



# WEDDING MENU



# PLATTERS

## CRUDITÉS & DIP (serves 25 people)

An array of local traditional & organic vegetables accompanied by a trio of dips

## FRESH FRUIT PLATTER (serves 25 people)

An attractive presentation of seasonal fresh fruit

## DOMESTIC & IMPORTED CHEESE PLATTER

(serves 25 people)

A selection of brie, chèvre, havarti, boursin & medium cheddar accompanied by assorted crackers & garnished with roasted pecans & dried fruit

## ANTI PASTO PLATTER (serves 25 people)

A selection of cured meats, cheese & grilled vegetables

## SMOKED SALMON PLATTER (serves 25 people)

Cold smoked Atlantic salmon with red onion, caper blossoms & grilled herb bread

# DIPS

## CLOVELLY SIGNATURE DIPS

(serves 15 -20 people)

### MEXICAN FIVE LAYER

Sour cream, salsa, guacamole, refried beans, mixed cheese with toppings

### SPINACH & ARTICHOKE

Sautéed spinach, artichokes, three cheeses

### CORN & BACON

Creamed corn, double smoked bacon & cream cheese

### ROASTED RED PEPPER

Roasted red pepper, herbs, cream cheese & sour cream

### HUMMUS

Traditional olive & chickpeas or spicy with chili oil & Thai peppers

*All dips served with tortilla chips & artisan breads*

# HORS D'OEUVRES

*Minimum order of 3 dozen to order*

## MEAT

BBQ meatballs \*

Bite size beef wellington

Spicy sausage rolls

Angus BBQ beef sliders with cheese & bacon

Pulled pork slider with country slaw

Chicken flautas with sour cream & salsa

## SEAFOOD

Cod nuggets with house tartar sauce

Crab cakes with remoulade sauce

Salt cod fish cakes with house tartar

Bacon wrapped scallops with citrus vinaigrette \*

Grilled shrimp with herbed cream cheese on toasted crostini

Smoked salmon, dill cream cheese & caper canapés

## VEGETARIAN

Mini mac poppers

Vegetarian spring rolls with sweet & sour dip

Mushroom & goat cheese canapés with white truffle

Mini quiche Lorraine or broccoli & cheese

Cajun shrimp \*

Tomato basil with bocconcini bruschetta

*\*\*can be made gluten free*

*\*Please note prices and menus are subject to change, August 2020*

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# PLATED DINNERS

## APPETIZER

Spiced tomato lentil bisque  
Mixed garden salad with tomato, julienne carrots, peppers and feta cheese  
Cucumber greens with mandarin beet salad and goat cheese  
Fresh arugula salad with dried fruit, candied nuts and feta cheese

## MAIN COURSE

Savoury stuffed chicken with dressing and gravy  
Prosciutto wrapped chicken with tomato and pesto  
Grilled striploin with sautéed onions and wild mushroom demi-glaze  
Honey roasted pork filet with herb and nut dressing  
Baked salmon with lemon scented rice, tropical fruit salsa and chive butter sauce  
Seared chicken supreme with mushroom risotto

Leek and navy bean cassoulet with rice and grilled vegetables  
Chickpea masala with fried eggplant and naan bread  
Roasted cauliflower steak with baba ganoush, jalapeno gremolata and chopped cashews

*\*All mains served with a selected side (if not menu specific) & vegetable medley*

## FOR THE LITTLE ONES

Chicken fingers and fries served  
Burger and Fries  
Bow tie pasta served with meat sauce

## DESSERT

Homemade apple pie with streusel crumble, whipped cream & caramel sauce  
Chocolate & hazelnut pot de crème finished with Bailey's whipped cream  
Crème brûlée with whipped cream (assorted flavours available)  
Housemade carrot cake with cream cheese icing & whipped cream  
New York style cheesecake with wildberry compote

*\*All dinners include a dinner roll, coffee & tea. We are happy to accommodate all dietary requests*

*\*Prices and menus are subject to change, August 2020*

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## MID-NIGHT SNACK

### POUTINE STATION

Fresh cut fries with cheese curds, gravy and dressing

### A FAVOURITE

Traditional bite size grilled cheese sandwich and fries

### HUNGRY MAN

Choice of pulled pork or beef sliders, served with house cut fries and spicy mayo

### WINGS & RINGS

Wings – fried and tossed in your choice of mild, medium, hot, honey garlic, or BBQ. Served with house cut onion rings

## JUST FOR FUN

### GET YOUR POPCORN!

Freshly popped in our popcorn machine and served with assorted seasonings

### CANDY BAR!

An assortment of fun treats that will be sure to make everyone happy!

Selections can include M&M's , sours, lollipops, caramels, gummies, chocolates, mints, and many more!

*\*Minimum of 50 people is required for mid-night grub options*

*\*Prices and menus are subject to change, August 2020*