

WEDDING BUFFET GOLD MENU 2022

\$55 PER GUEST

BREAD SERVICE

assorted artisan rolls, pita & snap bread, whipped butter

SALADS

a choice of two

Garden Greens

shaved red & white cabbage, carrot, cauliflower, gem tomatoes, sunflower seeds, citrus vinaigrette

Beet & Fennel

bacon lardons, granny smith apple, raisins, thyme, goat cheese crumble, toasted hazelnuts

Tomato

gem & roma tomatoes, mini bocconcini, grilled onion, herb croutons, pesto dressing

Spinach Salad

arugula, shaved fennel, carrot, mandarin orange segments, raisins, spiced nut mix, pear vinaigrette

Mediterranean Platter

grilled zucchini, artichoke, sweet peppers, eggplant, marinated mushrooms, gem tomatoes & mini bocconcini skewers, tzatziki, roast garlic hummus, falafel, charred pita points

VEGETABLES
a choice of two

Baby Carrots
honey glazed, toasted fennel seeds, thyme,
cracked black pepper

Root Vegetables
roasted carrots, butternut squash, beets, herb
butter

Corn Succotash
sweet peppers, green pea, gem tomato

Brussels Sprouts
bacon lardons, parmesan, lemon brown butter

SIDES
a choice of two

New Potato
roasted, pesto marinated, gem tomatoes

Rice Pilaf
wild & brown rice, roasted mushrooms, peas,
fresh herbs

Pomme Puree
creamed russet potato, braised leeks, sea salt

Barley 'Risotto'
roasted mushrooms, herb cream, white truffle
essence

ENTRÉE

a choice of two

Chicken Breast

slow roasted, tarragon cream sauce

Spring Salmon

pacific salmon, pan seared, pesto beurre blanc

Chickpea Curry

charred cauliflower, tomato, warm spices, coconut milk, aromatic jasmine rice

Pork Loin

spice rubbed, grilled & slow roasted, black pepper café au lait sauce

Beef Slow Roasted

tomato & herb marinated, slow roasted, rosemary red wine jus

Coffee & Tea Service

assorted loose leaf teas & freshly brewed salt spring island coffee

WEDDING BUFFET PLATINUM MENU 2022

\$75 PER GUEST

Bread Service

assorted artisan rolls, pita & snap bread, whipped butter

Salads

a choice of three

Garden Greens

frisee, radicchio, beet batons, roasted pear, goat cheese snow, candied spiced nuts, apple vinaigrette

Spanish Chop-Chop

sweet peppers, shaved fennel, gem tomatoes, carrot, celery, watercress, romaine, toasted almonds, parmesan reggiano, romesco dressing

Tomato

gem & roma tomatoes, mini bocconcini, grilled onion, herb croutons, pesto dressing

Israeli Cous-Cous

roasted zucchini, sweet peppers, red onion, gem tomato, preserved lemon, kalamata olive, raisins, fire kissed tomato & pepper sauce

Melon

cantaloupe & honeydew spheres, gem tomatoes, cucumber, arugula, prosciutto crisps, pine nuts, basil & buttermilk dressing

Bibb Lettuce
spinach, frisee, shaved fennel,
strawberries, toasted almonds, charred red
onion & balsamic vinaigrette

Seafood Platter
mussels, clams, grilled shrimp, baby squid,
smoke salmon, indian candy, lox schmear,
romesco sauce, baguette

PASTA
a choice of one

Ravioli
assorted roasted mushrooms, aged parmesan,
white truffle cream sauce

Penne
zucchini, sweet peppers, red onion,
artichokes, spinach,
smoked paprika scented tomato sauce

Rotini
gem tomatoes, zucchini, aged parmesan, light
pesto cream sauce

Vegetables
a choice of three

Brussels Sprouts
bacon lardons, parmesan, lemon brown
butter

Baby Carrots
honey glazed, toasted fennel seeds,
thyme, cracked black pepper

Creamed Corn
roasted sweet peppers, red onion, pesto

Grilled Broccoli

olive oil, lemon, parmesan, toasted almonds

Ratatouille

zucchini, sweet peppers, japanese eggplant,
gem tomatoes, red onion, thyme & basil

Cauliflower Gratin

lardons, brown butter, white cheddar cream
sauce, truffle essence

Eggplant Parmesan

house marinara, tomato, basil, fresh
mozzarella

Sides

a choice of two

New Potato

roasted, pesto marinated, gem tomatoes

Rice Pilaf

wild & brown rice, roasted mushrooms, peas,
fresh herbs

Pomme Puree

creamed russet potato, braised leeks, sea salt

Barley 'Risotto'

roasted mushrooms, herb cream, white truffle
essence

Scalloped
white cheddar, parmesan, gruyere, thyme,
rosemary

Black Rice
chorizo, fennel, tomato, zucchini, lemon,
extra virgin olive oil

ENTRÉE
a choice of three

Chicken Breast
slow roasted, tarragon cream sauce

Spring Salmon
pacific salmon, pan seared, pesto beurre blanc

Steelhead Trout
black olive & fire roasted tomato sauce

Beef Strip Loin
tomato & herb marinated, slow roasted, rosemary
red wine jus

Pork Tenderloin
prosciutto wrapped, roasted apples, madeira
reduction

Chickpea Curry
charred cauliflower, tomato, warm spices,
coconut milk, aromatic jasmine rice

COFFEE & TEA SERVICE
assorted loose leaf teas & freshly brewed
salt spring island coffee