



Wedding Menu

We love food – and our catering team offers wonderful and delicious options using the freshest of ingredients – We can accommodate most dietary restrictions.

Choose three of the following sides of salads:

- Roasted garlic potatoes
- Rice Pilaf
- Roasted sweet potatoes with salt and pepper and olive oil

- Green beans casserole topped with crispy onions
- Brussel Sprouts au gratin with bacon
- Maple Syrup glazed carrots
- Corn

- Caesar salad with croutons, parm and bacon
- Field Green Salad with cucumber, grape tomatoes, croutons with Balsamic Vinaigrette
- Baby spinach salad, apples or oranges, toasted nuts, with house dressing
- Pasta Salad with olives, red onion, cucumber and feta cheese
- Red Potato Salad, celery, red onion, hard boiled eggs- we can add bacon too!

Main Dish choose one:

- Chicken breast roasted with roasted red pepper and feta
- Chicken breast wrapped in Prosciutto stuffed with roasted mushrooms, shallots & Swiss cheese • Salmon with maple and dill sauce
- Pan seared pork tenderloin medallions in apple cider & sage reduction
- BBQ Portobello Mushrooms with garlic

Second Main Dish choose one:

- Vegetarian lasagne with marinara sauce
- Meat lasagne with loads of cheese and layered noodles
- Penne vegetarian or with meat

Summer BBQ Menu (counts for two choices)

Gourmet Dog on a bun and Fancy Burger buffet with amazing toppings:
Bacon crumbles. Cheese, pickles, hot peppers, BBQ sauce, gourmet mustards etc.

Dessert

We provide a medley of home baked desserts: butter tarts, brownies etc.
Bring your own wedding cake or cupcakes
For weddings 30 and larger we provide after ceremony nibbles'