling Herb Pan Jus*
GF

OR

*Frenched Pork Chop, Yukon Gold Whipped Garlic Potato,
Seasonal Vegetables garnished with Maple Chive Glaze
and Apple Pear Chutney* GF

OR

*Pan-seared Atlantic Salmon, Vegetable Rice Pilaf,
Seasonal Vegetables, Honey Drizzle Topped with Tri-
citrus Salsa* GF

ADDITIONAL PROTEIN OPTIONS

*Balderson Cheddar and Spinach Stuffed Chicken Supreme
with Roast Red Pepper Puree (+\$5 or \$8 as 2nd choice)
GF*

*Herb-crusted Beef Tenderloin marinated in Cabernet
Sauvignon (\$8 or \$11 as 2nd choice) GF*

VEGETARIAN OPTION

*Toasted Quinoa, Grilled Tofu,
Carrots, Peppers, Snow Peas, Green
Onion, Cilantro with a Soy-sesame
Sauce (+\$5 as 2nd choice)
GF/DF/VEG/VIK*

All of the above served with Freshly
Baked Roll and Butter VEG





DESSERT

4TH COURSE
(CHOOSE 1)

CHOCOLATE TRUFFLE MOUSSE

Light Chocolate Cake, Creamy Chocolate Truffle Ganache, Dark Chocolate Mousse finished with Chocolate Glaze

OR

CRÈME BRÛLÉE CHEESECAKE

Rich Creamy Baked Custard, Buttery Graham Base topped with a layer of Caramelized Sugar with Fresh Berries

