

Wedding Packages

Our Commitment

At Gourmandissimo we know how important this day is for you. We are committed to providing you not only with great tasting food and outstanding service but ensuring that this day is as happy and memorable as possible. As a full service caterer we offer the convenience of organizing all the details of your special day from rentals, staffing, set up and cleaning. Call for a no-obligations quote.

Menus

We have done our best to suggest popular menus however this is your wedding day so if there is something in particular that you had in mind please discuss it with our catering representative, we would be happy to provide you with a quote.

Our goal is to use seasonal, local produce when possible. Prices are subject to change due to seasonal availability.

Once a menu and budget are agreed upon we would be happy to provide a tasting for the bride and groom complimentary to groups of 100 or more guests with a paid deposit. Under 100 guests or any additional guests start at \$75.00 per person.

Bar

You can supply the alcohol and we can provide the experienced bartenders or allow us to take care of a full-service bar for you - we possess a caterer's liquor endorsement license and all our bartenders have their Smart Serve training. We also offer a non-alcoholic bar package.

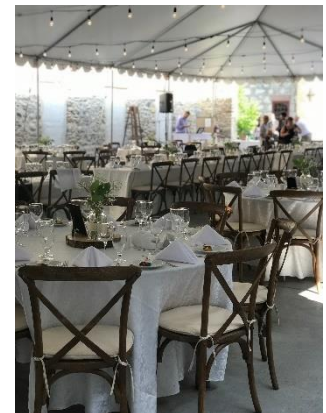
Children's Meals

11 and under occupying a chair are 1/2 price, 12 and over – regular price, Infants in high chairs are complimentary.

Payment Procedure

Your payment plan is broken down into 4 remittances. First deposit of 25% is required to reserve your catering date. Credit Card, E-transfer, Cheque, Debit or Cash Second deposit of 25% is due 6 months prior to your date. Third deposit of 25% is due 3 months prior to your date. Full payment is due on receipt following your wedding. Up to 25% can be put on a credit card. Remainder to be paid by E-transfer, Debit, Cheque or Cash, or 3% surcharge on extra Credit Card payments.

Guest count must be confirmed 30 days prior to your wedding day. Contract becomes valid when returned with signature and first installment.



Gourmandissimo Catering
16023 Airport Rd. Caledon, Ontario L7C 1E7
Tel. 905-584-0005 Cell 647-233-8471 (Adriana)
info@gourmandissimo.com www.gourmandissimo.com
Your wedding specialist for Caledon, Orangeville, Erin, King City and beyond.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Wedding Buffet Service

Ciabatta buns and butter

Hot Entrées

Choice of 2 mains

Horseradish & mustard crusted strip loin au jus carved in front of your guests

Baked Atlantic salmon filet coated with fresh herbs served with citrus aioli or seasonal salsa

Tuscan roasted chicken, lemon, garlic cloves, thyme, pan jus

Oven Roasted chicken supreme with forest mushrooms, red peppers & chorizo au jus

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus

Beef Tenderloin bordelaise sauce (add \$8.00)

Roasted prime rib (boneless) au jus, horseradish & mustard (add \$6.00)

Sides & Salads Choose 4 in total

Medley of seasonal vegetables tossed in xv olive oil

Ratatouille style grilled vegetables

Roasted Yukon gold potatoes with herbs and sea salt

Roasted root vegetables with grain mustard

Cajun spiced roasted sweet potato

Garlic scented creamy scallop potatoes

Cheese tortellini in a rose sauce

Penne alla vodka OR Penne with grilled vegetables in a pesto sauce

Salads

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Fall Salad: Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad in our signature creamy garlic dressing

Quinoa with fennel and roasted root vegetables, baby arugula, tarragon dressing

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with chickpeas, olives, capers, feta, basil oil

Chunky Cucumber, tomato and Arugula with crumbled feta and black olive vinaigrette

Roasted new potato & red pepper tossed in a pommery mustard dressing

Couscous Salad with roasted vegetables sundried tomato, chickpea in a lemon mint dressing

Corn & Black Bean Salad with coriander in a lime dressing

Caprese Salad: bocconcini & cherry tomato in a basil dressing

Dessert choose 1

Individual sweet trays garnished with fresh fruit delivered to each guest table OR

Cupcake Tower: Choose from; Carrot, red velvet, chocolate, lemon, vanilla, moccha OR

Dessert in a jar: Choose from; Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake,

Apple crumble, Peach blueberry cobbler, Tiramisu OR

Pie Bar: Selection of house made pies & tarts on a decorative ceramic pie plates (add \$2.00)

Cinnamon apple pie, individual lemon meringue, Chocolate pecan tarts, peach berry crumble, bumble berry, coconut cream pie, pumpkin pie....

