

Sample Wedding Menus



Wedding Menu

Staffing and rentals coordination extra

Wedding Menu Sample 1

\$75/guest

Passed Hors D`oeuvres

Based on 4 pieces per person

- Beef burger slider pickled onions, cucumber, truffle aioli
- Chimichurri marinated chicken satay chimichurri aioli
- Shrimp cocktail shooter, horseradish tomato sauce, Jumbo shrimp
- Mushroom arancini, brie cheese, lemon aioli

Dinner

On the table artisan selection, whipped butter, white bean and mint dip

Appetizer

Arugula salad, goat cheese, radishes, cucumber, candied pecans, salt roasted beet, white balsamic dressing

Main Course

Choose from the following:

- Grilled chicken breast supreme stuffed with sundried tomatoes, and caramelized onions yukon gold mashed potatoes, green asparagus bundle, fresh microgreens
- Cavatelli with broccoli, sugar snaps, asparagus medley, sweet pea pesto, parmesan cheese

Dessert

Passion fruit crème brûlée, mint and fresh berries

Wedding Menu Sample 2

\$96/guest

Passed Hors D`oeuvres

Based on 6 pieces per person

- Jumbo shrimp pan seared, lime aioli, sweet chilli sauce
- Mini aged cheddar grilled cheese, caramelized onions, on mini brioche loaf slices
- Rice paper cold rolls with vermicelli noodles, cucumber, pepper, pickled carrot, snow peas, mint, basil, sweet chili sauce
- Smoked duck breast crostini, blueberry compote, microgreens

Dinner

On the table artisan bread selection, whipped butter, beet hummus dip

Appetizer

Kale, raisins, candied pecans, radicchio, parsley, roasted pears, pickled carrots honey rosemary dressing

Main Course

Choose from the following:

- Roasted California style beef striploin, sweet corn and red pepper succotash, roasted baby new potatoes with fresh herbs, French green bean bundle, and fresh rosemary
- Moroccan marinated salmon with roasted fingerling potatoes, French green bean bundle, green pea sprouts
- Asparagus and squash risotto with roasted butternut squash, and crispy sage

Dessert

Coconut cream parfait with graham and walnut crust, raspberry gelees, strawberry meringue kisses

Wedding Menu

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Wedding Menu Sample 3

\$185/guest

Passed Hors D`oeuvres

Based on 6 pieces per person

- Creamy polenta fries, thyme, rosemary, parmesan cheese, Tomato sauce
- Lobster grilled cheese, gouda cheese on miniature brioche loaf slices
- Mushroom arancini, Fontina centre, roasted garlic aioli
- Tuna tartar, cucumber barrel, avocado, parsley, wasabi aioli
- Lamb chop, mustard and rosemary crust, mint aioli

Oyster And Seafood Bar

For the fresh fish and oyster lovers, enjoy of the tenderness and milky flavours that the sea has to offer:

- 2 Seasonal oysters shucked and serve on its half shell
- Thinly sliced pieces of branzino crudo
- Seafood salad with, shrimp, scallops, octopus, fish, pepper, celery, fennel, lemon, capers
- On the station, lemon wedges, horseradish, hot sauce, tabasco, limes, and cocktail sauce

Dinner

On the table JP`s Herbs and sea salt focaccia served with extra virgin olive oil and a sundried tomato tapenade

Appetizer

Caprese Salad

Fiore di latte, the seasons best tomatoes, extra virgin olive oil, Maldon salt, basil pesto

Main Course

Choose from the following:

- Roasted beef tenderloin with mashed potatoes and aged cheddar, heirloom carrots and brussels sprouts leaf smoked beef Jus
- Miso marinated seared black cod fillet, shiitake mushrooms, cauliflower puree, heirloom carrots and miso glaze
- Roasted cauliflower steak with salsa verde chickpea tahini spread, wild rice and grain pilaf, heirloom carrots and grilled lemon
- Vegan eggplant involtini with tofu cheese, angel hair pasta, tomato sauce, basil, and panko

Dessert

Lemon ganache, lemon curd, merengue



Other Catering Expenses To Consider

Rentals

As a full-service catering company we can help elevate your experience by having rentals ordered and delivered right to your door. This way there is minimal cleanup required. Rentals can encompass everything from tables, chairs and place settings to tents, linens and much more. Contact us to discuss your events specific needs and to get a formal quote.

Staffing

If you are looking to become a true guest at your own event then staffing is a must. All of our staff work on a 4 hour minimum shift. All of our bartenders are Smart Serve certified and extremely professional. Depending on where you are in the GTA, travel time might be added to each servers hours. Contact us for more details.

Staff	Cost per hour
Executive Chef	\$65
Assistant Chef	\$45
Event Supervisor	\$50
Lead Server	\$45
Server	\$37.50
Bartender	\$37.50
Flair Bartender	\$50

Other

Other things we can help you with include, floral and decor, event installations, photo booths and many other event based entertainment needed.

Contact us for more details.

