WEDDING BLISS – 2015 – Old Mill Toronto

TASTE

Mini Chicken Wellington

Tender Chicken Morsels, Wild Mushrooms, Golden Puff Pastry

Mini Crab Cakes

Cilantro Chili Reduction

Ricotta & Pesto Crescents

Light Fresh Basil & Ricotta Puff

ELATION

Sweet Potato & Roasted Pepper Bisque

Chive Crème Fraiche

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Baby Leaf Lettuce & Frisee Pastiche

Sun Dried Cranberries, Golden Raisins, Sun Flower Seeds, Toasted Pumpkin Seeds Maple Shallot Viniagrette

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Duo of Fire Roasted Chicken Breast & 35 Day Aged AAA Alberta Beef Tenderloin

Cremini Mushroom Reduction & Mustard Green Peppercorn Sauce Vegetable Medley featuring Green Asparagus, Carrots, Broccoli, Red Peppers & Zucchini Mini Red & White New Potatoes with Rosemary, Flat Leaf Parsley, Garlic & Olive Oil

BLISS

Chocolate & Berry Bliss

Citrus White Chocolate Mousse with Wild Berries Compote, Rum infused Dark Chocolate Ganache

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Assortment of Dinner Rolls & Sweet Butter Coffee (Regular, Decaffeinated), Selection of Fine & Herbal Teas Includes Complimentary Stationed Cake Cutting, Late Night Coffee & Tea

Beverage Selections

Host Bar (5 hour maximum, Regular Brands) Sparkling Wine Toast (1 glass per person) Red & White Wine (2 glasses per person)

\$127.75 per person

(Food \$79.25, Bar \$48.50)

Allow us to suggest an appropriate Sorbet Interlude to enhance your Dinner Selection (Choice of one)

VQA Vidal Ice Wine Sorbetto

Pear & Riesling Gelato

\$4.65 per person

Chair Covers included at No Charge (A \$45.00 + HST set up fee will apply for groups of less than 100 people)

All prices subject to applicable sales taxes and gratuity Prices are subject to change without notice

Final guarantee of attendance on all food functions is required three (3) business days prior to the function date excluding holidays and the guarantee must not fall below the minimum number required for the function room booked