



BRIDAL MENUS

2024



SPECIAL EVENT CATERING

COCKTAIL HOUR

FLOATING HORS D'OEUVRES

CHOOSE 4

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
TANDOORI CHICKEN LOLLIPOPS WITH MINT YOGURT
LAMB SPIDUCCI
MINI LAMB T-BONE (\$1.50PP)
"PIGS IN A BLANKET" POGOS 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
SPRING ROLLS WITH PLUM SAUCE
BABY BOCCONCINI & CHERRY TOMATO SKEWERS WITH BALSAMIC
ASSORTED CHEESE SKEWERS
MINI ARANCINI WITH ARRABBIATA SAUCE
SAUTÉED PEROGIES WITH SOUR CREAM & FRESH GREEN ONION
CAULIFLOWER BITES WITH SWEET CHILI THAI
BEER-BATTERED CHEESE BITES
POACHED PEAR, CARAMELIZED ONION & GOAT CHEESE CANAPE

SEAFOOD

ATLANTIC SMOKED SALMON & CREAM CHEESE CANAPE
SHRIMP COCKTAIL MARTINI
TEMPURA SHRIMP WITH TERIYAKI REDUCTION
JALAPENO SHRIMP POPPERS
JERK SHRIMP SKEWERS
CAJUN SHRIMP, CRÈME FRAICHE & CUCUMBER
AHI TUNA TARTARE ON CUCUMBER WHEELS

THE PLATED WEDDING MENU

\$82.00 PP - MINIMUM 100PPL

COCKTAIL HOUR - FLOATING HORS D'OEUVRES - CHOOSE 4

FIRST COURSE

BABY GREENS SALAD
GRILLED RED PEPPER, ZUCCHINI, EGGPLANT
FIORE DI LATTE WRAPPED WITH PARMA PROSCIUTTO
WITH
AGED BALSAMIC DRESSING & FETA

SECOND COURSE - CHOICE OF, CHOOSE UP TO 4

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
GRILLED CHICKEN BREAST WITH ROSEMARY & LEMON
BREADED VEAL OR CHICKEN CUTLET WITH BUFALA & POMODORO
PORT & TOMATO BRAISED LAMB SHANK
BAKED ATLANTIC SALMON WITH A MANGO & RED PEPPER SALSA
PAN-SEARED BRANZINO WITH ROASTED RED PEPPERS & LEMON
GRILLED SWORDFISH WITH A DILL & CAPER HOLLANDAISE (\$4PP)
BAKED RED PEPPER STUFFED WITH JASMINE RICE ON A TOMATO COULIS
BAKED VEGETABLE PHYLLO WITH TOMATO & MUSHROOM SAUCE
EGGPLANT PARMIGIANA TOWER

SIDES - CHOOSE 2

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

WITH FRESH BUNS & WHIPPED BUTTER

THIRD COURSE - CHOOSE 1

FRUIT SORBET WITH FRESH BERRIES & MINT
CHOCOLATE TARTUFO WITH VANILLA OR RASPBERRY 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
COFFEE

18% GRATUITY & 13% HST APPLICABLE

THE BUFFET WEDDING MENU

PRICED BY CARVING STATION CHOICE - MINIMUM 90PPL

A BUFFET BANQUET WHICH INCLUDES:

COCKTAIL HOUR - FLOATING HORS D'OEUVRES - 4
A MEAT CARVING STATION - 1
ENTRÉE - 1
PASTA/RICE - 1
SALADS - 2
SIDES - 2
SEASONAL FRUIT PLATTERS
COFFEE

BUFFET BANQUET PRICES:

BASED ON CARVING STATION: CHOOSE 1

TOP SIRLOIN OF BEEF

HORSERADISH, MERLOT JUS
\$72.00 PP

ANGUS NEW YORK STRIPLOIN

HORSERADISH, TRI-PEPPERCORN JUS
\$75.00 PP

PRIME RIB

HORSERADISH, BAROLO REDUCTION
\$79.00 PP

BBQ BRISKET

BBQ SAUCE, SPICY MUSTARD
\$77.00 PP

PORCHETTA - "THE PIG ROAST"

