



Weddings are our specialty. Whether your wedding is a small intimate hors d'oeuvres cocktail party, a six-course served dinner, or a huge celebration on a remote island, we make your day special. Our menus below are just a sample of some of the foods we have served; we will customize a menu that suits your own personal tastes and preferences.

Rustic breads, hors d'oeuvres and fresh seasonal salads are prepared in our shop kitchen and we also grill or cook on-site. We are thrilled to have the employ of several local organic growers and farmers to supply us with a generous amount of unique and extremely fresh produce and meats.

As your caterers, you will benefit from over 10 years of experience, so that your wedding is properly timed, organized, seamless and of course, delicious!

#### A Sample Wedding Day Menu:

- \* Choose 5-6 types of hors d'oeuvres for after the ceremony, to accompany "theme drink" and/or Champagne Service.
- \* Grilled fresh local lamb brochettes with rosemary, sweet red onion and red wine jus
- \* Local pork and sweet pepper skewers with cucumber yogurt raita
- \* Grilled sides of fresh lemon and tarragon Salmon with Chipotle Aioli
- \* New baby potato salad with coarse mustard and herbs
- \* Grilled summer vegetable platter with goat cheese chevrai and basil
- \* Golden and Candy Cane beet salad with dill and cider vinaigrette
- \* Salad of organic field greens with summer berry vinaigrette
- \* Mediterranean pasta salad with Kalamata olives, feta, sweet red onion and field cucumbers with oregano and red wine vinegar

#### Another Sample Wedding Dinner Menu:

- \* Antipasto platters to be put on tables, to include olives, Goat Cheese timbales with fresh mango salsa, summer melon & prosciutto, Tuscan olive bread, balsamic vinegar and olive oil.
- \* Coarse Salt and Herb-Roasted Top Sirloin Kawartha Choice Beef au jus
- \* Grilled sides of fresh Atlantic Salmon with Chipotle Aioli
- \* Fresh spinach with mandarine oranges, toasted almonds and dried cranberries with light citrus vinaigrette
- \* Mussels freshly steamed with saffron, fennel and white wine
- \* Baby potato salad with coarse mustard and herbs
- \* Baby local and organic beet salad with Puis lentils and cider vinaigrette
- \* Caesar salad with sourdough croutons and parmesan tuiles
- \* Grilled local heirloom vegetables with fresh basil and cracked pepper
- \* Tuscan olive bread

#### Another Sample Wedding Menu, Autumn/Winter:

- \* Golden squash soup with herbed creme fraiche and Parmesan straws
- \* Salad of wild rice, orzo and lentils in a light curry dressing and toasted almonds
- \* Salad of organic field greens with pears, candied walnuts and bacon in a warm apple cider vinaigrette
- \* Roast cured loin of fresh local pork with Apples in Reisling, garlic mashed potatoes and roasted root vegetables
- \* Nine grain honey rolls with butter
- \* Apple pies, pumpkin and pecan pies with homemade vanilla ice cream