

THE BUFFET WEDDING MENU

COCKTAIL HOUR
FLOATING HORS D'OEUVRES (CHOOSE 4)

BANQUET DINNER
WITH
CHEF CARVING STATION
(CHOOSE 1)

ENTRÉE (CHOOSE 1)

SEARED CHICKEN BREAST WITH WHITE WINE & LEMON
ROASTED CHICKEN SUPREME WITH LEMON & HONEY-DIJON
BREADED CHICKEN CUTLET WITH BUFALA & POMODORO
CHICKEN PAPRIKASH
CURRIED BONELESS CHICKEN THIGHS
BBQ-GLAZED BONELESS CHICKEN THIGHS
HICKORY-SMOKED OR JERK CHICKEN PIECES
CHICKEN KABOBS WITH TZATZIKI SAUCE
CHICKEN PIECES WITH ROSEMARY & LEMON
BBQ PORK SIDE RIBS
SEARED PORK LOIN WITH PEAR & APRICOT CHUTNEY
ITALIAN SAUSAGES WITH SWEET PEPPER & ONION
VEAL PARMIGIANA
VEAL MARSALA WITH A MUSHROOM JUS
BAKED ATLANTIC SALMON WITH MANGO SALSA (\$5.00 PP)

PASTA/RICE (CHOOSE 1)

PENNE POMODORO OR ALLA VODKA
CHEESE/MEAT TORTELLINI WITH POMODORO OR ROSE SAUCE
PENNE BOLOGNESE
MEAT/VEGETABLE LASAGNA
GNOCCHI WITH BASIL PESTO & LEMON
BUTTERFLY PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL
ORECCHIETTE WITH RAPINI, PANCETTA & EXTRA-VIRGIN OLIVE OIL
CREAMY MAC'N CHEESE
SAUTÉED PEROGIES WITH SOUR CREAM & GREEN ONION
BUTTER & HERB STEAMED RICE
MEDITERRANEAN RICE WITH ARTICHOKE, SUNDRIED TOMATO, OLIVES

SALADS (CHOOSE 2)

BABY GREENS WITH AN AGED BALSAMIC VINAIGRETTE
BABY KALE SALAD WITH FETA & LEMON DRESSING
4-BEAN & RED BEET MEDLEY
CAPRESE SALAD WITH MINI BOCCONCINI, CHERUBS, CUCUMBER
COLESLAW WITH MAYO OR WHITE WINE VINEGAR
ASSORTED VEGETABLE & PICKLE PLATTER
ITALIAN POTATO SALAD WITH SHAVED CARROT & GREEN ONION
CREAMY RED POTATO SALAD
CREOLE RICE SALAD WITH BLACK BEAN & RED PEPPER
CARAMELIZED CORN SALAD WITH BLACK BEAN & CHERUBS

SIDES (CHOOSE 2)

CREAMY GOLDEN MASHED POTATO
ROSEMARY ROASTED POTATOES
MIXED VEGETABLE MEDLEY
SAUTÉED SHIITAKE MUSHROOMS & SWEETLET PEAS
RAPINI & CARROT MEDLEY
STEAMED CORN NIBLETS WITH BUTTER

ASSORTED BUNS & WHIPPED BUTTER

SEASONAL FRUIT PLATTERS
COFFEE

THE SMOKING BRISKET WEDDING MENU

COCKTAIL HOUR
FLOATING HORS D'OEUVRES (CHOOSE 4)

BANQUET DINNER
WITH
LOW'N SLOW SMOKED BEEF BRISKET
CHEF CARVING STATION
GUINNESS BBQ SAUCE, SPICY MUSTARD

ENTRÉE (CHOOSE 1)

SEARED CHICKEN BREAST WITH WHITE WINE & LEMON
BONELESS CHICKEN THIGHS WITH LEMON & HONEY-DIJON
LEMON-PEPPER RUBBED CHICKEN PIECES
CHICKEN PARMIGIANA
GRILLED CAJUN CHICKEN BREAST WITH RED PEPPER MAYO
BBQ-GLAZED BONELESS CHICKEN THIGHS
HICKORY-SMOKED OR JERK CHICKEN PIECES
BBQ PORK SIDE RIBS WITH CAROLINA BBQ SAUCE
PORK LOIN WITH A BBQ-HONEY GLAZE
ITALIAN SAUSAGES WITH SWEET PEPPER & ONION
BAKED ATLANTIC SALMON WITH MANGO SALSA (\$5.00 PP)

PASTA/RICE (CHOOSE 1)

PENNE WITH SPINACH & EXTRA-VIRGIN OLIVE OIL
CREAMY MAC'N CHEESE
BAKED PENNE WITH POMODORO & MOZZARELLA
HAWAIIAN PASTA SALAD WITH YUKON POTATO, GREEN ONION, CHOPPED EGG & MAYO
FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO
SAUTÉED PEROGIES WITH SOUR CREAM & GREEN ONION
BUTTER & HERB STEAMED RICE
MEDITERRANEAN RICE WITH ARTICHOKE, SUN-DRIED TOMATO, OLIVES

