

The Bradford Barn

Wedding Menus

2024



Special Event Caterer

Cocktail Hour

Floating Hors D'oeuvres

Choose 5

Meat

Breaded Chicken Skewers with house tomato sauce & parmesan cheese.

Mini Italian Meatballs

Prosciutto, melon and bocconcini skewers with balsamic drizzle

Caprese and prosciutto skewer with pistachio pesto

Pulled Porchetta sliders with salsa verde

Sausage crostini with red pepper crema

Chicken Parmesan sliders with garlic aioli

Sicilian mini Arancini (riceballs with ground beef, peas and mozzarella)

Prosciutto, crème fraiche, fig jam and arugula crostini

Vegetarian

Vegetable Spring Rolls with Thai Chili Sauce

Bruschetta crostini with balsamic drizzle

Mascarpone, pear, pistachio honey drizzle crostini

Mushroom Risotto arancini (mushroom risotto rice balls)

Rustic Bruschetta (sauteed mushroom, sundried tomato, shallot and balsamic fig glaze)

Antipasto skewers (assorted cheese, bocconcini, cucumber, marinated olive, cherry tomato)

Crispy Perogy with chive sour cream

Dusted Cauliflower with dill cream

Seafood

Stuffed green shell mussels

Shrimp arancini (mini shrimp rice balls)

Smoked salmon, cucumber and herbed cream cheese crostini

Sauteed shrimp with Thai chili sauce

Wedding Buffet Menu

Priced according to Selection of carving station – minimum 75 ppl

A Buffet Banquet Which Includes

Cocktail hour – Floating Hors D’oeuvres

Selection of meat carving station - 1

Entrée – 1

Pasta – 1

Sides – 3

Salad – 2

Seasonal fruit platter

Coffee/Tea

Buffet Banquet Prices

Based on carving station: Choose – 1

Porchetta

Sicilian Salsa Verde, Fire Roasted Red Pepper Cream

\$65 PP

Smoked Brisket

Mushroom jus, BBQ sauce

\$75 PP

Angus NY Striploin Steak

Red Wine Jus

\$74 PP

Prime Rib red wine jus

Barolo Jus

\$77 PP

The Buffet Wedding Menu

Cocktail hour – Floating Hors D’oeuvres – choose 5

Chef Carving Station – choose 1

Angus NY Striploin Steak

Porchetta

Prime Rib

Smoked Brisket

Pasta - select 1

Penne Pomodoro

Cheese Tortellini with fresh peas, bacon and asiago cream sauce (available with no meat)

Penne alla vodka

Spinach and Ricotta Cannelloni or meat cannelloni

Sicilian Lasagna (ground beef, mozzarella, parmesan cheese, tomato sauce, peas and prosciutto cotto)

Gnocchi Bolognese (Gnocchi in an Italian slow braised meat sauce)

Rigatoni Fiorentina (creamy pesto, sundried tomato, chopped spinach)

Entrée - select 1

Chicken Marsala

Chicken Milanese with buffalo mozzarella, tomato sauce and fresh basil

Veal Scallopini with white wine and mushroom jus

Fire roasted Italian sausages with peppers and mushrooms

Mushroom and Bacon stuffed pork tenderloin with mushroom jus

Stuffed Pork Chop (fig and bacon stuffing with balsamic drizzle)

Seared Salmon fillet with dill crema (add \$5)

Sides - Choose 3

Garlic Mashed Potatoes

Roasted Potato Wedges

Sauteed Peas and cremini mushrooms

Sauteed rapini

Roasted Vegetables (broccoli, carrot and cauliflower)

Salad - Choose 2

Mixed Greens with balsamic vinaigrette

Caesar Salad with shaved parmesan

Spinach and quinoa salad with candied walnuts and honey mustard vinaigrette

Mediterranean salad (feta, cucumber, cherry tomato and kalamata olives)

Creamy potato salad

Mixed Bean Salad

Seasonal Fruit Platter

All menus served with coffee, tea, Dinner Rolls and Butter

Plated Wedding Menu \$75 per person

Minimum 75 ppl

Cocktail Hour - Floating Hors D'oeuvres – Choose 5

First Course

Prosciutto caprese with pistachio pesto and balsamic glaze

Grilled zucchini and red peppers & eggplant

Second Course – choose 1

Penne alla vodka

Jumbo Ravioli with smoked salmon and cognac cream sauce

Gnocchi Ragu

Orechiette with sauteed mushrooms, sausage and peas in a rose sauce

Cheese Tortellini with asiago crema

Meat or Spinach and cheese cannelloni in our house tomato sauce

Third Course – choose 1

Seared salmon fillet with dill crema

AAA Striploin steak

Breaded Veal Milanese with buffalo mozzarella, house tomato sauce and fresh basil

Chicken Marsala

Beef Tenderloin with red wine jus (Add \$5)

Sides - choose 2

Creamy mashed potatoes

Roasted potatoes

Sauteed rapini

Roasted vegetables

Sauteed peas and cremini mushrooms

Fourth Course – choose 1

Lemon sorbet

Tiramisu Cups

NY cheesecake with fresh berries

Lemon square with vanilla ice cream

Seasonal Fruit Platter

Includes coffee, tea, water, dinner rolls and butter

Late Night Stations \$10/person

Minimum of 75 People

Pulled pork slider station (served with creamy coleslaw topping, dinner rolls and bbq sauce)

Pulled Porchetta station (served with dinner rolls, provolone slices and sauteed rapini)

Poutine station (gravy and cheese curds) add pulled pork or bacon for \$1.50 per person

Waffle Station (fresh assorted fruits, syrups, whip cream and sauces) Add pulled pork and creamy slaw for \$1.50 per person

Charcuterie Station (large selection of cured meats, cheese, marinated vegetables, dinner rolls and tapenade spreads)

Mac and Cheese Station – White cheddar and smoked mozzarella mac n cheese. Bacon, green onion, beef chili.

I have a Sweet Tooth Station – Assorted doughnuts, cookies, cakes, brownies, pastries, fruit, whip cream, chocolate sauce

The Big Smoke Wedding Menu \$82/person

Served Buffet Banquet style

Cocktail Hour - Floating Hors D'oeuvres - Choose 4

Pasta/Rice Choose 2

Saffron Rice

Penne Pomodoro

Cheese Tortellini with fresh peas, bacon and asiago cream sauce (available with no meat)

Penne alla vodka

Mushroom Risotto

Rigatoni with pulled Porchetta Ragù

Main Course (Smoker) Choose 3

Dusted and Sauced BBQ Chicken quarters

Pulled Porchetta with Red wine Jus (Italian Flavours)

Pulled Pork

BBQ dry rubbed and sauced Baby Back Ribs

Smoked Brisket

Smoked Italian Sausage

Smoked Stuffed Pork Chops (stuffed with bacon and figs) add \$5

Whole Porchetta

Sides - Choose 2

Creamy Potato Salad

Macaroni Salad

Smoked Street corn (cilantro cream and queso Fresco)

Roasted Potatoes

Mashed Potatoes

Loaded Mashed Potatoes (cheese, green onions, bacon)

Roasted Vegetables (broccoli, carrots, cauliflower)

Sauteed peppers and onions

Salads – choose 2

Greek Salad

Caesar Salad

House salad

Mixed bean salad

Spinach and quinoa salad with honey mustard vinaigrette

Dessert – choose 1

Lemon sorbet

Tiramisu Cups

NY cheesecake with fresh berries

Lemon square with vanilla ice cream

Seasonal Fruit Platter

Includes Coffee, Tea, dinner rolls and butter

All menus are subject to 18% gratuity as well as 13% HST