



# Plated Dinner

## 3 Courses

### 2021-\$68 package

## Appetizers

Organic greens | dried cranberries| poached Anjou pears | candied pecans  
Parmesan crisp \*fall/winter\*

Organic greens | roasted beets | goat cheese | spiced pecans | maple-cider  
dressing \*Favorite

Organic greens | grilled Niagara peaches |Asiago-Parmesan crisp | maple  
cider vinaigrette \*July-September\*

Hearts of Romaine | Roasted garlic dressing | sourdough croutons |  
Parmesan | Pancetta crisp

Alfresco Martini Caprese salad-Martini glass with marinated baby  
Bocconcini, fresh basil, cherry tomatoes,  
black olives, herb and garlic crostini





## Appetizers

Warm mushroom salad | Arugula | goats cheese | Crispy peppered Pancetta

Hot House tomato | Fresh Mozzarella | Basil | Balsamic drizzle

Upgrade: \$6++ Kristin's Signature Crab Cakes | Roasted pepper aioli |  
Crispy arugula | Mango relish

Upgrade: \$6++ Pan Seared sea scallops | Pickled chick pea hummus |  
Mint and Carrot Pesto

Handmade Butternut squash Agnolotti | candied squash | Sage butter |  
Crisp Arugula

Cheese stuffed ravioli | Red pepper cream sauce | Fresh arugula | shaved  
Parmesan

Upgrade \$5++: Individual Charcuterie boards for each table





## Appetizers

Roasted Yukon potato soup | Applewood smoked bacon | Lager | chives

Butternut squash soup | Maple creme Fraiche |fresh chives

Upgrade: \$5 Smoked Salmon | buckwheat blinis | Crème Fraiche |Caviar

Creamy Gnocchi with wild mushrooms | Blue cheese |Fresh Spinach

**\*All of our menus can be altered for food allergies/sensitivities\***





## Entrees

Spinach and Feta Stuffed Chicken supreme |  
Lemon butter sauce | Balsamic glaze

Chicken supreme | Bacon Spinach Tomato Mozzarella Cream Sauce

Chicken supreme stuffed with goat cheese & sun-dried tomato | basil  
butter | balsamic drizzle

Chicken Supreme stuffed Prosciutto and Smoked Provolone |  
Lemon-rosemary butter sauce

Bacon-wrapped chicken stuffed with Smoked Mozzarella |  
Rich Demi-glaze sauce

Upgrade Market price: Lemon-Herb roasted Cornish Hen | wild  
mushroom risotto

Upgrade -Market price: Seared beef tenderloin | Yukon potato and  
zucchini pave | baby vegetables | Shallot Demi-glaze sauce





## entrees

BBQ AAA 6 oz. Striploin-marinated in garlic and our secret spices, BBQ'd on site with Chimichurri sauce\*served with frites or roasted potatoes, or garlic whipped potatoes, seasonal vegetables

**COVID-19 ALERT-beef prices have increased drastically, surcharges for this selection will be determined by market price at the time of your event**

Upgrade min. \$5++ (COVID ALERT): Carved AAA 5 oz. Prime Rib | Dijon crust | pan jus Horseradish | roasted potatoes or garlic whipped potatoes, seasonal vegetables

Upgrade min \$7++ (COVID ALERT): Silver Smith Black Lager braised short ribs | caramelized shallots | horseradish whipped potatoes

Upgrade market price: Rosemary crusted Rack of Lamb | Vegetable and potato pave | rich Demi-glance reductions

Creamy garlic butter Tuscan Salmon with sun-dried tomatoes

Lemon-Lime Atlantic salmon | Warm Quinoa Salad |Piccalilli sauce





**\*Price includes one dinner entree option plus 1 vegetarian/vegan in your wedding invitations**

Weddings over 50-we allow two entree choices plus vegetarian

Place cards indicating meal choices are mandatory we require the names and selections of all the guests in attendance listed by table number and seat number 14 days prior to your event date.

All food allergies and sensitivities will be accommodated-please inquire

**NO PRICES INCLUDE HST, OR OFF SITE COOKING EQUIPMENT**

**Everything is from scratch, made lovingly in our kitchen**