\$40.00 Buffet only without Hors D'oeuvres

Add \$9.00 - \$14.00 per person for HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.

These menus are only a sampling of what we can offer you.

Please speak with our Gourmandissimo representative to discuss other available options.

Alternative menus due to dietary restrictions or for children may be arranged with prior notice.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection **add \$9.00-\$14.00**

Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service

Appetizers (Choose one)

Salads

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing
Fall Salad: Mixed baby greens with honey crisp apples, pumpkin seeds, goat cheese, cider dressing
Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
Caesar Salad in our signature creamy garlic dressing, prosciutto crisp, croutons and shaved parmesan
Tomato Caprese Salad: Steak tomato Fior di latte cheese, Fresh basil, EVOO
Baby Arugula salad with shaved fennel, pear & parmesan-balsamic dressing

Seasonal Soups available: Roasted pepper butternut squash - Vichyssoise

Pasta

Mediterranean Penne (sun dried tomato, garlic, olives, zucchini and herb tomatoes)
Penne choice of sauce: alla vodka, arrabiata, Bolognese, tomato basil
Butternut squash agnolotti in a browned sage butter (Add \$2.00)

Choice of second appetizer add \$12.00

Antipasto plate: Tomato caprese, grilled vegetables, olives, Italian charcuterie (Add \$8.00 p/p in lieu of salad)

Antipasto platter (Add \$10.00 per/person as an extra course or \$6.00 per/person in lieu of salad)

Tomato caprese, marinated grilled vegetables & olives, Sliced Italian charcuterie

Main Course

Beef tenderloin with cognac black peppercorn sauce \$48.00

Braised shortribs red wine pan reduction \$44.00

Horseradish and mustard crusted strip loin au jus \$40.00

Horseradish and mustard crusted slow roasted prime rib au jus \$45.00

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$40.00

Tuscan roasted chicken, lemon, garlic cloves, thyme natural jus \$40.00

Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$42.00

Prosciutto wrapped chicken breast au jus \$42.00

Sesame coated salmon in a light coconut curry cream sauce \$40.00

Baked salmon white wine dill cream sauce \$40.00

Filo wrapped halibut filet with citrus beurre blanc \$48.00

Trout filet with capers, lemon and almonds in a browned butter \$40.00

Vegetarian grilled Portobello mushroom towers with quinoa, roasted peppers and broiled goat cheese \$40.00

Roasted cauliflower with chickpea stuffed pepper on a white bean puree \$40.00

All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

Please add \$4.00 when offering your guests a choice of 2 mains.

Dessert

Individual sweet trays garnished with fresh fruit delivered to each guest table OR

Cupcake Tower: Choose from; Carrot, red velvet, chocolate, lemon, vanilla OR

Dessert in a jar: Choose from; Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake,
Apple crumble, Peach blueberry cobbler, Tiramisu

Pie Bar: Selection of house made pies & tarts...see previous page Add \$2.00

Plated dessert: Chocolate pot au crème, berry compote, cookie sables

Chocolate molten torte, raspberry coulis

Coffee & Tea Station

Rentals, event set up, staffing and applicable taxes are extra.

We would be pleased to customize a menu for you.

www.gourmandissimo.com



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

I DO BBQ

Ciabatta buns and butter

Hot Entrées from the grill

Choice of 2 grill items (3 grill items add \$8.00)

Seasoned Flatiron steak carved by chef (Hallal beef available add \$3.00)

BBQ chicken breast & thighs - peach pepper chutney on the side

Olive oil, oregano & citrus marinated chicken, pork or beef skewers (choose one) - tzatziki on the side

Grilled Italian fennel sausage, Jerk spice artisanal sausage

Hickory smoked BBQ Pulled Pork

Slow cooked beef brisket (Add \$2.00)

BBQ Baby back pork ribs (Add \$2.00)

