



A Wedding in Season- Summer

Buffet Version - Available June 1 to September 5, 2017

Includes Ivory Floor Length Tablecloths, Ivory Chair Covers
and Your Choice of Coloured Classic Napkin



\$110/PERSON
+ SERVICE CHARGE & TAXES
AND
REDUCED FACILITY FEE

PACKAGE INCLUDES...

CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

HORS D'OEUVRES

(placed out allowing you and your guests to help themselves)

Roasted Sweet Potato Hummus topped with Heirloom Tomato Salsa served with Assorted Crudité and Toasted Pita Chips

Warm Soy, Ginger, Garlic, Cilantro and Lime Edamame Beans with Toasted Black and White Sesame Seeds

Artisan Cheese Board featuring Herbed Chèvre Cheese, Aged Cheddar, Jalapeno Havarti and Brie
with Toasted Crostini, Seasonal Jelly and Fresh Fruit

BUFFET DINNER MENU

Cold Medley

Country Field Greens garnished with Seasonal Summer Berries and Red Onion

Summer Slaw

Quinoa, Black Bean and Corn Salad with Chili Lime Vinaigrette

Asian Noodle Salad

Hot Medley

CHICKEN

Grain Fed Breast of Chicken topped with Balsamic, Tomato and Onion Relish, topped with Goat Cheese and Basil Oil

PORK TENDERLOIN

Chili and Brown Sugar Rubbed with Bourbon, Peach Chili Chutney

FRESH ATLANTIC SALMON

with Balsamic Macerated Strawberries and Chiffonade of Basil drizzled with Balsamic Syrup

ROASTED BELL PEPPER

Stuffed with Red & White Quinoa, Roasted Beets, Kale, Pumpkin Seeds, Sunflower Seeds, Dried Cranberries, Goat
Cheese and Mustard Balsamic Vinaigrette

Substitute Beef Tenderloin as one of your entrée choices, add \$6/person

(to a medium doneness) marinated with Dijon and Chives resting on Cognac Cream

Steamed Red Skinned Potatoes dusted with Fresh Chives
Fresh Asparagus with Lemon Zest - June 1 - June 30
or
Wildflower Honey and Roasted Carrot and Parsley Puree - July 1 - September 5
Freshly Baked Rolls and Creamery Butter

Wine

Two glasses of house wine featuring Pelee Island VQA Vin Villa Vidal (white) and Baco Noir (red)
or San Pellegrino Sparkling Water
Soft Drinks, Milk or Juice will be offered to the children

Sweet Table

Chocolate Obsession Cake
Key Lime Bars
Lemon Bars
Warm Strawberry Rhubarb Streusel Crumble
Seasonal Berries with Wildflower Honey Crème Fraiche
Coffee and Tea

LATE NIGHT OFFERINGS

From the List Below, Choose your Favourite Late Night Bar
Your Wedding Cake (placed out whole with knife and lifter allowing guests to help themselves)
Coffee and Tea

LATE NIGHT BARS

Poutine Bar

NY Style Fries, Montreal Smoked Meat with Homemade Gravy
St Albert Cheese Curds, Chives, Bacon and Roasted Dijon Aioli

Taco Bar

Warm Tortillas, BBQ Pulled Pork and Soy, Ginger & Lime Shrimp
Served with Pickled Red Onions, Carrots and Jalapenos,
Shredded Cabbage, Sliced Avocado and Mango, Queso Fresco, Onion,
Cilantro & Lime Salsa, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

Oktoberfest Bar

Mini Pretzels, Corn Dogs, Onion Rings
Beer Cheese Fondue
served with Yellow, Dijon & Grainy Mustards
Homemade Chipotle Ketchup and Roasted Garlic Aioli

Perogie Bar

Potato & Cheese Perogies and Bacon & Cheese Perogies
served with Fried Onions, Sour Cream, Chives, Green Onions,
Bacon and Sauerkraut

Italian Bar

Double Smoked Bacon Mac & Cheese,
Chorizo and Cheese Pizza & Mediterranean Vegetable and Feta Pizza
served with Garlic Aioli, Ranch Dressing and Sriracha Hot Sauce

Grilled Cheese Bar (3 varieties)

Aged Cheddar, Swiss and Double Smoked Bacon
Pear, Brie and Balsamic Syrup
Kids Cheese
served with Homemade Chipotle Ketchup
and Roasted Garlic Aioli

Chinese Bar

Mini Eggrolls, Chicken Balls, Chicken Fried Rice,
Vegetarian Chow Mein served with Plum, Sweet Chili, Cherry
and Soy Sauces and Green Onions

Salty Bar

Butter Popcorn
Chili, Garlic & Lime Popcorn
Sweet 'n Spicy Bacon Mixed Nuts
Sweet Potato Chips
served with Chopped Dill, French Onion Dip
and Lime Wedges

Sweet Bar

French Macarons, Salted Caramel Cookie,
White and Dark Chocolate Covered Strawberries,
Espresso Brownie with Peanut Butter Icing
Warm S'mores Fondue with Graham Crackers