



# A La Carte and Beverage Price List

(Prices in effect April 1, 2019 – March 31, 2020)

Be Your Own Food Stylist and Create Your Best Package!





## Hors D'oeuvres

(Refer to "Gala Cocktail Reception Menu" when no meal is being served)

May we suggest...

Hors d'oeuvres being circulated to you and your guests following the ceremony make a wonderful presentation in the gardens, backyard and patios during cocktails.

### PASSED HORS D'OEUVRES - \$11/PERSON

CHOOSE 4 FROM THE LIST BELOW:

Thai Samosa with Sweet Chili & Lime Aioli **VEG**

Mushroom Tartlet **VEG**

White Truffle Mac n Cheese Ball with Truffle Parm Aioli **VEG**

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers **GF**

Italian Cocktail Meatballs on a Skewer

Vegetarian Spring Rolls with Tamarind & Cilantro Aioli **VEG**

Seasonal Crostini (see below):

**Summer/Autumn**

White Bean Puree with Heirloom Tomato drizzled with Balsamic Syrup **VEG**

**Winter/Spring**

Honey Roasted Fig with Goat Cheese and drizzled with Tomato Butter **VEG**

### HORS D'OEUVRES BY THE DOZEN

(A minimum of 4 dozen of each selection must be ordered)

**Coconut Shrimp with Sweet Chili Sauce**

\$33 per dozen

**Wild Mushroom and Chevre Cheese Risotto Balls with Roasted Garlic Aioli **VEG****

\$33 per dozen

**Bacon Wrapped Dates filled with Parmigiano Cheese **VEG****

\$33 per dozen

**Barbeque Pulled Pork Sliders garnished with Pickled Vegetable Slaw**

\$39 per dozen

**Beef Tenderloin Sliders with Chipotle Aioli, Caramelized Onion and Brie**

\$41 per dozen

**Lobster Roll Sliders with Avocado, Red Onion and Cilantro**

\$41 per dozen

### SUGGESTED QUANTITIES BASED ON 4 PER PERSON

35 persons (12 Dozen)

50 persons (17 Dozen)

100 persons (34 Dozen)



## Placed Hors D'oeuvres

(unless otherwise noted, each tray serves approximately 25 persons)

### Shrimp Ice Box - \$205

Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce **DF/GF**

### Veggies and Dip - \$140

Seasonal Fresh Veggies served with Garlic Caesar Dip **VEG**

### Veggie Rice Paper Rolls - \$150

with Vietnamese Dipping Sauce **VEG/V/GF**

(40 pieces per tray)

### "Seed to Sausage" Charcuterie Board - \$205

Date Paté, Hunters Salami, Duck Prosciutto

Jalapeno & Blue Cheese Sausage & Calabrese Salami

served with House Preserves, Chutneys and Toasted Crostini **GF**

### Artisan Cheese Board - \$180

Featuring the following Quebec Cheeses

Le Douanier, Saint-Honore Triple Cream Brie, Bleu Fume, L'ILE-AUX-GRUES and C'est Bon Goat Cheese

Garnished with Fresh Herbs & Fruit served with Artisan Baguette and Assorted Crackers **VEG/GF**

### Canadian Cheese Board - \$150

Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti

Garnished with Fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers **VEG/GF**

### Baked Brie Wedge - \$98

Baked Brie topped with our Homemade Seasonal Savoury Jelly and wrapped in Puff Pastry

served with Artisan Baguette **VEG**

### Warm Spinach, Artichoke and Parmesan Dip - \$110

served with Toasted Pita Chips **VEG**

(serves approx - 50 persons)

### Warm Crab and Sweet Roasted Onion Dip - \$140

served with Toasted Pita Chips

(serves approx - 50 persons)

### Roasted Sweet and Spicy Mixed Nuts - \$90

Featuring - Walnuts, Pecans, Almonds, Cashews and Toasted Coconut **VEG/GF**

# Plated Dinner Menus

## POULTRY

### Garden Chicken - \$50

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato, Red Pepper & Basil  
White Wine & Parm Cream Sauce **GF**