Grilled Atlantic Salmon with a mango salsa

Jerk shrimp and pineapple skewers (Add \$4.00)

7oz Prime rib burger bar-toppings caramelized onion, sautéed mushrooms, smoked cheddar & condiments

Vegan-Grilled Portobello mushroom steak

Sides & Salads Choose 4 in total (100ppl or more choose 5)

Baked potato station with condiments

Maple baked beans

Local corn on the cob

Creamy mac & cheese

Grilled vegetable platter

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad with our signature garlic dressing

Quinoa with fennel and roasted root vegetables, baby spinach, tarragon dressing

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with chickpeas, olives, capers, feta, basil oil

Chunky Cucumber, tomato and Arugula with crumbled feta and black olive vinaigrette

Roasted new potato & red pepper tossed in a pommery mustard dressing

Traditional potato & gherkin mayo salad

Couscous Salad with roasted vegetables sundried tomato & chickpea

Corn & Black Bean Salad in a coriander lime dressing

Honey apple cole slaw

Tri-colour fusilli pasta salad in a pesto dressing

Dessert Choose 1

Chef's selection assorted squares; butterscotch, lemon, chocolate & watermelon wedges OR

Cupcake Tower OR

Dessert in a jar, Choose from; Cheesecake, lemon meringue, Chocolate truffle, strawberry shortcake OR

Cookie Bar: Chocolate chunk, Cowboy, Snickerdoodle, Oatmeal raisin, Gingersnap

Pie Bar See selection on previous page Add \$2.00

Coffee and Tea Station

\$42.00 without Hors D'oeuvres

Add \$9.00 - \$14.00 per person for HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.

These menus are only a sampling of what we can offer you. We use only Hallal chicken.
Please speak with our Gourmandissimo representative to discuss other available options.
Alternative menus due to dietary restrictions, cultural or for children may be arranged with prior notice.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Family Platter Service

Ciabatta buns and butter

Plated appetizer service

Choose 1

Summer salad: Mixed greens, goat cheese, toasted almonds and strawberries in a champagne dressing

Fall Salad: Mixed baby greens caramelized pear, pumpkin seeds, blue cheese, fig dressing

Golden beet salad with baby arugula in a pommery mustard dressing

Tomato Caprese with sweet basil oil

Romaine heart with shaved parmesan and prosciutto crisp with Caesar dressing

Antipasto platter per table

(Add \$8.00 per/person as an extra course or \$6.00 per/person in lieu of salad)

Tomato caprese, marinated grilled vegetables & olives, Sliced Italian charcuterie

Family platters served to each table

Choose 1 main

Horseradish & mustard crusted strip loin au jus

Beef Tenderloin bordelaise sauce (add \$8.00)

Tuscan roasted chicken with Lemon, garlic cloves & thyme

Savoury slow roasted porchetta

Trout almandine with caper butter

Herb & garlic roasted leg of lamb au jus (add \$6.00)

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus, red wine cranberry sauce

Choose 2 sides

Roast Yukon gold potatoes

Nutmeg scented mashed potato

Ratatouille style vegetables

Roasted root vegetables in pommery mustard

French beans and roasted carrots

Seasonal asparagus

Plated Dessert Service

Pavlova with marinated berries and whipped cream

Chocolate Pot au crème

Peach blueberry tarte tatin

Individual Apple Crisp

Dessert in a jar, Choose from;

Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake, Tiramisu

Coffee and Tea Station

\$40.00 without Hors D'oeuvres

\$46.00 for 2 proteins

Add \$9.00 - \$14.00 per person for HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.



