



Bonne

Bouche

wedding & event catering

Entrees

*Let us know if there is something you want that you do not see. We are open to new ideas!

** Some entrée combinations may incur additional labour charges. We will inform you if that is the case

Chef's Carvery

Roast Beef – *dijon rosemary crust, gravy, horseradish*

Roast Pork loin - *caramelized pineapple salsa*

Lemon Herb Roast Chicken - *whole cut*

Cider Braised Ham – *apple cider and pineapple braised and glazed*

Salt baked leg of Lamb – *bacon, garlic and rosemary*

Premium Carvery

Canada AAA Prime Rib - *gravy, horseradish \$10pp*

Slow Roast Entrecote (striploin) - *gravy, horseradish \$10pp*

Beef Filet – *Black truffle sauce \$15pp*

Entrées

Chicken Madeira - *sautéed chicken, portabello mushrooms, fresh thyme, madeira wine, chicken broth*

Indian Butter Chicken - *baked with vegetables*

Chicken Mole de Cacahuete - *chicken braised in chocolate and chilis, crumbled with tortillas and sesame seeds*

Cassoulet - *white beans baked with bacon, chicken, sausage, tomatoes, herbs and white wine*

Jambalaya – *rice, shrimp, sausage, chicken, vegetable smoked tomato sauce*

Paella - *traditional Spanish dish of saffron rice, wine, sausage, shrimp, chicken and vegetables*

Enchiladas - *vegan, chicken or beef (lamb add \$2)*

Cochinita Pibil - *citrus pork, slow cooked, refried beans, pico de gallo, queso fresco, and crumbled tortillas*

Pork Loin Forestiere – *stuffed with forest mushroom in a cream sauce with tomatoes, onions and roasted garlic*

Grill Entrées

Centre cut pork chops - *peach and oven dried tomato salsa*

Tandoori Pork Chops - *lemon raita*

Lemon Rosemary Marinated Chicken Breast

Sweet Thai grilled Chicken Quarters - *peanut sauce*

Chili Verde Pork Kebabs – *verde sauce*

Chicken Tikka Masala - *tamarind chutney*

Pork Loin Saltimbocca - *stuffed with prosciutto, sage and gouda*

Premium Grill Entrées

Per Person Surcharge)

Ribeye (6 oz California cut) \$7pp

New York (6 oz California Cut) \$7pp

Filet Mignon (6 oz) \$15pp

Smoked Meat Entrées

Brisket - *signature rub, slow cooked*

Back Ribs - *signature rub, bbq sauce*

Pulled Pork - *bbq sauce or go **vegan** with pulled sweet potato*

Smoked Chicken - *signature rub*

Specialty Smoked Meat Entrées

Jamaican Jerked Pork Loin

Jamaican Jerked Chicken (whole cut)

Smoked Prime Rib \$14pp

We are happy to accommodate any vegan and vegetarian menus, the options are endless so please contact us to discuss.

Children under 8 are free to a maximum of 10% of the total guest count.



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Sides

Vegetables

- Beet Bourguignon** - almond quinoa pilaf, vegan
Slow Roasted Roots - carrots, celery, red onion, rutabaga and parsnip, fresh herbs and olive oil, vegan
Ratatouille - tomato, zucchini, pepper eggplant and onions with basil, garlic and olive oil, vegan
Kung Poa Cauliflower – peanuts, scallions, vegan
Shawarma Roasted Cauliflower - smoked tomato sauce, vegan
Lentils and Chick Peas – lemon sauce, greens, vegan
Thai Red Curry - vegetable coconut, toasted cashews, basil, cilantro, lime leaves vegan
Aloo Gobi - cauliflower and potatoes in tomato curry, vegan
Slow Roasted Carrots - cumin seed and garlic yogurt vegetarian
Sautéed Mushrooms - fresh oregano and red wine, vegetarian
Garlic Green Beans – garlic butter - vegetarian
Succotash – corn, bacon and vegetables sautéed with garlic and chilies.

Hot Sides

- Butter Roasted Nugget Potatoes** - fresh rosemary and garlic, vegetarian
Lemon Potatoes – thyme, lemon slow roast, vegetarian
World Famous Scalloped Potatoes- we're not kidding!
Roast Garlic Mash yukon gold potatoes, vegetarian
Rice Pilaf - vegetables, fresh herbs, and vegetable stock, vegan
Vegetable Jambalaya - vegetables, tomato sauce and spices
Saffron Rice – ham, green peas
Mexican rice and beans – black beans, vegetables, spices, vegetable stock, vegan
Molasses baked Black Eyed Peas – bacon, great for bbq's
Quinoa Pilaf Almond – lemon, olive oil, parsley, vegan

