



the
MENU

Starter

Menu #1

Garden salad

Frisée, radicchio, arugula, honey Dijon
vinaigrette, toasted croutons,

Or

Leaf's of Romaine

House made Vinaigrette, Reggiano cheese,
Balsamic reduction, Ficelle crisp

Main

Grilled Chicken Supreme

Roasted potatoes, seasonal vegetables, Cabernet Au
Jus

Dessert

lemon sorbet, French vanilla ice cream,
chocolate tartufo

After Dinner

Selection of pastries and fresh cut fruits





the Wedding

MENU

Starter

Menu #1

Garden Salad

Heritage blend, Toasted Croutons, with honey
Dijon Vinaigrette

Or

Main

Grilled chicken supreme with roasted potatoes,
seasonal vegetables and cabernet au jus

Dessert

Crème Brûlée





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Menu #2

HOR'S D'OEUVRE

Tempura Potobello Fries with Truffle Aioli
Mini Beef Sliders, Crspy Vegetable Spring Roll,
Chicken Satays

Or

SALAD

Garden Salad : with Heritage Dijon blend
Toasted Vinaigrette

Or

Leaves of Ficelle Romaine: Crisp Roamian with Balsamic Reggiano
Reduction

Or

Portobelloinsalata: Ontario Peppers, Goat Heriatge Blend, Cheese,
Balsamic Croutons, Cheese, Roasted Reduction

SECOND COURSE

Penne in Tomato Basil Sauce

GRILLED MAIN

Chicken Grilled Supreme or Braised Steak or
Roasted Atlantic Salmon with Roasted Potatoes, Seasonal
Vegetables

DESSERT

Chocolate Raspberry Tart





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Menu #2

Garden Salad

Frisée, radicchio, arugula, honey Dijon
vinaigrette, toasted croutons,

Or

Leaf's of Romaine

House made Vinaigrette, Reggiano cheese,
Balsamic reduction, Ficelle crisp

Or

Portobello Insalata

Frise'e, radicchio, arugula, balsamic
dressing goat, roasted local peppers

Second Course

lemon sorbet, French vanilla ice cream,
chocolate tartufo

Entree

Grilled Chicken Supreme & Sirloin Steak

Desert

Tiramisu or carrot cake or vanilla cheesecake mousse

After dinner sweets

Selection of assorted pastries and fresh cut fruit





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Menu #3

Choose ONE of the following;

Seasonal Baby Greens Salad garnished with tomato and
cucumber and drizzled with balsamic vinaigrette,

Classic Caesar Salad served with roasted garlic croutons and
shaved Parmesan

A Selection of our Chef's Soups (butternut squash, potato leek,
cream of mushroom)

OR

Upgrade to an Antipasto plate for \$2.95 pp,

ADD a Pasta course (penne, bowtie, tortellini, rigatoni) with a
choice of our Chef's signature sauce for \$7.95pp

Entree

Choose ONE of the following with a selection of sauces:

grilled Chicken with choice of sauce , Veal Parmigiana, Stuffed
Roasted Pork Loin,

Slow Roasted Roast au jus, or Salmon Fillet

OR Upgrade to Guest Choice starting at \$2.95pp (based on 2
options provided plus vegetarian)

All entrees are served with Chef's choice of potato and fresh
seasonal vegetables.

Desert

Choose ONE of the following;

Ice Cream Crepe, Apple Blossom, or Tiramisu

Served with fresh coffee and tea





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Options

Buffet Option #1

Garden salad with balsamic vinaigrette

Penne with tomato basil sauce

Yukon roasted potatoes

Seasonal vegetables

Grilled chicken supreme with mushroom au jus

Assorted sweets and cookies

Buffet Option #2

Garden salad

Penne with tomato basil sauce

Tortellini alla Panna

Grilled chicken supremes

Slow roasted angus beef

Roasted Yukon potatoes

Seasonal Vegetables

Assorted fresh cut fruit





the
BAR

Cash Bar Consumption

Domestic beer \$5.50

Imported \$6.50

Red or white wine \$7.50 (bottle \$32)

Cocktail \$7.50

Sparkling Water \$5.00

Pop \$1.50

Corona, Heineken, Coors light, Keith's ,

Red & White Wine, Vodka, Rum, Rye,

Gin, Sambuca

Bar Set Up Fee

\$350 based on a 4-hour event

\$50 for each additional hour

Includes- Bartender, Disposable

Beverage ware,

Lemon, Lime, Ice and Clean up

*bringing own wine \$15 corkage fee per
bottle*

Serving Staff

4-hour event \$250 (per staff member)

\$50 per staff member for each additional hour

(Includes set up/service/clean up)

Buffet – 1 server per 25 people

Sit down- 1 server per 20 people

Minimum 2 servers per event

