



Imagine being here...every season

♡ WEDDING PLATED MENU ♡

APPETIZERS *(choose one)*

Carrot and Ginger Veloute

Lobster Bisque

Chilled Cucumber Gazpacho

Warm Tomato Consommé*

Baby Greens with Shallot Vinaigrette and Pickled Vegetables

Caesar Salad with Roasted Garlic Aioli and Olive Oil Crostini

Salmon Ballotine with Herbed Crème Fraiche*

Goat Cheese and Potato Roulade*

MAIN COURSES *(choose one)*

Roasted Chicken Supreme

with Seasonal Vegetable Medley, Potato Strudel, Cured Tomato and Thyme Jus

Slow Roasted Elmhirst Black Angus Beef *(Prime Rib, Sirloin, Carved Tenderloin*)*

with Baby Vegetables, Horseradish Mash, Red Wine Jus

Hot Smoked Local Trout

with Shallot Purée, Frisee and Caper Salad, Gremolata Sauce

Roasted Halibut Pave*

with Lobster and Celery Root Remoulade, Pressed Potato

DESSERT *(choose one)*

Chocolate Truffle Cake (White, milk or dark chocolate)

Fruit Flan

Crème Brule

Cheesecake

COFFEE / TEA

Items Marked with and Asterisk denote a surcharge of Five Dollars per item.

All prices are subject to applicable taxes and service charge.

Three Course Plated Dinner includes room for Reception/Dance and Dining: \$80 pp inclusive of service and taxes.

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