Add Ons

- Garlic Prawn Skewers** \$4.95 ea
Juniper Cured Salmon - chilled \$80/10 people
Steak Mushrooms - Butter sautéed \$18.50/10 people
Antipasto Platter – assorted meats, cheeses, pickled vegetables, breads and spreads \$80/10 people
Charcuterie Board - \$90/10 people
Domestic Cheese Board - \$80/10 people
Imported Cheese Board - \$100/10 people
Crudité Platter and Dip - \$65/10 people
Fruit Platter and Dip - \$65/10 people

Salads

- Red Potato Salad** - lemon tarragon dressing, grilled zucchini, sun dried tomato, vegan
Thai Noodle Salad – crispy rice noodles, sweet Thai dressing, julienned vegetables, cilantro, peanuts, vegan
Tabouli – quinoa, tomato, cucumber, peppers, lemon, mint, parsley, vegan
Green Bean Horseradish Salad – lemon, toasted groats, vegan
Cucumber Dill Salad - lemon, vinaigrette, vegan
BBQ Chick Pea Salad – corn, tomatoes, cucumbers, red onion, herbs, vegan
Classic Caesar - crisp romaine, creamy house caesar dressing, garlic croutons, parmesan, vegetarian
Greek Salad - peppers, tomato, cucumber, red onion, olives and feta in greek salad dressing, vegetarian
Beets and Greens - mandarin oranges, goat cheese and walnuts, orange tarragon vinaigrette, vegetarian
Spring Greens - berry vinaigrette, sunflower seeds, goat cheese, vegetarian
Spinach Salad - fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian
Watermelon Salad - Feta cheese, fresh mint, olive oil dressing, vegetarian
Insalata Caprese - vine ripened tomato, fior de latte cheese, basil, balsamic syrup, vegetarian
Yukon Gold Potato Salad - bacon dressing, green onion, roasted pepper, crumbled blue cheese

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Appetizers

Things on Bread

Smoked Salmon Sockeye Crostini – black currant crisp, spiced cream cheese, fresh dill

Tostada Mexicano – guacamole, black beans, pico, chicken, beef, pork or vegan

Spinach and Artichoke Crostini – asiago, vegetarian

Panna Serrano – orange, green olive salsa

Salami and Fennel Crostini – tarragon drizzle

Caprese Bruschetta – heirloom tomato, fior de latte and basil, vegetarian

Broccoli Pate – quinoa crackers, vegan

Roast Sweet Potato Discs - sundried tomato, smoked cashew “cream cheese” vegan

Duck Confit – parsnip puree, candied figs

Hot and Tasty

Stuffed mushrooms – chicken, herbs, cream cheese

Vegan Stuffed mushrooms - roasted vegetables

Forrest Mushroom & Blue Cheese Tart – lemon Arugula

Potato Pavé –beet, salmon, horseradish cream

Kung Poa Cauliflower -one bite vegan, peanut sauce

Devils on Horseback blue cheese stuffed dates wrapped in bacon

Budjies – spiced mashed potato croquettes with raita, vegetarian

On the Stick – Choose one: bulgogi beef, orange ginger pork or lemongrass chicken, meatball skewers

Braised Beef Cheek Croustillant – celery remoulade, salsa verde

Cold and Tasty

Saffron Prawns – lemon aioli

Goat Cheese Croquettes – berbere spiced pistachios, dried cranberries, vegetarian

Chilled Thai Seafood Cakes – red chili mayo

Prosciutto Wrapped Asparagus – balsamic syrup

Deviled Eggs – grainy mustard, vegetarian

Chicken & Pork Salad Rolls – sesame drizzle

Gougères – cheese puffs filled with your choice of: sundried tomato artichoke cream, duck confit & fig mousse, truffle mousse

Ceviche – cucumber cups, cilantro citrus marinade

Moroccan Lamb Tart - pickled cherries

Roasted Vegetable Terrine – mascarpone goat cheese



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Afterthoughts

Sweet Stuff

Profiteroles – *assorted pastry creams and citrus curds*

Mini Cheesecake – *NY style chocolate and vanilla with seasonal fruit*

Vegan Baked Cheesecake – *NY style chocolate and vanilla with seasonal fruit add \$0.75 pp*

Mini Cupcakes – *Your choice on the flavours*

Mini Pies – *Seasonal fruit fillings*

Baked Doughnuts - *Glazed*

Macarons – *your choice of flavours and colours*

Vegan Macarons – *your choice of flavours and colours*

Assorted Pastry Platter – *lemon squares, vegan apple squares, brownies and an assortment of cheesecake bites, mini cupcakes and profiteroles*

Late Night Snacks

Requires servers

Grilled Cheese Sandwich Bar – *with 5 dips*

Taco Bar - *beef, chicken, pork assorted salsas*

Mashtini Bar – *mashed potatoes with a buffet of toppings*

Slider Trio – *5 spice pulled pork, bbq pulled sweet potato, horseradish mustard pulled beef*

Go Platter Options

Late Night Mini Loaves *savoury or sweet, butter*

Cheese and Charcuterie board - *bread and crackers*

Sandwich Board - *let us discuss options*



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Afterthoughts