

OUR MENU

HORS D'OEUVRES

Select any three

An assortment of gourmet pizzettes (V)

Spicy Tandoori chicken skewer (GF)

General Tao Tofu bite (WG) (V) (GF)

Assorted Gourmet sliders (WG)

Fresh watermelon salsa with lime, mint, cilantro and jalapeno served in a crisp corn chip (V) (GF)

Asian pork dumplings

Candied pork belly with a soya glaze dusted with black and white sesame seeds (WG) (GF)

Spicy curry chickpea samosas (V)

Napa cabbage and shiitake mushroom dumpling (V)

Mini Brie and apple grilled cheese (V)

Slow roasted cherry tomato & black olive tapenade with braised leek on French baguette (V)

Grilled sea scallops with a toasted prosciutto crumble and spicy red pepper jelly (GF)

Raspberry and goat cheese pastry with a candied pecan crumble (V)

Roasted Jalapeño and mint Rack of Lamb (GF)

Fresh shucked oysters with house made mignonette and horse radish (GF)

Pecan encrusted bourbon shrimp (WG)

Falafel with tahini (V) (GF)

SOUPS

Select one

Leek and potato with Bleu de l'Ermite cheese (GF)

Roasted butternut squash with apple and chives (WG) (GF)

Roasted carrot with fresh ginger (GF)

Roasted tomato with sweet fennel (GF)

SALADS

Select one

Locally grown roasted beets topped with pumpkin seeds, crumbled goat cheese and micro-pousse drizzled with a cider vinegar and maple dressing

Arugula and pressed watermelon salad with herbed feta, sesame pesto and crispy tahini chips

Shaved fennel, pomegranate and citrus salad topped with a grapefruit and orange infused oil

Greek chiffonade with cucumber spirals, garden tomatoes, olives, red onion and herbed feta cheese served on a bed of endive

Caprese salad with heirloom ripe tomatoes, Boccaccino, fresh basil and a balsamic vinaigrette

PASTA

Select one

HANDMADE FRESH RAVIOLI

Butternut squash with ginger and curry in a savory sage sauce (V)

Gorgonzola, mushroom & prosciutto in a light garlic cream sauce

Sundried tomato, spinach and feta stuffed ravioli in a fresh tomato sauce (V)

MAIN COURSES

Select 1 meat, 1 veg & 1 vegan

CHICKEN

Grilled chicken supreme with Caribbean jerk spice rub and a sweet mango salsa (GF)

Baked chicken stuffed with sweet pear and blue cheese wrapped in prosciutto with a rosemary jus (WG) (GF)

Pan seared chicken supremewith porcini and fennel dusting, served with local mushrooms, confit leek and herbed roasted potatoes (GF)

DUCK

Duck confit with a port and blueberry glaze (WG) (GF)

BEEF

Grilled filet mignon with a rich Bordelaise sauce (GF)

Slow roasted braised short rib served with a red wine and sweet currant glaze (GF)

LAMB

Slow Braised lamb shank on a celery root puree with au jus (GF)

FISH

Pan seared miso glaze salmon filet with coconut sticky rice wraps and grilled Asian greens (GF)

Oven roasted salmon with a lemon and caper beurre blanc (WG) (GF)

VENISON

Pan seared venison loin with a four spice shallot, apple marmalade and maple gastrique (GF)

VEGETARIAN

Butternut squash arancini ball stuffed with a citrus marscapone (V) (GF)

Butter paneer served with parathas and sweet basmati rice (V)

VEGAN

Tuscan potato gnocchi with coconut cream, spinach and sun dried tomatoes (V)

Smoked tofu poke bowl with coconut rice (V) (GF)

DESSERTS

Select one

Rich vanilla bean Cheesecake with a dark rum toffee crust (WG)

Chocolate brownie topped with rich chocolate ganache, cocoa crisps and salted caramel mousse (GF)

Warm decadent chocolate molten lava cake served with a crème anglaise

Lemonchello infused cake with a zesty lemon mouse topped with meringue

Dulcey ganache monté on apple compote topped with an arlette and blond oat crumble

Sweet Canadian rum soaked baba topped with white chocolate Chantilly cream and a wild blueberry compote (WG)

Your wedding cake — plated, garnished and served with coffee and tea (provided by couple)

LATE NIGHT STATIONS

Select one

CHURROS (WG)

Freshly baked cinnamon sugar churros with assorted sauces including salted caramel, chocolate and strawberry

GOLDEN PALACE EGG ROLLS (WG)

The famous Golden Palace Pork Egg Rolls served with Traditional Sweet and Sour sauce

SUZY Q DONUTS

An assortment of Ottawa's famous fresh baked Suzy Q donuts

PIZZA STATION

A selection of local wood fired gourmet pizzas - (GF) upon request

FRESH FRUIT AND QUÉBEC CHEESE BOARD

Fresh Fruit with an assortment of local Québec cheeses, assorted crackers and artisan breads

KIDS MENU

Select one

Served with veggies & dip and an ice cream sandwich.

Handmade cheese ravioli with a simple tomato sauce

Homemade macaroni and cheese

Baked chicken strips with crispy potato chips

LEGEND

(WG) = Grand Team Favourite

(V) = Vegetarian

(GF) = Gluten Free

