

**SOCIAL BITES
& MAIN DELIGHTS**
3 COURSE CHOICE DINNER MENU



APPETIZERS

Beet & Goat Cheese Stuffed Endive

*Crisp Belgian endive spears filled with roasted red beets, whipped chèvre, and toasted pistachios.
Finished with a drizzle of aged balsamic glaze and fresh micro-greens.*

Wild Mushroom Pâté (Plant-Based)

*A savory, velvety blend of roasted forest mushrooms, caramelized shallots, and fresh thyme.
Served with artisanal crackers and a sweet onion marmalade.*

Pear & Blue Cheese Salad

*A bed of peppery arugula topped with honey-roasted pears, crumbled Danish blue cheese, and candied walnuts,
tossed in a light white balsamic vinaigrette.*

Warm Baked Brie with Honey

*Creamy double-cream brie baked until golden and topped with wildflower honey and toasted walnuts.
Accompanied by grilled ciabatta points and seasonal fruit compote.*

MAIN COURSES

Chicken Supreme

*Oven-roasted airline chicken breast delicately stuffed with sautéed spinach,
sun-dried tomatoes, and creamy goat cheese.*

*Finished with a fragrant rosemary chicken demi-glace and served with fresh seasonal vegetables and
roasted fingerling potatoes.*

8oz Beef Medallion

*Tender 8oz beef medallion, expertly seared and grilled to your liking, topped with a rich red wine
demi-glace.*

Accompanied by fresh seasonal vegetables and roasted fingerling potatoes.

Manitoulin Rainbow Trout

*Fresh Manitoulin Island rainbow trout, pan-seared and finished with a
house-made cranberry dill butter.*

Served atop wild rice and accompanied by grilled asparagus.

Vegan Wild Mushroom Fillet (Plant-Based)

*A hearty handcrafted vegan fillet made from wild mushrooms, spinach,
and flaxseed binding, seared and grilled to perfection.*

*Finished with a savory mushroom demi-glace and served with roasted fingerling potatoes and fresh
seasonal vegetables.*



Salted Caramel & Fudge Brownie Tower

A dense, fudge-style chocolate brownie layered with salted caramel sauce and dark chocolate shavings. Served with a side of bourbon-vanilla whipped cream.

White Chocolate & Raspberry Bread Pudding

Custard-soaked brioche baked with white chocolate chunks and fresh raspberries. Served warm with a white chocolate drizzle and a dusting of icing sugar.

Spiced Rum & Pecan Carrot Cake

A moist, three-layer carrot cake infused with spiced rum and toasted pecans, layered with a smooth cream cheese frosting and finished with a ginger-caramel swirl.

Mixed Berry Trifle Cups

An elegant individual presentation of fluffy vanilla sponge cake, velvety whipped cream, and a vibrant burst of fresh seasonal berries, all kissed with a touch of rich Belgian chocolate.

Artisan Pastry & Square Platter

A curated collection of gourmet bite-sized treats, including rich chocolate brownies, traditional Nanaimo bars, zesty lemon custard squares, and buttery date squares.

Vanilla & Chocolate Rosette Cupcakes

Gourmet cupcakes in classic vanilla or chocolate bases, topped with hand-piped vanilla buttercream rosettes and a delicate dusting of white sprinkles for a refined, uniform look.

Summer Berry & Chantilly Trifle

A graceful individual glass of light-as-air vanilla sponge soaked in a subtle berry nectar, layered with clouds of velvety whipped Chantilly cream and a vibrant medley of macerated seasonal berries. Elegantly finished with fine shavings of dark Belgian chocolate.

Artisan Patisserie Collection

A curated master-platter of gourmet handcrafted squares: featuring decadent double-chocolate fudge brownies, traditional silk-smooth Nanaimo bars, sun-ripened lemon custard gems, and old-fashioned buttery date squares with a toasted oat crumble.

Petite Rosette Cupcakes

Delicate, moist crumb vanilla and Dutch-processed cocoa cupcakes, crowned with artisan-piped Madagascar vanilla buttercream in elegant floral rosettes. Finished with a shimmer of white pearls for a sophisticated, timeless touch.





Vanilla Bean Crème Brûlée

A timeless classic featuring a velvety Madagascar vanilla bean custard, finished with a delicate caramelized sugar crust and topped with fresh seasonal berries.

(Gluten-Free & Vegetarian)

Dark Chocolate Ganache Tart

A rich, silky 70% dark chocolate ganache set in a buttery shortcrust pastry.

Served with an espresso-infused Chantilly cream and a light dusting of Maldon sea salt.

(Vegetarian)

Lemon & Wild Blueberry Cheesecake

A creamy lemon zest cheesecake atop a honey-graham crust, finished with a vibrant house-made Manitoulin wild blueberry compote and fresh mint.

(Vegetarian)

Warm Apple & Cranberry Galette

A rustic, hand-folded pastry filled with spiced local apples and tart cranberries.

Served warm with a scoop of Madagascar vanilla bean gelato and a cider reduction.

(Vegetarian)

Coconut & Raspberry Mousse

A light, airy coconut milk and vanilla bean mousse layered with a tangy raspberry coulis.

Topped with toasted coconut flakes and fresh raspberries.

(Vegan & Gluten-Free)

Sticky Toffee Pudding

A traditional moist date sponge cake smothered in a warm, rich butterscotch sauce.

Accompanied by a dollop of whipped Chantilly cream and candied pecans.

(Vegetarian)

