

RECEPTION



Select any 5 items

Domestic and Imported Cheeses with Carr's Crackers and Sun Dried Fruits

Mini Beef Wellingtons with a Pommery Mustard Dip

Coconut Crusted Shrimp with a Sweet Chili Dip

Honey Chili Chicken Balls with Toasted Sesame

Vegetable Spring Rolls

Vegetable Samosas

Tomato Bruschetta

Stuffed Mushroom Caps with Spinach and Goat Cheese

Pizza Slices (vegetarian and meat lovers)

Pulled Pork Sliders with Pecan Slaw

Crudite and Dips

Icy Waters Shrimp Platter with Cocktail Sauce

\$25* per person

Complimentary use of party room

Min 20 persons

Each additional item please add \$3.00 per person

PLATED

1 Appetizer, 1 Entree, 1 Dessert, Coffee/Tea

\$28.95* per person Min 15 persons

Dinner: add \$8 per person. Min 20 persons

Starters

Crab Cake on Crisp Frisee topped with a

Peppered Cranberry Chutney

Maple Roasted Anjou Pear, warmed Goat Cheese and

Prosciutto with Toasted Almonds

Roasted Parsnip and Candied Apple with

crumbled Blue Cheese and Crisp Puff Pastry

Roasted Butternut Squash with Honey Roasted Pecans and

Apple Chips

Lobster Parcel with Crème Fraiche

Entrees

Sherry Braised Lamb Shank

Matignon of Vegetables, House Made Gnocchi, and Natural Jus

Pan Seared Turkey Breast

Fire Roasted Yams, Sage and Winter Onion Stuffing, Cider Jus

Pork Tenderloin Medallions

Crisp Apple Ring, Grilled Corn Cake and Whiskey Butter

Poached Salmon in Aromatic Water

Beet Root Roesti, Zucchini Coins and Watercress Cream

8oz New York Striploin

Garlic Spun Mash, Asparagus and Jack Daniels Reduction

Desserts

New York Cheesecake

With a wild Blueberry Compote

Warm Bread Pudding

Vanilla Ice Cream and Bourbon Sauce

Apple Blossom

Silky Caramel Sauce and Cinnamon Whip

**Includes Wolfgang Puck Coffee and Specialty Bigelow Teas,
Mini Bread Rolls and Whipped Butter**

*** 13% taxes and 15% gratuity applicable**

BUFFET

2 Salads, 1 Soup, 2 Entrees, 2 Sides, 1 Vegetable,

1 Dessert, Tea/ Coffee \$25.95* per person

Minimum 20 persons Dinner: add \$7* per person

Salads

Organic Greens with Assorted Vinaigrettes

Marinated Vegetables with Oven Roasted Garlic

Caesar Salad with Focaccia Croutons, Parmesan Cheese

and Bacon Tomato Bocconcini with Aged Balsamic

Mini Red Potato Salad with Double Smoked Bacon and

Oven Cured Tomatoes

White and Wild Rice with Dried Apricots and Cranberries

Soups

Roasted Butternut Squash with Muskoka Maple

and Candied Walnuts

Hearty Minestrone with Tubetti, and Fresh Basil Puree

Roasted Cauliflower with Candied Apples and Blue Cheese

Entrees

Pork Tenderloin Turkish Fig Crust and Jack Daniels Reduction

Tilapia with a Tangy Mango Salsa and Red Straw Tortilla

Chicken Parmagianno

Panache of East Coast Seafood and Button Mushrooms

Pan Seared Turkey Breast with Natural Pan Juices

Poached Salmon in Aromatic Water

Sides

Lemon Scented Basmati Rice with Sultanas, Chick Peas and

Caramelized Onions

Fire Roasted Yams, Parsnips and Yukon Gold Potatoes

Spinach and Cheese Cannelloni with Asiago Cream and

Tomato Concasse

Penne Primavera in a light Tomato Basil Sauce

Garlic Spun Mash Potatoes

Vegetables

Buttered Winter Vegetables

Batons of Maple Glazed Carrots and Toasted Almonds

Cauliflower and Broccoli Florets

Dessert

Warm Bread Pudding with Bourbon Sauce

Morsels of Fresh Fruit with Coconut-Banana Dip

Cheesecake with a Wild Blueberry Compote

Apple Blossom with Silky Caramel and Cinnamon Whip

Wolfgang Puck Coffee

**Specialty Bigelow Teas, Mini Bread Rolls
and Whipped Butter**