



Silver Service Cocktail/BBQ Options Dinner

Cold Canapés ~ choose 5 of the following

- Duck Liver Pate on Baguette
- Smoked Oysters on Boursin
- Blue cheese stuffed celery
- Camembert Toasts
- Spicy Shrimp Crackers
- Smoked black forest ham asparagus
- Wild Boar pate on toasted Rye
- Smoked Salmon and crème fraiche
- Feta stuffed jalapeno's peppers

Hot Canapés ~ choose 5 of the following

- Cheese's of the World flatbread (7 types)
- Dim Sum with dipping sauce
- Baked 1000 sheet vegetarian surprises
- Mushrooms kickers
- Spanokopitas ~ spinach pies
- Grilled Ham & Havarti Toast
- Baked Cranberry Goat cheese with cinnamon
- Swedish meatballs in cream sauce
- Pyrogies, with crispy bacon, sour cream and chives
- Three mushroom and Salami pizza

Sliver Tray served BBQ items ~ choose 8 of the following

- Mini Havarti Cheeseburgers with an Ancho chilli 'Secret Sauce'
- Balsamic Bruschetta baked with feta
- Honey-Garlic glazed Pork Sparerib
- Mini New York Steak Sandwiches served with a Fresh herb-garlic bread
- Grilled Lamb chops brushed with mint sauce.
- Cajun Spiced Prawns & chicken skewers
- BBQ'ed Chicken
- Garlic Marinated Pork chops
- Dog option ~ Bratwurst, Cheese Smokies and hot dogs
- Portabella Vegetable brochettes
- Cedar Shim served Whiskey Marinated Salmon with Onion Marmalade
- Baked new Potatoes with all The Trimming's
- Bake Beans and Corn on the cob

Desserts ~ choose 3 of the following*

- Black forest cake
- Tiramisu
- Pecan Pie
- Chocolate Brownies
- Maple Mousse served in champagne flutes

- ***for wedding's**, we have a few different options, if you would like us to prepare a cake for ceremonial cutting and serving choose one of the following
- Raspberry Mouse Charlotte Russe, edged in Lady fingers and topped with fresh seasonal berries
- Chocolate cake Bear and Bison style, covered in piped whipped cream, and served with white chocolate mousse
- New York cheese cake, topped in our homemade caramel sauce

Coffee and Tea service

- served with The Cake

Late night Snack Station

As the night progresses (around 10 p.m.) we like to move the party inside. However once everyone has moved inside we will set up a fire pit just outside the main door, Wood will be provided, a fire Marshal appointed, and then we'll set up the Following

- A Smor's station, graham crackers, dairy Milk Bars, marshmallows

Notes from the Chef:

We created this menu to accommodate larger groups outside the Inn. This cocktail party style of service allows for a more flexible dining schedule and does not require, that formal tables are set, although there will be several setup (3-4). Seating will also be provided in the form of coffee table groups.

Our concept

To create an outdoor living room for after the ceremony, this will increase movement and avoid the old “Stuck across the table from,,, all night” Some will be standing at the bar for conversation and beverage, others wandering off to the BBQ.

Kids can eat and run, “so to speak”

The idea being “a night of social mingling”, everyone gets to talk in a relaxed way with old family members and new friends.

The Food Service

Will be white gloved, silver tray served. A slow pace will deliver food to all areas of the Inn, indoor and out.

The variety of dishes offered are sure to please everyone as they can pick and choose the dishes they enjoy the most.

Our kitchen will be making everything ‘a la minute’, with the concept that everything is freshly prepared with a lot of fun items, maybe being a little risqué.

We anticipate that not every dish is for everyone’s 1st choice; however what you do choose will be extraordinary.

The Freshest possible Ingredients

When setting this menu we would like to restrict changes, giving our kitchen the widest possible leeway in producing the best possible food, based on what can be purchased fresh that day. We will build the menu around accommodating as many diet requirements as possible

If you have any questions about this menu, please ask. It has been very well received.

This menu will be billed at \$58.75

Plus all applicable taxes and Gratuities at 15%