Hors D'oeuvres

minimum 2 doz. per selection

Cold priced per dozen

- Smoked salmon, sweet potato rosti, dill sour cream \$33.00
- Herbed goat cheese, red pepper crêpe spirals \$27.00
- Crostini Stilton cheese, pecans, caramelized pear \$27.00
- Crostini herbed goat cheese, sundried tomato tapenade, black olive caviar \$27.00
- Crostini, avocado, pepper flakes, Himalayan salt \$24.00
- Endive spears, prosciutto, creamy blue cheese \$27.00
- Peppered Roast beef, horseradish mayo, baguette \$30.00
- Cajun chicken, mini home-made flatbread, pear ginger chutney \$27.00
- Pork tenderloin, mini home-made flatbread, caramelized onion \$27.00
- Spicy mango, chicken, Thai salad in wonton cup \$27.00
- Tiger shrimp cocktail, tangy horseradish "ketchup" \$36.00
- Mini redskin potato, herbed cream cheese, smoked trout \$27.00
- Parmesan crisp, smoked duck breast, cranberry compote \$36.00
- Soft shell vegetarian spring rolls, Hoisin sauce \$27.00
- Cherry tomato, bocconcini skewer, sweet basil oil \$27.00
- Antipasto skewer \$27.00
- California Rolls, dipping sauce \$27.00
- Seared tuna tataki knotted bamboo skewer, ponzu dipping sauce \$42.00
- Lobster fennel salad cucumber cup \$42.00

Hot priced per dozen

- Shaved corn jalapeno fritter, coriander lime mayo \$24.00
- Risotto provolone croquettes, tomato dipping sauce \$24.00
- Aged cheddar mac & cheese croquettes \$27.00
- Spiced chicken, polenta, sundried tomato jam \$27.00
- Spicy Vegetarian Samosa, peach pepper chutney \$24.00
- Wild mushroom filo strudel, baked garlic, herbs \$24.00
- Mini quiche: Lorraine or Goat cheese spinach \$24.00
- Spanakopita (filo pastry with spinach and feta) \$24.00
- Mini Cajun crab cakes, sundried tomato aioli \$39.00
- Coconut shrimp lollipop Thai dipping sauce \$36.00
- Moroccan lamb skewers, cilantro chili paste \$39.00
- Filo bundles, brie and cranberry chutney \$30.00
- House made Sausage Rolls \$24.00
- Spicy pork spring rolls or Vegetarian spring rolls \$24.00
- Grilled Italian bread, sundried tomato jam, prosciutto, provolone \$27.00
- Old cheddar bacon melts \$27.00
- Mushroom croustade in a savoury shell \$27.00
- Chicken quesadilla, jalapeno, coriander \$27.00
- Breaded Portobello strips with mustard mayo \$27.00
- Bacon wrapped dates with blue cheese \$33.00
- Grilled lamb chops \$96.00
- Mini Yorkshire pudding with braised short-ribs \$60.00
- Lobster mac & cheese croquettes \$36.00
- Chicken peanut sate \$27.00 Miso chicken skewers \$27.00
- Black pepper beef sate \$30.00

Sliders: Chicken with caramelized onion, Beef with aged cheddar, BBQ Pulled pork sliders \$48.00

Pre-dinner Hors D'oeuvres a Cocktail Party or Late Night Snack

please consider...

The Soakers – great late night snacks

Mini grilled cheese, Assorted pizza, Poutine, frites in paper cones, Mini Montreal smoked meat Sliders: Chicken with caramelized onion, Beef with aged cheddar, BBQ Pulled pork sliders, Lobster rolls...
\$4.50 - \$8.00 each **(We recommend 1-2 choices)**

Cheese Board

A selection of hard and soft cheeses garnished with crackers, grapes and nuts

Small \$75.00 (10-15 guests) Med \$95.00 (15-20 guests) Large \$125.00++ (20-30 guests)

Charcuterie Board

Artisanal sliced meats served with sliced baguette and French cornichons

Small \$75.00 (10-15 guests) Med \$95.00 (15-20 guests) Large \$125.00++ (20-30 guests)

Bruschetta Platter

Market fresh diced tomatoes with garlic, xv olive oil & feta if requested surrounded by crostini

Small \$50.00 (15-20 guests) Large \$80.00 (25-30 guests)

Crudités

Market fresh vegetables with hummus, artichoke or roasted pepper dips

Small \$45.00 (10-15 guests) Med \$65.00 (15-25 guests) Large \$85.00 (25-30 guests)

Antipasto Station

Which may include; prosciutto, artisanal capicollo, salami, tomato caprese grilled zucchini, eggplant, sweet red pepper, onions, marinated mushrooms and marinated olives bruschetta, Italian sausage, Provolone cheese, Crusty Italian Bread

\$12.00 per person (Minimum 25 guests)

Deli Station

smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese pommery and dijon mustards, mayonnaise, sauerkraut, pickles and olives, mini rolls

