



# A Wedding in Season- Autumn

Buffet Version - Menu selections subject to change for 2022



2021 Pricing

**\$135/PERSON**

+ SERVICE CHARGE & TAXES

September 7 to November 15

2022 Pricing

**\$145/PERSON**

+ SERVICE CHARGE & TAXES

September 6 to November 14

## PACKAGE INCLUDES...

IVORY FLOOR LENGTH TABLECLOTHS AND YOUR CHOICE OF COLOURED CLASSIC NAPKIN

### CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

### HORS D'OEUVRES

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

#### Seed to Sausage Charcuterie Board

Apricot Paté, Hunter's Salami, Duck Prosciutto

Jalapeno & Blue Cheese Sausage, Calabrese Salami

Served with House Preserves, Chutneys & Toasted Crostini

Baked Brie with Puff Pastry topped with Plum, Jalapeno Jelly **VEG**

served with Artisan Baguette

Thai Curry Vegetable Samosas with Tamarind, Cilantro Aioli **VEG**

### BUFFET DINNER MENU

#### Cold Medley

Roasted Beet Salad garnished with Chèvre Cheese and Balsamic Syrup **VEG/GF**

Blue Cheese, Double Smoked Bacon & Fingerling Potato Salad with Honey Dijon Dressing **GF/DF**

Layered Heirloom Tomato Salad drizzled with Balsamic Vinaigrette **VEG/V/GF/DF**

Autumn Greens with Fall Fruit and Maple Pecans **VEG/V/GF**

#### Hot Medley

#### CHICKEN

Apple Cider & Whiskey Glazed Chicken Supreme **GF**

#### BEEF SHORTRIB

Braised Beef Short Rib with Black Truffle au jus topped with Crispy Potato Hay **DF**

#### FRESH ATLANTIC SALMON

Zatar crusted with Preserved Lemon Tahini topped with Pickled Onion & Crispy Pita Chips **DF**

#### RISOTTO

Harissa, Turmeric Cauliflower & Lentil Risotto with Kale and Pumpkin, Pomegranate Seed & Cilantro Gremolata garnished with Grilled Halloumi and Pickled Carrot **VEG/V - No Cheese/GF**

Red Skinned Mashed Potatoes *VEG/GF*  
Thyme Roasted Rainbow Carrots *VEG/GF/DF*  
Freshly Baked Rolls and Creamery Butter

#### WINE & CRAFT BEER - DINNER TABLE SERVICE

Featuring a choice of two glasses of house wine or craft beer with dinner

Pelee Island VQA Vin Villa Vidal (white), Baco Noir (red)  
or Étienne Brûlé Notre-Dame Pilsner, or San Pellegrino Sparkling Water  
Soft Drinks, Milk or Juice will be offered to the Children

#### Sweet Table

Dark Chocolate Espresso Pot de Crème *GF*  
Bourbon Pecan Torte garnished with Salted Caramel  
Carrot Cake with Cream Cheese Icing *GF*  
Autumn Fruit Salad with Vanilla Bean, Wildflower Honey and Ginger *V/GF*

#### Coffee and Tea

#### LATE NIGHT OFFERINGS

Choose your favourite Late Night Bar from below  
Your Wedding Cake (placed out whole with knife and lifter allowing guests to help themselves)  
Coffee and Tea

#### LEGEND

*VEG* = Vegetarian    *V* = Vegan    *GF* = Gluten Free    *DF* = Dairy Free

## LATE NIGHT BARS

#### Poutine Bar

NY Style Fries, Montreal Smoked Meat  
**Homemade** Gravy, St Albert Cheese Curds, Chives  
Bacon & Roasted Garlic Dijon Aioli

#### Oktoberfest Bar

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

#### Thai Bar

Veg Pad Thai  
Cashews, Bean Sprouts, Sriracha, Green Onion & Lime  
Coconut Shrimp with Thai Sweet Chili Sauce  
Vegetarian Thai Spring Roll

#### Italian Bar

Double Smoked Bacon Mac & Cheese  
Zucchini Sticks  
Strathmere Pizza Wedges - Featuring  
Roasted Garlic Boursin Cheese, Spicy Italian Sausage, Pear & Balsamic Syrup  
Tomato Sauce, Mozzarella & Basil  
served with Garlic Aioli, House Ranch & Sriracha Hot Sauce

#### Vegetarian Poutine

NY Style Fries & Sweet Potato Fries  
Homemade Mushroom Gravy, St Albert Cheese Curds  
Mushroom & Onion Sauté, Chives & Roasted Garlic Dijon Aioli

#### Burger & Fries Bar

Angus Beef Burger  
Beyond Meat Burger  
Double Smoked Bacon, Aged Cheddar  
Boston Lettuce, Tomato Butter, Quick Pickles  
Garlic Aioli, Mustards & Spicy Ketchup  
Chili & Lime Seasoned Fries & Sweet Potato Fries

#### Sweet Bar

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

#### Taco Bar

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