



Wedding Menu Choices

Menu Choice #1 ~ \$46

Selection of Cocktail Rolls with Soft Butter

House Garden Salad with Cucumber, Tomatoes, Peppers and Red Onion ~ Choice of Creamy Italian Dressing, Buttermilk Ranch or Balsamic **OR**

Seasonal Home Made Soup ~ Potato Leek, Butternut Squash, Roasted Red Pepper

Roasted Mini Potatoes with Rosemary, Sea Salt and Garlic **OR**

Red Skinned Smashed with Roasted Garlic **OR**

Bow Tie Pasta with Parmesan and Butter and Parsley

Honey Glazed Carrots **OR** Broccoli and Cauliflower Flowerets

Breast of Chicken with a Cracked Black Pepper and Sea Salt Crust **OR**

Shaved Roast Beef au Jus accompanied with Horseradish **OR**

Medallions of Pork Loin with a Dijon Garlic Crust

New York Style Cheesecake with Seasonal Berries or a Caramel Fudge Drizzle **OR**

Chocolate Brownies with Whipped Cream ~ Garnished with Raspberries

Fresh Ground Coffee and Red Rose Tea

Menu Choice #2 ~ \$70

Selection of Artisan Breads ~ Turmeric, Beet, Basil, Cheese, Rye with a Whipped Herb Butter

Rustic Sourdough with Parmesan Garlic Butter

House Made Rosemary & Sea Salt Pita Chips with a Roasted Red Pepper Hummus

Select one of the above ~

Organic Floral Greens with a Julienne of Peppers & Citrus Segments with a Choice of ~ Raspberry Vinaigrette, Champagne Shallot or Lemon Honey Vinaigrette

House Caesar Salad with Parmesans Crisps, Lemon Wedge and Fresh Cracked Pepper

Greek Salad with Tomato, Cucumber, Olives and Feta with Oregano, Garlic Greek Dressing

Seasonal Soup ~ Potato Bacon, Asparagus and Watercress, Creamy Leek with Stilton, Roasted Root Vegetables, Tomato Vodka ...

Select one of the above ~

Red and White Mini Roasted Potatoes with Sea Salt, Garlic and Rosemary

Wild Mushroom Risotto Cake

Bacon and Leek Mashed Potatoes

Select one of the above ~

Seasonal Local Vegetables with Butter and Parsley

Matchstick Carrots with Green Beans and Thyme

Select one of the above~

Cont'd ...

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Bone in Veal Chop with a Marsalas Sauce

AAA Striploin with a Madagascar Sauce

Stuffed Supreme of Chicken with a Tarragon Cream Sauce ~ fillings to include ~ brie/chive, feta/spinach, roasted red pepper/chevre, sundried cherries/brie

Grilled Salmon with a Tropical Salsa ~ Mango, Pineapple, Green Onion, Cilantro

Select one of the above ~

Chocolate Heaven ~ Raspberry and Chocolate Ganache Cake

14Karat Carrot Cake with Cinnamon Whip Cream

Peach Cobbler

Chocolate Towers

Selection of Cheesecakes

Inquire about seasonal desserts

Select one of the above ~

Kicking Horse Coffee and Selection of Teas

Menu Choice #3 ~ \$85

Selection of Artisan Breads ~ Turmeric, Beet, Basil, Cheese, Rye with a Whipped Herb Butter

Rustic Sourdough with Parmesan Garlic Butter

House Made Rosemary & Sea Salt Pita Chips with a Roasted Red Pepper Hummus

Select one of the above ~

Organic Floral Greens with a Julienne of Peppers & Citrus Segments with a Choice of ~ Raspberry Vinaigrette, Champagne Shallot or Lemon Honey Vinaigrette

House Caesar Salad with Parmesans Crisps, Lemon Wedge and Fresh Cracked Pepper

Greek Salad with Tomato, Cucumber, Olives and Feta with Oregano, Garlic Greek Dressing

Seasonal Soup ~ Potato Bacon, Asparagus and Watercress, Creamy Leek with Stilton, Roasted Root Vegetables, Tomato Vodka ...

Select one of the above ~

Red and White Mini Roasted Potatoes with Sea Salt, Garlic and Rosemary

Wild Mushroom Risotto Cake

Bacon and Leek Mashed Potatoes

Select one of the above ~

Seasonal Local Vegetables with Butter and Parsley

Matchstick Carrots with Green Beans and Thyme

Select one of the above~

Cont'd ...

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AAA Tenderloin of Beef with a Red Wine Demi

Mixed Grill ~ 2 Jumbo Shrimp with Tenderloin or Lobster Tail with Tenderloin

Chocolate Heaven ~ Raspberry and Chocolate Ganache Cake

14Karat Carrot Cake with Cinnamon Whip Cream

Peach Cobbler

Chocolate Towers

Selection of Cheesecakes

Inquire about seasonal desserts

Select one of the above ~

Kicking Horse Coffee and Selection of Teas

To add a 4th course ~ ie. Soup & Salad with Dinner or Soup/Salad and Antipasti display ~ add \$7pp

Cocktail Reception prior to dinner to begin at \$12 per person

Late Night Menus to begin at \$14 per person