\$10.00 per person

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread

\$150.00 Serves 30 Guests

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce

\$140.00 50 Pieces

Sandwiches

Pepper crusted Roast beef w. horseradish mayo

Grilled vegetables w. black olive tapenade & goat cheese

Tuscan roasted turkey breast with sundried tomato aioli

Black forest ham & Swiss cheese, Pear, brie & chutney

Smoked salmon w. red onions, cucumber & dill mayo

Italian cold cuts & provolone cheese, roasted pepper spread & arugula

Roll ups; Tuna salad w. chive mayo, Grilled vegetable & hummus, Vegetarian curried vegetable, Egg Salad and other varieties \$9.50 - \$12.50 per person (2 halves per person)

Tea Sandwiches

Smoked salmon & cream cheese, Egg & chive, Roast turkey & wine jelly, Cucumber & cream cheese, Goat cheese & roasted red pepper, Sesame crusted chicken salad, Savoury scone w. maple glazed ham & mustard butter, Watercress & cream cheese, Asparagus cream cheese rollups

\$30.00/dozen (Recommend 5 pieces per person)

Sweet Endings

Sweet Selection – Chefs' choice

Assorted handmade cookies, tarts, squares and pastries which may include...
Florentines, amaretti, crystallized ginger shortbread, cream puffs, éclairs, truffle
truffle brownies, lemon squares,
fresh fruit tartlets, pecan tarts...\$5.00 per person

Pie Station

Choose from a variety of house made pies, Apple cinnamon, peach berry
crumble, Blueberry, Chocolate pecan, Individual lemon meringue, awesome
butter tarts. Displayed on ceramic cake stands and wooden logs

From \$6.00 per person

Fruit Display

Small \$55.00 (10-15 guests)

Medium \$75.00(15-20 guests)

Large \$95.00 (20-25 guests)

Wedding Cakes

Lemon Curd with Swiss meringue butter cream frosting

Belgian Chocolate Truffle

Carrot Cake with cream cheese frosting

Strawberry shortcake

Cappuccino Cream

Red velvet

Vanilla raspberry

All cakes are made from scratch by our in-house pastry chef.

We can quote on a photograph you may have or peruse our portfolio.

Prices start at \$4.00 and up per person

Cupcakes \$3.75 each



Party Favours

We can also provide you with edible party favours;
handmade truffles, amazing butter tarts, macarons, chocolate chunk cookies,
caramel popcorn, toffee crunch, mini local maple syrup, honey, chutneys...

Beverage Service

Non-alcoholic Package

\$6.00 flat rate for up to eight-hour event per guest

Includes soft drinks, juices, mix, ice and sparkling water. Lemons and limes.

Fruited water and home-made lemonade in decanters

Punch

Non-Alcoholic Punch (Serves 30 guests) - \$45.00

Alcoholic Punch (serves 30 guests) – \$90.00

Alcohol quotes available on request.

We possess a caterer's liquor endorsement license and all our bartenders have their
Smart Serve training.

Choose to provide your own alcohol and SOP and we will provide the
bartenders.

www.gourmandissimo.com





Sample Customized Wedding Menus

Fall Alton Mill Platter Menu for Courtney & Ryan

Hors d'oeuvres served by waiters in Millrace Room & courtyard

Smoked salmon on sweet potato rosti with dill sour cream

Filo bundles with brie and pear chutney

Corn & jalapeno fritter with tequila lime mayo (warm)

Mushroom croustade in savoury shell (warm)

Mac & cheese croquettes (warm)

7:00pm Family Style Service in tent

Baskets of ciabatta buns butter and ginger squash spread

Plated Salad

Organic greens with granny smith apple, candied pecans and sundried cranberries in a cider dressing

Platters

Savoury slow roasted porchetta

Tuscan roast chicken with whole lemon, garlic cloves and thyme

Bowl of apple and onion marmalade

Roasted root vegetables in a pommery mustard

Roasted Corn & Black Bean Salad with French green beans in a coriander lime dressing

