



# A Wedding in Season - Summer

Plated Version - Menu selections subject to change for 2022



2021 Pricing

**\$129/PERSON**

+ SERVICE CHARGE & TAXES

JUNE 2 TO SEPTEMBER 6

2022 Pricing

**\$139/PERSON**

+ SERVICE CHARGE & TAXES

JUNE 1 TO SEPTEMBER 5

## 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)

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**

### PLATED DINNER MENU

#### **Appetizer**

Garden Greens, Tomato, Basil, Candied Pecans with Goat Cheese, Blueberries, Crispy Prosciutto & Honey Peach Vinaigrette **GF**

#### **The Palate Cleanser**

Strawberry, Mango, Thai Basil, Rum Mojito **VEG/V**

#### **Entrée (Choose One)**

##### **CHICKEN GF**

Heirloom Tomato & Balsamic Onion Relish topped with Goat Cheese and Basil Oil  
served with Roasted Herb Smashed Potatoes

##### **ATLANTIC SALMON DF**

Lemon Herb Panko dusted served with Cilantro, Coconut, Lime, Raisin Rice served with Bok Choy & Carrot Spiral  
topped with Grilled Pineapple & Jalapeno Salsa & Crispy Plantain Chips resting on Banana Leaf

##### **BUDDHA BOWL VEG/VEGAN no Cheese/GF**

(Dietary Substitution)

Homegrown Arugula, Quinoa, Edamame & Black Beans, Heirloom Tomatoes, Grilled Corn  
Avocado, Pickled Red Onion & Carrot, Grilled Halloumi, Cilantro, Tahini & Lime Dressing topped with Crispy Taro Root

#### **All Entrees (excluding Buddha Bowl) served with**

Fresh Asparagus - June **VEG/V/GF/DF**

Mediterranean Vegetable Purée - July, August & September **VEG/V/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

### Dessert

Chocolate Obsession Cake garnished with Fresh Fruit Coulis **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

## LATE NIGHT BARS

### Poutine

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

## BEEF TENDERLOIN

(served to a medium doneness)

Garlic, Lime & Fresh Herb Chimichurri sauce served with Roasted Herb Smashed Potatoes **DF/GF**

Upgrade your entrée to Beef Tenderloin, add \$6/person

Offer your guests a 2-Choice Entrée Selection, add \$6/person

Offer a 2-Choice Entrée with Beef Tenderloin Steak, add \$10/person

## LEGEND

**VEG** = Vegetarian

**V** = Vegan

**GF** = Gluten Free

**DF** = Dairy Free