### Honey Balsamic Chicken - \$52

Grain Fed Breast of Chicken grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit Salsa  
(available May 1 - September 3) **DF/GF**

### Marsala Chicken - \$54

Grain Fed Breast of Chicken topped with Exotic Mushrooms and Marsala Wine Sauce **GF**

### Country Chicken - \$56

Grain Fed Breast of Chicken stuffed with Fontina Cheese and wrapped with Proscuitto  
and resting on a Creamy Garlic Alfredo Sauce **GF**

### Parisienne Chicken - \$58

Grain Fed Breast of Chicken topped with Baby Spinach, Caramelized Onion & Brie Cheese  
with a Dried Cranberry Cream Sauce **GF**

## BEEF

### Beef Tenderloin - \$65

Canadian AAA Beef Tenderloin Steak (served to a medium doneness),  
with a Rosemary, Shallot and Roasted Garlic Red Wine Reduction **DF/GF**

### Surf & Turf - \$84

Snow Crab Crusted Beef Tenderloin Steak (medium doneness) **GF**

or

Beef Tenderloin Steak topped with Butter Poached Shrimp (medium doneness) **GF**

## LAMB

### Alberta Lamb Shank - \$67

with Rosemary Braising Jus (available January 1 - April 30) **DF/GF**

### New Zealand Rack of Lamb - \$78

Roasted Garlic and Herb Crusted Rack of Lamb (to a medium doneness) with Pinot Noir Reduction **DF/GF**

## PORK

### Pork Tenderloin - \$51

Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro **DF**

## FISH

### Salmon - \$51

Fresh Atlantic Salmon with Soy, Ginger, Cilantro Glaze **DF/GF**

## VEGETARIAN SUBSTITUTION

**Autumn/Winter** - Thyme Roasted Acorn Squash stuffed with Red & White Quinoa  
Roasted Beets, Kale, Pumpkin & Sunflower Seeds, Dried Cranberries, Goat Cheese  
Mustard Balsamic Vinaigrette **VEG/V/GF**

### Spring/Summer - Strathmere Buddha Bowl

Homegrown Arugula, Quinoa, Black & Edamame Beans, Heirloom Tomatoes  
Avocado, Pickled Red Onion & Carrot, Grilled Halloumi, Cilantro, Tahini & Lime Dressing  
with Crispy Taro Root **VEG/V/GF**





# Included with all Plate Dinner Menus

## Artisan Soup

Winter (November 12 – April 1) Wild Mushroom, Truffle, Potato & Parm Soup  
garnished with Sage & Parm Croutons and Truffle Oil **VEG/GF**

Spring (April 2 – June 3) Roasted Cauliflower garnished with Chive Oil **VEG/GF**

Summer (June 4 – September 2) Chilled Roasted Heirloom Tomato garnished with Cilantro Cream

Fall (September 3 – November 11) Moroccan Roasted Carrot & Squash with Toasted Pumpkin Seeds  
& Yogurt Crème Fraiche **VEG/GF**

OR

## “Field to Plate”

Our Own Homegrown Country Field Greens throughout the Growing Season,  
garnished with Cucumber, Cherry Tomato, Radish, Pickled Red Onion and Crispy Taro Root  
drizzled with Wildflower Honey, Dijon, Lime Dressing **VEG/GF/DF**

AND

Seasonal Vegetable & Potato **VEG/GF**  
Freshly Baked Rolls & Creamery Butter  
Coffee & Tea

## Handcrafted Desserts

(Choose 1)

Key Lime Cheesecake topped with Lime, Chili, Almond Crunch & Raspberry Coulis

Chocolate Obsession Cake garnished with Seasonal Fresh Fruit Coulis **GF**

Seasonal Warm Fruit Crumble with Crème Anglaise **GF**

Bourbon Pecan Torte garnished with Salted Caramel

## Optional Additions

Treat your guests to a Choice Dinner Menu, offering the same appetizer and dessert!  
Strathmere will print and place menus at each place setting. As guests are seated, and following any formalities,  
service staff will circulate throughout the room taking entrée choice orders.

