

FEAST WEDDING CATERING MENUS

for plated or buffets



MAIN COURSE OPTIONS:

BEEF and Veal

AAA CAB STRIPLOIN STEAK 8 OR 10 OZ

AAA CAB FILET 6 OR 8 OZ OF BEEF

AAA RIBYEYE 10 OZ STEAK

TRI TIP STEAK 8-10 OZ

TOP SIRLOIN STEAK 6-8 OZ

Red wine braised beef short rib 5-8oz

Beef wellington 6oz

Veal tenderloin 6 or 8 oz

Veal parmesan

Veal osso bucco

Veal Roulade (traditional or various fillings)

Veal piccata

ALL BEEF ARE EITHER PAN SEARED OR GRILLED

PRICES MAY VARY ON MARKET VALUE

POULTRY

GRADE A CHICKEN SUPREME 7-9 OZ (STUFFED)

PAN SEARED 7 OZ SKIN ON CHICKEN BREAST

BRINED QUARTER OR HALF CHICKEN

CHICKEN ROULADE

COQ AU VIN (CHICKEN WITH RED WINE)

CHICKEN PARMASEAN STYLE

PAN SEARED QUAIL OR CORNISH HEN

MUSCOVY DUCK BREAST

DUCK CONFIT

Turkey roulade (Herbs, dried fruit and Sage stuffing)

Game meats

Bison strip loin or tenderloin

Venison strip loin, osso bucco

Pork

Slow roasted pork belly

10 oz brined bone in pork chop

Stuffed pork loin

Smoked pork tenderloin medallions

Sauces

Béarnaise

Red wine demi glace

Herb pistou

Chimi churi

Rose sauce

Arribata sauce

Chasseur

Glace de poulet

Tarragon cream

Mushroom veloute

Caramelized shallot jus

Congac cream sauce

Herbed compound butter

Balsamic caramel

Seafood

6 or 8oz filet of salmon

Filet of Black Cod

Filet of Chilean seas bass

Yellow fin tuna loin

Seafood ciopoino

Seabream

filet of pickerel

STARCHES:

Potato

Oven roasted mini finglering/red/white potatoes

Potato Rosti

Roasted Garlic Potato Fondant

Potato Pave

Whipped Pommès puree

Mini red smashed potatoes

RICE

Wild rice blend

Forbidden purple rice

6 grain mixed rice

Brown rice

Organic white rice

Vegetables

Sautéed baby brocolini

Brussels' sprouts with bacon lardon and caramelized shallot

Baby vegetable bundles

Roasted root vegetables (squash, turnip, baby potato, parsnip, carrots)

Seasonal lemon and herb asparagus

Vegetable medley

Creamed spinach

Platters and cheeseboards

AAA beef Carpaccio platter

Thinly sliced beef on bed of arugula with lemon truffle and crustini

Antipasti platter

Marinated grape tomatoes, spicy, artichokes, roasted red peppers, boccocini cheese, grilled vegetables, sun dried tomatoes, cubed salami, shaved bresola,

Smoked salmon board

Sweet and Smokey smoked salmon with capers, caper berries, lemon, herbed cream cheese and baguette crustini

Canadian cheese board

3 types of artisanal Canadian cheeses with grapes dried fruits, spiced nuts and crackers crustini

International cheese board

3 types of international cheeses with grapes, dried fruits, spiced nuts, crackers, crustini

Charcuterie board

Pates and cured meats with cornichon, olives, mustards, sweet compotes and baguette crisps

Deli meat platter

Various custom deli meats sliced and arranged on large wooden board serving from 12 plus

Fruit

Various custom fruit platter serving from 12 plus

Sweets board

ASSORTMENT OF HAND CRAFTED SQUARES AND TARTS 12 PLUS

DESSERTS

Classic crème brule -various flavors with biscotti cookie

Double chocolate torte-a cappuccino flavored cake with chocolate ganash

Carrot cake tower with pralines and cream and goat cheese frosting

Cheese cake-various flavors chocolate, vanilla bean, pumpkin, lemon, blueberry, raspberry, strawberry

Crème caramel- a classic French dessert with short bread cookies

Baked Alaska-chocolate cake soaked in amaretto with vanilla bean ice cream and toasted meringue

Blondie a la mode-a warm white chocolate brownie square with vanilla bean ice cream

Individual key lime pie-a classic individual pie with candied pralines and patron tequilameringue

Individual bread pudding-with vanilla custard and dark chocolate bark

Eton mess- meringue with macerated berries and whipped cream

Bananas foster-spiced rum flamed bananas on brioche French toast and hazel nut chocolate ganache

Vanilla sponge with raspberry coulis, vanilla pastry cream, and white chocolate fondant