Dessert on wood trunk stands

Pumpkin cranberry Cupcakes with maple frosting

Apple cupcakes with caramel buttercream

Chocolate cupcakes with ganache frosting

Fruit Platter

Coffee & Tea Station

Dancing Downstairs in Millrace Room

9:30ish Full Bar in Turbine Room

10:30ish S 'mores Station supplied by C&R

11:00pm Late Night

Panini Press

100 Mile Radius Cocktail Reception for Amy & Jason of King City, ON

4:00pm Cold Hors D'oeuvres passed by waiters

Olive sour dough crostini with Woolwich goat cheese and roasted red pepper

Smoked trout on sweet potato rosti w. dill sour cream

Peppered roast beef w. horseradish mayo on baguette

Gazpacho shooter Tomato caprese skewers with basil oil

5:00pm The BBQ Station

Grilled Ontario lamb chop with a mint coriander chili paste

Mini Beef burgers and Chicken burgers with onion marmalade - condiments on the side

Artisinal spicy or mild sausage on small bun

Spiced "peaches & cream" corn bite Mini Vegetable kebabs

Herbed Potato Wedges served in paper cones - Grilled chicken quessadilla

6:30 pm Assorted mini sweets to include

Tiered Homemade Plain & Pecan butter tarts & Chocolate pecan "butter tarts"

Mini apple tarte tatin, Mini fruit tartlets

Truffle brownies, Chocolate chunk cookies garnished with fresh fruit

Coffee & Tea Station

EAT LOCAL MENU for Mara & Ahad of Markdale, ON

Lemonade and Prosecco with Downey's Framboise, Full Bar, Perrier

Cold Hors D'oeuvres served by waiters

Spiced organic Our Farm, Palgrave chicken on homemade mini grilled pita with
Gourmandissimo pear ginger chutney

Monforte Dairy Sheep's milk cheese crostini topped with caramelized pear and toasted pecan
Windy Fields Mushroom tartar with fresh herbs in a filo crust

Rock Garden Farms Roasted red pepper & Woolwich goat cheese crepe spiral

Silver Creek Aquaculture, Erin Smoked trout on G&T Reid Potatoes (Mono) sweet potato pancake with dill sour cream

The Sit-Down Dinner (6:30pm)

ACE olive bread, buns, Gourmandissimo crostini and salted butter

Soup (6:30)

Organic Meadow Chilled sweet pea soup with yoghurt and mint garnish

The Second course (7:00)

Rock Garden Farms Caramelized onion tart with Woolwich goat cheese

Deerfield organic greens in a Gourmandissimo tarragon shallot dressing edible pansies

The Main Course (7:30)

Grain fed Speer Farm (Amaranth Township)

Mustard and horseradish crusted prime rib au jus with

G&T Reid roast potatoes and local Rock Garden Farms summer vegetables

green bean, beets & carrot- bowls of horseradish on tables

Vegetarian: Windy Fields Grilled portobello mushroom steak towers

The Dessert (8:15)

Apricot and blueberry honeyed tarte tatin creme anglaise

Creemore Coffee & Tea Service

The Late Night Dessert Table (10:30pm)

"Vines" Wedding Cake (top tier - fruit cake, carrot (no nuts), lemon, chocolate

Assorted mini fresh fruit tartlets, mini cream puffs, amaretti, florentines, Fresh fruit

Stations Menu for Shannon & Kevin of Caledon

3:00 Refreshment Table during guests' arrival 3:30-3:45 Ceremony

3:45 Waiters serve sparkling, Perrier and selection of hors d'oeuvres

Dinner Stations 5:00pm

Pre-pour water, Red & White at tables

Pasta Station

Prepared a la minute by your chef

Penne alongside; shrimp, chicken, mushroom, onions, asparagus, roasted root vegetables

cream sauce, tomato sauce, pesto, parmesan

Carving Station

Horseradish and mustard crusted rib eye

Mechuois leg of lamb

Cedar plank salmon served with a sundried tomato aioli

Accompaniments; horseradish, mustard, mint sauce

Sides Station

Roast potato with kosher salt, herbs and xv olive oil

Medley of vegetables

Garden Salad tossed in a tarragon dressing

Caesar Salad with a baked garlic dressing & croutons

Tomato Caprese with basil oil

Assorted breads with butter

Dessert

Square Chocolate Wedding Cake with butter cream & berries on top

Coffee, Decaf Coffee & Tea Service

Late Night 9:30ish

Artisanal Cheese Board with grapes and crackers

Fruit Platter, Assorted cookies; Chocolate chunk, oatmeal, biscotti, Milk & Coffee