(No pre-ordering required to a maximum of 110 persons. If over 110 guests pre-ordering is required.)

2-Choice Entrée – any 2 of poultry, pork & fish selections \$65/person

2-Choice Entrée – any 2 of poultry, pork, fish, beef (excluding Surf & Turf) \$72/person

## Accent Courses

(additional cost/person)

Caesar Salad with Bacon, Garlic House Dressing and Toasted Croutons \$5

Caprese Ravioli served with a duet of sauces featuring Creamy Alfredo and Fresh Garden Tomato \$6 **VEG**

Soup and Salad \$4

Red Wine, Raspberry, Hibiscus Sorbet \$5 (Winter) **VEG/V/GF**

Chamomile Tea and Wildflower Honey Sorbet \$5 (Spring) **VEG/GF**

Cucumber, Basil, Mint, Lime and Rum Ice \$5 (Summer) **VEG/V/GF**

Apple, Pear and Vanilla Spiced Champagne Ice \$5 (Autumn) **VEG/V/GF**

Artisan Quebec Cheese Plate – featuring Le Dounaier and

St-Honore Triple Cream Brie with our Wildflower Honey \$6 **VEG/GF**

## Stylized Desserts

(additional cost/person)

Pumpkin Cheesecake \$5

Lindt Dark Chocolate Espresso Pot de Crème \$5

Duet Dessert – Vanilla Bean Crème Brule and Flourless Chocolate Cake \$7



# Buffet Dinner Menu

(Minimum 50 adult guests)

The Inn is not available for buffet service; a choice option is available in its place.

## COLD

Strathmere Garden Greens **VEG/V/GF**

Asian Slaw **VEG/GF**

Veggies and Dip **VEG/V/GF**

Pickles, Pickled Vegetables and Assorted Olives **VEG/V/GF**

2 Chef's Choice Seasonal Salads

Canadian Cheese Board with Assorted Crackers **VEG/GF**

## HOT

### Salmon

Fresh Atlantic Salmon with a Soy, Ginger, Cilantro Glaze **DF/GF**

### Chicken

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato  
Red Pepper & Basil, White Wine & Parmesan Cream Sauce **GF**

### Pasta

Caprese Ravioli with Alfredo Sauce **VEG**

Seasonal Potato and Vegetable **VEG/GF**

Freshly Baked Rolls and Creamery Butter

## SWEET

Assorted Homebaked Cookies & Squares Bar

Chocolate Obsession Cake **GF**

Fresh Fruit Tray **VEG/V/GF**

Coffee and Tea

**\$65 per Person**

Replace one of the hot entrees with Prime Rib of Beef au Jus (served to a medium doneness) **DF/GF**  
add \$6 per person



# Late Night Food Bars

(Served after 10:30pm)

**Choose One - \$12/person**

## **Poutine Bar**

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

## **Taco Bar**

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

## **Oktoberfest Bar**

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

## **Perogie Bar**

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

## **Italian Bar**

Double Smoked Bacon, Truffle, Mac and Cheese  
Strathmere Bistro Pizza Wedges  
Tomato Sauce, Mozzarella & Basil  
&  
Roasted Garlic Goat Cheese, Spicy Italian Sausage  
Pear & Balsamic Syrup

## **Salty Bar**

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

## **Sweet Bar**

French Macarons & Salted Caramel Cookie  
Cinnamon & Sugar Mini Donuts  
White & Dark Chocolate Covered Strawberries  
Warm S'mores Fondue with Graham Crackers

**Chocolate Covered Strawberries - \$38 per dozen**

## **Wedding Cake Service - No Charge**

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves,  
including side plates, cutlery and napkins

**Coffee and Tea Station - \$2.60 per person**



# Beverages

## House Wine

Featuring our Vintner of the Year – Pelee Island and their Award Winning VQA Wines

Pelee Island Winery Private Selection Pinot Grigio VQA 750 ml (0) \$33 White

Pelee Island Winery Merlot VQA 750 ml (0) \$33 Red

We recommend 2 glasses per guest, or 2.5 glasses to allow for a top-up for toasting.