HOR DEUVES

ANGELS WITH BROKEN HALOS

CLASSIC CRAB CAKE WITH RED PEPPER REMOULADE

MINI ANGUS BEEF SLIDER WITH AGED CHEDDAR SMOKED KETCHUP AND ROASTED GARLIC AIOLI

MINI TURKEY SLIDER WITH MANGO ROASTED RED PEPPER SALSA CILANTRO AIOLI

MINI CURRIED FRIED CHICKEN WITH MANGO AND CUCUMBER SLAW AND lime aioli

Mini lamb lollipops with cumin scented raita

Tuna nicoise

Mini deconstructed beef wellington

Herbed mozzarella sticks

Mini tortiere -maple and plum COMPOTE

Mini arancini-SWEET TOMATO JAM AND BASIL

Hickory smoked chicken drumettes with tangy bbq and 3 peppercorn ranch

Quesadilla smoked chicken ancho chili caramelized onions sirachia aioli

Mini pulled pork sliders on cheddar scone with crispy shallot

Mini poutine with bacon dust cheese curds garlic aioli scallions

Mini brisket slider with horseradish cream pickled red onion crispy shallot

Smoked duck breast on potato rostii with blackberry compote and caramelized shallots

Popcorn shrimp cups with ponzu, chili aioli

Mini grilled cheese -brioche with brie cheese aged cheddar pear chutney

CARRIBEAN JERK CHICKEN CHOPS-SPICY MANGO COULIS

CLASSIC MAINE MINI LOBSTER ROLL-WITH POTATO CRISP

PRIME RIB "CIGARS" WITH HORSERADISH CRÈME FRAICHE

COCONUT SHRIMP WITH THAI HOT SOUR SAUCE

MINI BAKED BRUSCETTA-MARNIATED TOMATOES,GOAT CHEESE, BALSAMIC

MINI LOUISIANA CORN DOGS WITH CREOLE DIP

TRUFFELED MAC AND CHEESE BITES

SCALLOP CEVICHE-PEPPERS, LIME, GARLIC, CILANTRO

SAVORY GOAT CHEESE TARTS-FIG AND BALSAMIC JAM

ASIAN PORK SPRINGROLLS WITH SPICY THAI DIPPING SAUCE

DIPS AND SPREADS

DUGENESS CRAB AND LOBSTER

SPINACH AND ARTICHOKE

ROASTED RED PEPPER FETA

Hummus

All dips come with warm pita chips

SKEWERS

MORROCAN PORK KABOBS-HARISSA AIOLI

LEMON GRASS CHICKEN SKEWER-HERB PISTOU

CHIPOTLE BEEF KABOBS- STOUT MOLASSIS PAN SAUCE

Salad options

SPINACH SALAD

**BABY SPINACH, QUINOA, ACAI BERRIES, CANDIED
WALNUTS, CHAMPAGNE VINIGRETTE**

TRADITIONAL CEASAR SALAD

SMOKED BACON, KALE, ROMAINE HEARTS, ROSEMARY

CROUTONS, ROASTED GARLIC DRESSING, GRANA

PADANO

HETITAGE GREEN SALAD

**GRAPE TOMATO, CUCUMBER, CARROT, SHALLOT, CITRUS
BALSAMIC DRESSING**

CAPRESE SALAD

**SLICED HEIRLOOM TOMATO, BUFFALO
MOZZARELLA, BALSAMIC REDUCTION, SEA SALT**

Arugula salad

**Organic arugula, roasted pears, hazelnuts, blue cheese
Ice wine dressing**

Micro greens salad

**Cookstown micro shoots, flax seeds, dried cranberries, candied
pecans, shaved apple, honey vinaigrette**

SOUPS

**WE HAVE VARIOUS SOUPS TO CHOOSE FROM AND CAN BE ADDED TO ANY CORPORATE LUNCH
PACKAGE .THE SOUPS RE ALL HOUSEMADE AND COME WITH ALL UTENCILS.SOME SOUPS ARE
VEGAN FRIENDLY AND SOME SOUPS CONTAIN CREAM.**

BUTTERNUT SQUASH WITH PEAR

CREAM OF TOMATO AND BASIL

FORREST MUSHROOM PUREE

LEEK AND POTATO

ROASTED RED PEPPER SOUP

BEEF AND BARLEY

FRENCH ONION

SPLIT PEA AND SMOKED HAM

MINISTRONE

CREAM OF BROCCOLI

LOBSTER BISQUE

CARROT ORANGE AND GINGER SOUP

CHICKEN NOODLE SOUP

CREAM OF ASPARAGUS SOUP

MULLIGATAWNY

CLAM CHOWDER

TOMATO ROASTED FENNEL

Feast