SALADS & SIDES (CHOOSE 4)

BABY GREENS WITH AN AGED BALSAMIC VINAIGRETTE
BABY KALE SALAD WITH FETA & LEMON DRESSING
4-BEAN & RED BEET MEDLEY
CAPRESE SALAD WITH MINI BOCCONCINI, CHERUBS, CUCUMBER
COLESLAW WITH MAYO OR WHITE WINE VINEGAR
ASSORTED VEGETABLE & PICKLE PLATTER
ITALIAN POTATO SALAD WITH SHAVED CARROT & GREEN ONION
CREAMY RED POTATO SALAD
CREOLE RICE SALAD WITH BLACK BEAN & RED PEPPER
CARAMELIZED CORN SALAD WITH BLACK BEAN & CHERUBS
CREAMY GOLDEN MASHED POTATO
ROSEMARY ROASTED POTATOES
MIXED VEGETABLE MEDLEY
SAUTÉED SHIITAKE MUSHROOMS & SWEETLET PEAS
STEAMED CORN NIBLETS WITH BUTTER

ASSORTED BUNS & WHIPPED BUTTER

SEASONAL FRUIT PLATTERS
COFFEE

THE PLATED WEDDING MENU

COCKTAIL HOUR
FLOATING HORS D'OEUVRES (CHOOSE 4)

BANQUET DINNER

FIRST COURSE

BABY GREENS
WITH AN AGED BALSAMIC VINAIGRETTE
&
FIORE DI LATTE WRAPPED WITH PARMA PROSCIUTTO
GRILLED ZUCCHINI, EGGPLANT & RED PEPPER
CRUMBLLED FETA

SECOND COURSE

CHOICE OF:

WHOLE ROASTED, CARVED BEEF TENDERLOIN WITH A BAROLO REDUCTION
CALIFORNIA CUT AAA NEW YORK STRIP STEAK WITH A TRI-PEPPERCORN JUS
SLOW-BRAISED BONELESS BEEF SHORT RIB, PORT REDUCTION
CHICKEN SUPREME WITH HONEY-DIJON & CRISPY SHALLOTS
BREADED VEAL OR CHICKEN CUTLET WITH BUFALA & POMODORO
PORT & TOMATO BRAISED LAMB SHANK

BAKED ATLANTIC SALMON WITH A MANGO SALSA

RED PEPPER STUFFED WITH JASMINE RICE ON A TOMATO COULIS
BAKED PHYLLO WITH VEGETABLES & DILL CREAM SAUCE
EGGPLANT PARMIGIANA TOWER

SIDES

CHOOSE 2:

CREAMY GOLDEN MASH
ROSEMARY ROASTED POTATOES
BUTTER & HERB STEAMED RICE
MIXED VEGETABLE MEDLEY
GREEN BEAN & CARROT
SWEETLET PEAS & SHIITAKE MUSHROOMS
RAPINI & CARROT MEDLEY
BABY BOK CHOY & CARROT

ASSORTED BUNS & WHIPPED BUTTER

THIRD COURSE

CHOOSE 1:

FRUIT SORBET WITH FRESH BERRIES & MINT
SEASONAL ICE CREAM WITH FRESH BERRIES
APPLE PIE BLOSSOM WITH CRÈME ANGLAISE & CARAMEL
VANILLA CHEESECAKE WITH A RASPBERRY COMPOTE
MOLTEN CHOCOLATE LAVA CAKE WITH WHIPPED CREAM
MERLOT POACHED PEARS WITH VANILLA BEAN ICE CREAM
TIRAMISU CUPS WITH FRESH BERRIES
LEMON OR BLUEBERRY TARTS WITH WHIPPED CREAM

