

Trendz 2009 Wedding (reception menus)

Pre dinner reception \$6.00

Vegetable crudités

With a sour cream, onion and spinach dip

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Exotic fruit Punch with strawberries

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Appetizers

Soup \$6.00 per serving

Old Style Corn Chowder

Garnished with double smoked bacon and leek

Or

Spicy Roasted Butternut Squash Bisque

Garnished with fire roasted tomatoes and a hint of cilantro

Or

Roasted Red Pepper

Garnished with a reduced balsamic vinegar and pesto

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Salads \$7.00 per serving

Baby Spinach Salad

Wrapped with Prosciutto ham, cantaloupe melon

Raspberry vinaigrette

Or

Cucumber Wrapped Greens

Cherry tomatoes, carrot curls and marinated mushrooms

Sun-dried tomato vinaigrette

Or

Tomato ℒ mascarpone

Romaine hearts with a creamy mascarpone dressing

Bacon bits

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Sorbet refresher \$3.50 per serving

Refresh the palette with elegance, ask about our seasonal flavors

All menu items are subject to a 16% service charge and 13% HST

Seafood Entrées

Atlantic Salmon \$19.00 per serving

Oven poached in white wine, dill hollandaise sauce

Or

Sesame Seed Crusted Haddock \$18.00 per serving

Pan-seared and served with an orange ginger sauce

Or

Crab Stuffed Flounder \$20.00 per serving

Served with a spicy red pepper sauce and tortilla crisps

Or

Seafood Sauté \$24.00 per serving

Haddock, lobster, Salmon, mussels and scallops

Served in a basil cream sauce

Beef Entrées

Striploin of beef \$18.00 per serving

Served with a bacon port and red wine demi

Or

Prime Rib of Beef \$20.00 per serving

Slow roasted, with beef au jus and Yorkshire pudding

Or

Beef Tenderloin \$24.00 per serving

Grilled and served with shiitaki mushrooms and baby onions

Chicken Entrées

Brie stuffed breast of chicken \$20.00 per serving

Wrapped in filo pastry and served with a raspberry cream

Or

Grilled breast of chicken \$18.00 per serving

Marinated in rosemary and served with a wild mushroom sauce

Or

Chicken Florentine \$20.00 per serving

Oven roasted chicken topped, wilted spinach, Prosciutto parmesan cream

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Other Entrées

Portabello Stack \$18.00 per serving

*Roasted red peppers, portabello mushrooms and spinach
Mushroom jus lie*

Or

Vegetarian crêpes \$18.00 per serving

Mushroom & barley crepes, served with a vegetable ratatouille

Or

Bacon wrapped pork tenderloin \$20.00 per serving

Pan-roasted and served with caramelized pear and port onion jus

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Sweet Endings

Lemon curd torte \$6.00 per serving

*Layers of lemon curd, cream and sponge cake
Topped with a raspberry ice-cream and a white chocolate decor*

Or

Apple tart \$6.00 per serving

Baked apple in a puff pastry tart with a maple glaze and oat crisp

Or

Tiramisu \$7.00 per serving

*Layers of Espresso soaked ladyfingers, mascarpone mousse
Coffee liqueur and chocolate shavings*

Or

Baileys Irish crème Brulée \$7.00 per serving

Served with praline ice-cream and chocolate wafer

Raspberry & white chocolate pudding \$7.00 per serving

Served with fresh raspberries, French cream and a raspberry coulis

*If this menu does not please you, please contact us and we can build a menu to fit your
budget needs or tastes*

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