



A Wedding in Season - Summer

Buffet Version - Menu selections subject to change for 2022



2021 Pricing

\$135/PERSON

+ SERVICE CHARGE & TAXES

JUNE 2 -- SEPTEMBER 6

2022 Pricing

\$145/PERSON

+ SERVICE CHARGE & TAXES

JUNE 1 -- SEPTEMBER 5

PACKAGE INCLUDES...

IVORY FLOOR LENGTH TABLECLOTHS AND CHOICE OF COLOURED CLASSIC NAPKINS

CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

HORS D'OEUVRES

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

Black Bean, Cilantro & Roasted Garlic Hummus served with Endive, Cucumber, Carrot, Bell Pepper & Toasted Pita Chips *VEG/V*

Red Thai Curry Shrimp Spring Roll with Mango Coconut Chili Dipping Sauce

Phyllo wrapped Baked Brie with Heirloom Tomato & Basil Confit *VEG*
served with Artisan Baguette

Mediterranean Vegetable Pesto Flat Bread *VEG*

BUFFET DINNER MENU

Cold Medley

Country Field Greens garnished with Seasonal Summer Berries and Red Onion *VEG/V/GF*

Summer Slaw *VEG/GF/DF*

Quinoa, Black Bean and Corn Salad with Chili Lime Vinaigrette *VEG/V/GF*

Deconstructed Greek Salad with Oregano Vinaigrette & Feta Crumble *VEG/GF*

Hot Medley

CHICKEN

Heirloom Tomato and Balsamic Onion Relish topped with Goat Cheese and Basil Oil *GF*

CHICKPEA COCONUT CURRY

Lemongrass, Thai Basil, Lime & Coconut Broth *VEG/V/GF/DF*

ATLANTIC SALMON

Lemon Herb Panko dusted with Grilled Pineapple & Jalapeno Salsa with Crispy Plantain Chips resting on Banana Leaf *DF*

FLANK STEAK

Grilled with Garlic Chipotle, Lime, Fresh Herb Chimichurri Sauce *GF/DF*

Cilantro, Coconut, Lime, Raisin Rice **VEG/V/GF**
Fresh Asparagus - June **VEG/V/GF**
Mediterranean Vegetable Purée - July, August & September **VEG/V/GF**
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

Chocolate Obsession Cake **GF**
Mini Lemon Curd Tarts
Assorted French Macarons **GF**
Cinnamon Sugar Donuts with Lime Salted Caramel
Seasonal Berries with Wildflower Honey Crème Fraiche **GF**

Coffee and Tea

LATE NIGHT OFFERINGS

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

LATE NIGHT BARS

Poutine

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

Oktoberfest

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

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

Italian

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 and 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

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

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

Taco

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 and Garlic Aioli

LEGEND

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