COFFEE

COCKTAIL HOUR

FLOATING HORS D'OEUVRES

MEAT

BBQ-GLAZED MINI MEATBALLS

CURED MEAT OR CHORIZO & CHEDDAR SKEWERS

ROASTED ITALIAN SAUSAGE BITES WITH FIRE-ROASTED SPREAD

JERK CHICKEN SATAYS WITH COOL CUCUMBER SAUCE

HONEY-GINGER CHICKEN THIGH SKEWERS

CHICKEN SATAYS WITH A PLUM DIP

SEARED CHICKEN DUMPLINGS WITH TERIYAKI

POPCORN CHICKEN WITH SWEET CHILI THAI

TANDOORI CHICKEN LOLLIPOPS WITH MINT YOGURT

SHAVED ROAST BEEF CROSTINI WITH CREAMY HORSERADISH & DILL

LAMB SPIDUCCI

PIGS IN A BLANKET WITH MUSTARD

MINI BOCCONCINI WRAPPED WITH PARMA PROSCIUTTO SKEWERS

PARMA PROSCIUTTO & HERBED CHEESE CROSTINI WITH BALSAMIC

VEGETABLE

ITALIAN BRUSCHETTA WITH CHERRY TOMATO & FRENCH CRISPS

PORTOBELLO MUSHROOM BRUSCHETTA

SEARED VEGETABLE DUMPLINGS WITH TERIYAKI

SAMOSAS WITH TAMARIND SAUCE

SPRINGROLLS WITH SWEET CHILI THAI

BABY BOCCONCINI & CHERRY TOMATO SKEWERS WITH BALSAMIC

ASSORTED CHEESE SKEWERS

MINI ARANCINI WITH ARRABBIATA SAUCE

SAUTÉED PEROGIES WITH SOUR CREAM

CAULIFLOWER BITES WITH SWEET CHILI THAI

MINI QUICHES

MUSHROOM CROSTINI WITH CRÈME FRAICHE & FRESH CHIVES

POACHED PEAR, CARAMELIZED ONION & GOAT CHEESE CANAPE

SEAFOOD

ATLANTIC SMOKED SALMON & CREAM CHEESE CANAPE

SHRIMP COCKTAIL MARTINI

JALAPENO SHRIMP POPPERS

JERK SHRIMP SKEWERS

CAJUN SHRIMP, CRÈME FRAICHE & CUCUMBER

AHI TUNA TARTARE ON CUCUMBER WHEELS

WEDDING LATE-NIGHT STATIONS

'THE PIG ROAST'

WHOLE-ROASTED PORCHETTA STATION

DIJON, TZATZIKI, HOT PEPPER OIL & ITALIAN BUNS

VEAL/CHICKEN PARMIGIANA STATION

SAUTÉED MUSHROOMS & ONIONS, SWEET PEPPER, HOT OIL
ITALIAN BUNS

SLIDERS STATION

PULLED BEEF, CHICKEN OR PORK SLIDERS
CREAMY COLESLAW
MINI BUNS

POUTINE STATION

ON-SITE, DEEP-FRIED FRIES
GRAVY, CHEESE CURDS & KETCHUP
BBQ PULLED PORK TOPPING: ADDITIONAL \$1.50 PP

GRILLED CHEESE SANDWICH STATION

AMERICAN CHEDDAR
WITH
BBQ PULLED PORK, SWEET PEPPERS & ONION TOPPINGS

MAC'N CHEESE STATION

WITH
BEEF CHILI, BACON CRUMBLE, SOUR CREAM, GREEN ONION, CAYENNE

WEDDING MENU PRICES

THE BUFFET WEDDING MENU CHEF CARVING STATIONS:

'THE PIG ROAST'
WHOLE-ROASTED PORCHETTA
DIJON, TZATZIKI & HOT PEPPER OIL
\$62.00 PP

TOP SIRLOIN OF BEEF
HORSERADISH, MERLOT JUS
\$64.50 PP

ANGUS NEW YORK STRIPLOIN
HORSERADISH, TRI-PEPPERCORN JUS
\$68.50 PP

PRIME RIB
HORSERADISH, BAROLO REDUCTION
\$71.50 PP

'THE SMOKING BRISKET'
GUINNESS BBQ SAUCE, SPICY MUSTARD
\$70.00 PP

\$80.00 PP: ON-SITE, 10HR CHEF-MANNED SMOKER WITH CHERRY WOOD

ALL BUFFET PRICES BASED ON 90 PPL MINIMUM GUEST COUNT

THE PLATED WEDDING MENU

\$72.00 PP

PRICE BASED ON 100 PPL MINIMUM GUEST COUNT

LATE-NIGHT STATIONS

\$10.00 PP

PRICE BASED ON 80 PPL MINIMUM GUEST COUNT

18% GRATUITY & 13% HST APPLICABLE TO ALL MENUS

ADDITIONAL MENU ITEMS

COCKTAIL HOUR

CHEESE & SALUMI GRAZING BOARD
ASSORTED CRACKERS & ITALIAN TARALLI
\$4.50 PP

MEDITERRANEAN SPREADS
FIRE-ROASTED RED PEPPER
BLACK OLIVE TAPENADE
CHARRED HUMMUS
BAKED NAAN & CRISPS
\$3.50 PP

SOUPS

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE
ITALIAN MINISTRONE
ITALIAN CHICKEN BROTH WITH SPINACH & PARMIGIANO
CALDO VERDE (KALE, POTATO & CHORIZO)
MEAT OR VEGETABLE CHILI
\$6.00 PP

PLATED PASTA

CHEF SUGGESTIONS UPON REQUEST
STARTING \$8.00 PP