

Wedding Menu Packages

All packages include a choice of 4 passed hors d'oeuvres and a 3-course plated dinner from the following menus. There is a \$10 per person surcharge to offer a choice of 2 different main dishes or \$5 per person to offer a choice of 2 different appetizers or desserts.

Allergies and dietary concerns will be accommodated at the base package price.

With the Classic Package you can choose from that menu only, with the Waterfront Package you can choose anything from the Waterfront or Classic menus with the Seaside Magic Package you can choose items from all three menus.

Classic Wedding Package - \$95 per person

Hors D'oeuvres

Bacon Wrapped Scallops

Goat Cheese Empanadas with Toasted Pine Nut and Green Olive

Red Skin Potato Truffle Fries with Fresh Grated Parmigiano

Tempura Shrimp with Sweet Chili Aioli

Homemade Meatballs Stuffed with Mozzarella and Topped with Tomato Basil Sauce

Mediterranean Chicken Satays Drizzled with a Homemade Tzatziki Sauce

Wild Mushroom and Truffle Tarts with Gruyere Cheese

Mini Margherita Arancini; Authentic Italian Risotto Balls with Mozzarella and Tomato Basil Sauce

Brie and Stone Fruit Marmalade Crostini

Scallop Ceviche; Lime, Orange and Chili Pickled Melon and Onion

Smoked Salmon Crostini with Whipped Dill Cream Cheese and Fresh Cucumber

Tuna Tartar with Cucumber and Scallion in a Sesame, Hoisin and Lime Vinaigrette

Crudités and Homemade Hummus

Antipasto Skewers; Cheese, Olive, Salami and Cherry Tomato with a Basil Vinaigrette

Appetizers

Oceanstone Salad; Fresh Baby Greens, Candied Nuts, Goat Cheese, Pickled Onions, Roasted Beets and Nova Scotia Bulwark Cider Vinaigrette

Cesar Salad; Crisp Romaine Lettuce with Fried Capers, Croutons, Bacon and Parmesan Cheese

Roasted Pepper and Cumin Soup topped with a Scallion Crème Fresh

Curry Coconut Soup; Shiitake Mushrooms, Red Pepper and Scallions in a Savory Coconut Milk Broth

Roasted Vegetable Napoleon; Marinated Vegetables Layered with a Whipped Herb Goat Cheese

Penne Primavera; Fresh Vegetables, Garlic and Tomato Basil Sauce

All prices are subject to an 15% gratuity and 15% HST

Mains

Pan Seared, Hand Cut Beef Filet with a Creamy Mushroom Demi Herb and Butter Mashed Potatoes and Sautéed Seasonal Vegetables

Maple Dijon Glazed Salmon Fillet with Herb Roasted Rainbow Potatoes and Sautéed Seasonal Vegetables

Prosciutto Wrapped Chicken Stuffed with Asparagus and Red Pepper served with Herb Roasted Rainbow Potatoes, Sautéed Seasonal Vegetables and a White Wine Pan Jus

Red Thai Chicken Coconut Curry; Fresh Lemongrass, Ginger, Coconut Cream and Bok Choy with Marinated Chicken, Fluffy Rice and Topped with a Chinese 5 Spices Dusted Crispy Wonton

Pan Seared Pork Chop Brined for 24 Hours then Pan Seared Crispy served with Fried Brussel Sprouts, Creamy Herb and Butter Mashed Potatoes and a Port and Candied Fig Sauce

Cheese and Asparagus Quinoa Risotto Stuffed Pepper with a Roasted Red Pepper and Charred Tomato Sauce

Desserts

Limoncello Creme Brule (GF)

Classic Strawberry Shortcake

Dark Chocolate Mousse with Butter Shortbread and Raspberry Coulis (GF option available)

Maple Pecan Cheesecake

Red Wine Poached Pear with Pastry Crisp and a Brown Caramel Amaretto Mascarpone Mousse

Lemon Blueberry Cheesecake

Boutique Wedding Package - \$110 per person

Hors D'oeuvres

Seared Scallop with Garlic Sherry Cream Sauce

Lamb Spudich with Port and Dark Cherry Reduction

Open Faced Fried Chicken and Waffle Bite with Maple Aioli

Appetizers

Seared Scallops with Chili, Lime and Mango Salsa

Sautéed Shrimp with Blistered Cherry Tomatoes on a Warm Polenta Cake

Lobster Martini Salad; Avocado, Charred Corn, Vodka Pickled Onions and Green Peas

Rainbow Tomato and Fresh Mozzarella Salad with Basil Pesto on Fresh Arugula

Mains

Butter Basted Pan Seared Halibut with Warm Couscous Salad and Wilted Greens

Moroccan Spiced Cornish Hen with Warm Couscous Salad and Apricot Chutney

All prices are subject to an 15% gratuity and 15% HST

Seaside Magic Wedding Package - \$125 per person

Hors D'oeuvres

Lobster Roll Slider; Lemon Thyme Aioli, Shredded Lettuce and Diced Celery
Sesame Crusted Seared Tuna with Wasabi Aioli and a Ginger Soy Vinaigrette
Homemade Chopped Tenderloin Sliders, Caramelized Red Onion, Bacon Jam and Garlic Aioli

Appetizers

Homemade Gnocchi with Wild Mushroom
Pea and Lobster Risotto

Mains

Surf and Turf; Pan Seared Filet with a Butter Basted Lobster Tail served with a Red Wine Demi, Herb and Butter
Mashed Potatoes and Sautéed Seasonal Vegetables
Pan Roasted Rack of Lamb Chops; Herb and Orange Marinated served with Herb Roasted Rainbow Potatoes,
Sautéed Seasonal Vegetables and a Red Wine Cherry Demi

Late Night Snack Stations

NY Deli Mini Sandwiches - \$12pp

Choose 3;

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar
Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone
Roast Chicken, Dijon Aioli, Apple, Brie
Marinated Roasted Vegetables, Herb Goat Cheese
Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon
Ham, Swiss, Dijon Aioli
Genoa Salami, Provolone, Tomato, Mayo, Mustard

Wings and Fries - \$10pp

Choose 2;

Honey Garlic - Smokey BBQ - Maple BBQ - Classic Buffalo - Salt and Pepper - Cajon Dry Dust - Sweet Chili

Sushi Bar - \$12pp

Variety of Hand Rolled Sushi

Fish and Chips - \$10pp

Light and Crispy Fried Haddock paired with Crisp Fries and Homemade Tartar Sauce

Slider and Mini Hot Dogs - \$10pp

Homemade Sliders & Dogs with All the Fixings

Taco Bar - \$12pp

Choice of Pulled Pork **or** Marinated Chicken **or** Steak Strips with All the Fixings

All prices are subject to an 15% gratuity and 15% HST