DIJON, TZATZIKI, HOT OIL
\$68.00 PP

THE BUFFET WEDDING MENU

COCKTAIL HOUR - FLOATING HORS D'OEUVRES- CHOOSE 4

CHEF CARVING STATION - CHOOSE 1

TOP SIRLOIN OF BEEF
ANGUS NEW YORK STRIP LOIN
PRIME RIB
BBQ BRISKET
PORCHETTA

ENTRÉE - SECOND MEAT - CHOOSE 1

SEARED CHICKEN BREAST WITH WHITE WINE & LEMON
ROASTED CHICKEN SUPREME WITH LEMON & HONEY-DIJON
BREADED CHICKEN CUTLET WITH BUFALA & POMODORO
BBQ-GLAZED BONELESS CHICKEN THIGHS
CAJUN-SPICED 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
ATLANTIC SALMON WITH MANGO & RED PEPPER SALSA (\$5.00 PP)

PASTA/RICE - CHOOSE 1

PENNE POMODORO OR ALLA VODKA
CHEESE/MEAT TORTELLINI WITH POMODORO OR ROSE SAUCE
MEAT/VEGETABLE LASAGNA
GNOCCHI WITH BASIL PESTO & LEMON
BUTTERFLY PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL
CREAMY MAC'N CHEESE
FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO
SAUTÉED PEROGIES WITH SOUR CREAM & GREEN ONION
BUTTER & HERB STEAMED RICE

SALADS - CHOOSE 2

BABY GREENS WITH AN AGED BALSAMIC VINAIGRETTE
4-BEAN & RED BEET MEDLEY
CAPRESE SALAD WITH MINI BOCCONCINI, CHERRY TOMATO, CUCUMBER
COLESLAW WITH MAYO OR WHITE WINE VINEGAR
ASSORTED VEGETABLE & PICKLE PLATTER
POTATO SALAD WITH WHITE WINE VINEGAR OR CREAMY MAYO
MEDITERRANEAN RICE WITH ARTICHOKE, SUN-DRIED TOMATOES, OLIVES
CARAMELIZED CORN SALAD WITH BLACK BEAN & CHERRY TOMATO

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

WITH FRESH BUNS & WHIPPED BUTTER

WEDDING LATE-NIGHT STATIONS

\$12.00 PP - MINIMUM 80PPL

“THE PIG ROAST”

WHOLE-ROASTED PORCHETTA CARVING STATION
DIJON, TZATZIKI, HOT PEPPER OIL, ITALIAN BUNS

VEAL/CHICKEN PARMIGIANA STATION

SAUTÉED MUSHROOMS, ONIONS, SWEET PEPPERS, HOT OIL
ITALIAN PANINI

POUTINE STATION

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

SLIDERS STATION

PULLED BEEF, CHICKEN OR PORK SLIDERS
CREAMY COLESLAW
MINI BUNS

MAC’N CHEESE STATION

TRADITIONAL MAC’N CHEESE
BEEF CHILI, BACON CRUMBLE, SOUR CREAM, GREEN ONION, CAYENNE
CARNIVAL TAKE-AWAYS

“CONEY ISLAND” HOT DOG STATION

FAMOUS “NATHAN’S” STEAMED HOT DOGS
COLESLAW

TRADITIONAL CONDIMENTS, BUNS

ON-SITE HOT DOG CART PRICED
SEPARATELY

GRILLED CHEESE SANDWICH STATION

AMERICAN CHEDDAR SANDWICHES
BBQ PULLED PORK, SAUTÉED SWEET PEPPER & ONION

ADDITIONAL MENU ITEMS

COCKTAIL HOUR

CHEESE & SALUMI GRAZING BOARDS

ASSORTED CRACKERS & ITALIAN TARALLI

\$6.50 PP

MEDITERRANEAN SPREADS

FIRE-ROASTED RED PEPPER

BLACK OLIVE TAPENADE

CHARRED HUMMUS

BAKED NAAN & CRISPS

\$4.50 PP

PLATED BANQUET

SOUP

“HOLLAND MARSH SOUP FEST’S 1ST PLACE WINNING” CAJUN BUTTERNUT CLAM CHOWDER

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

ITALIAN MINISTRONE

ITALIAN CHICKEN BROTH WITH SPINACH & PARMIGIANO

CALDO VERDE (KALE, POTATO & CHORIZO)

MEAT OR VEGETABLE CHILI

\$7.00 PP

PASTA

CHEF SUGGESTIONS UPON REQUEST

STARTING \$8.00 PP