Poured by our service staff offering you and your guests a choice of red or white.

### *Alcoholic Punch* (serves 30) – Passed on Trays

Sunkist Cranberry (vodka based) \$145

Whiskey Sour Quench (rye based) \$150

White Wine Peach Sangria garnished with Fresh Fruit \$160

Red Wine Sangria garnished with fresh fruit \$160

### *Non-Alcoholic Punch* (serves 30) – Passed on Trays

Sparkling Cranberry \$120

Chilled Apple Cider \$120

Soft Drinks (by the litre) \$15

San Pellegrino (750mL) \$12

Sparkling Grape Juice (by the litre) \$20

Mimosas (Champagne & Orange Juice) (by the litre) \$36

Apple Cider (by the litre) \$26

## BAR LIST

Beer – Domestic - \$6.42

Beer – Premium - \$6.86

House Liquor (1oz) - \$6.42

Cocktails (1oz) - \$6.86

Premium Liquor/Liqueurs (1oz) - \$7.30

Seasonal Coolers - \$7.30

Wine by the Glass (5oz) - \$7.30

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

### **Non-Alcoholic Beverages**

Mocktails - \$3.54

Soft Drinks - \$2.65

Juice/Perrier - \$3.54

Non-Alcoholic Beer - \$5.09

<b>Host Bar Estimates</b>	<b>Price/Guest</b>
Prior to dinner only – estimate 2 drinks/guest @ \$7 average drink price	\$14
During the entire event – estimate 6 drinks/guest @ \$7 average drink price	\$42
Host bar estimates are based on historical averages, recognizing that weddings have a great mix of guests, with those who have a few drinks and wine with dinner, while others will have more. You know your guests better than we do, however, we have found this average to be a reasonable estimate. The final invoice will be adjusted to reflect actual consumption following the wedding.	





# Wine List

Sold by the 750ml bottle

Selections may vary throughout the season, based on availability by L.C.B.O.

## CANADIAN

Featuring VQA Wines from Sandbanks Estate Winery

Growing 100% Prince Edward County Grapes

Dunes Vidal (0) \$36 (White)

Baco Noir (0) \$36 (Red)

and introducing their newest taste sensation...LOVE 375ml

White Wine kissed with Organic Canadian Cassis \$31

## AUSTRALIAN

Lindemans Bin 65 Chardonnay (1) \$37 (White)

Lindemans Bin 50 Shiraz (0) \$37 (Red)

Wolf Blass Chardonnay (1) \$38 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$38 (Red)

## CHILEAN

Santa Carolina Sauvignon Blanc (0) \$37 (White)

Santa Carolina Cabernet Sauvignon (0) \$37 (Red)

## FRENCH

Sylvaner Crystal D'Alsace (0) \$37 (White)

Beaujolais Superieur (0) \$37 (Red)

## ITALIAN

Bolla Pinot Grigio Delle Venezie (1) \$37 (White)

Bolla Valpolicella (0) \$37 (Red)

## SPARKLING WINES & CHAMPAGNES

### CANADIAN

Pelee Secco (1) \$36

### AUSTRALIAN

Seaview - Brut - Methode (1) \$37

### SPANISH

Cordon Negro Brut (1) \$38

### ITALIAN

Valdobbiadene Prosecco Superiore (0) \$40

### FRENCH

Veuve Clicquot Brut (1) \$130

The above specialty wine requests require 1 month's notice prior to the wedding day to ensure delivery and availability and are sold on a confirmed number of bottles.