



Silver Service Tapas Style/BBQ Options Dinner

Cold Canapés choose 3 of the following

- Cream cheese stuffed celery with a green jalapeño jelly *v*
- Smoked Gouda Cheese Toasts with dried apricots *v*
- Cajun Spiced Shrimp Crackers
- Black forest ham wrapped pickled asparagus *v*
- Smoked Salmon and crème fraiche
- Feta stuffed red jalapeno's peppers *v*

Cold Plates choose 2 of the following, platters/plates will be place around the eating area with your choice of the following

- Vegetable tray and peppercorn ranch dip *v*
- Fresh fruit tray *v*
- Cheese boards with crackers *v*
- Marinated grilled vegetables *v*
- Spinach and artichoke dip with baguette crisps *v*

Hot Canapés choose 5 of the following

- Cheese's of the World flatbread (7 types of cheese) *v*
- Chicken Dim Sum with dipping sauce
- Mushrooms kickers *v*
- Spanakopita Quiche *v*
- Chicken and 3 cheese Taquitos
- Grilled Ham & Havarti Toast *v*
- Pulled pork Quesadilla's with Sour cream.
- Flame Charred Meatballs in Curry sauce
- Pyrogies, served with sour cream and chives *v*
- Roasted Pepper, And Zucchini Vegetarian pizza with Goats cheese *v*

BBQ Main Course choose 5 of the following

Silver Tray served

- Mini Havarti Cheeseburgers with an Ancho chilli 'Secret Sce'
- Mini New York Steak Sandwiches served with a Fresh herb-garlic bread *v*
- Bratwurst, Cheese Smokies and Hot dogs served buns and all the fixing's
- Sloppiest Joes served on mini Kaisers (**Mild, hot, Screaming Hot**, your choice) *v*

Served with a chef's salad *v*

- Portabella Vegetable brochettes *v*
- Cedar Shim served Whiskey Marinated Salmon with Onion Marmalade
- Cajun Spiced Prawns & chicken skewers
- Balsamic Bruschetta baked with feta *v*

Served with Dressed Baked New Potato, and, Gourmet Baked Beans (3 kinds of beans with roasted peppers, caramelised onions and fresh herbs) and Corn on the Cob *v*

- BBQ'ed Chicken
- Honey-Garlic glazed Pork Sparerib
- Grilled Lamb chops brushed with mint sauce.
- Slow grilled Prime Rib Bones with our homemade BBQ sce
- Pork chops with garlic butter

Dessert ~ *v* chooses 3 of the following*

- Key lime pie
- Pecan Pie
- Chocolate Brownies
- New York cheese cake with a berry topping
- Maple Mousse served in champagne flutes

Coffee and Tea service

- served with dessert

***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 Pecan-caramel sauce

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 with wicker sofa's and arm chairs etc...

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 table area.

Kids can eat and run, so to speak,,,,

The idea being "a night of social mingling", so that 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 delivered 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 taste-buds, but with so many choices, , it's never a problem. However, what you do choose will be extraordinary.

Vegetarian's

v ~ symbolizes options that are suitable for Vegetarians with minor changes made to the individual's dish, please ensure that we know ahead of time, who and how many diet/allergy requirements you have in your group

The Freshest possible Ingredients,

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 per person.

Plus all applicable taxes and Gratuities at 15%