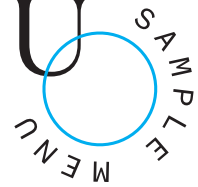


WEDDING MENU



These are sample ideas and we always look forward to hearing any food suggestions from our couples

SOUPS

- Creamy tomato & basil
- Rustic potato & leek
- Lemony chickpea & orzo
- Summer gazpacho with heirloom tomatoes
- Butternut squash with maple syrup
- Autumn wild rice & mushroom

SALADS

- Berry walnut spinach – mixed berries, red onion, candied walnuts, fresh mint, baby spinach with lemon poppyseed dressing
- Arugula pear & prosciutto – grilled pear, crisp prosciutto, caramelized onion, crumbled goat cheese with cider Dijon dressing
- Classic caesar – chopped romaine, herb and garlic croutons, grated parmesan, bacon, zesty lemon with creamy garlic dressing
- Harvest vegetable – shredded carrot, heirloom tomatoes, english cucumber, red cabbage, pumpkin seeds, dried cranberries with maple balsamic dressing

APPETIZERS

Cups

- Fresh fruits – pineapple, watermelon, grapes, melon, blueberries + strawberries
- Fresh vegetables – cucumber, tomatoes, carrots, bell peppers + broccoli
- Charcuterie – variety of meat, cheeses, crackers, nuts + fruit
- Antipasto – olives, artichokes, pickled vegetables, tomatoes, salami + fresh herbs

Skewers

- Caprese – cherry tomatoes, bocconcini, fresh basil + balsamic reduction
- Jerk shrimp & pineapple – grilled jumbo shrimp with warm pineapple + red bell pepper
- Shrimp cocktail – ice cold jumbo shrimp served with house made cocktail sauce + freshly squeezed lemon
- Chicken satay – curry marinated grilled chicken served with warm peanut sauce

FINGERS FOODS

- Bacon wrapped stuffing
- Sea scallops & bacon jam
- Creamy spinach dip wontons
- Miniature quiche
- Meatballs – beef, lamb or pork
- Pinwheels

MAIN COURSES

- Prime rib au jus with Yorkshire pudding
- Chicken parmesan
- Bruschetta chicken
- Prosciutto wrapped stuffed chicken
- Maple glazed salmon

VEGETARIAN MAINS

- Mushroom ravioli or butternut squash ravioli in cream sauce
- Eggplant parmesan
- Vegan mains available
- Chickpea curry with basmati rice

SIDES

- Rice, roasted potatoes, mashed potatoes, baked potatoes, baked beans, roasted vegetables, pasta salads

DESSERTS

- Fruit cheesecake
- Gelato
- Apple or peach crisp
- Chocolate lava cake

LATE NIGHT FOOD

- Poutine, midnight mac 'n cheese, sliders, taco bar, fajita bar, classic sandwiches/wraps/pickles/cheese and more.

REHEARSAL LOCATION OPTIONS

1. Bbq at waterside Fredenburgh property, patio dinner at main inn.
2. Why not consider a late night snack...or a rehearsal party on the patio overlooking the sanctuary the night before your big day if you have a theme you want to suggest to be festive. Many great things to consider.
3. Buffets were great for those looking for something expedient and a less expensive option for large groups, but due to covid. We cannot provide buffets anymore. Served items can be great for smaller groups and allow for a more relaxed multi-course meal.
4. Dinner can include soup or salad, dessert and tea or coffee and all non alcoholic beverages. Multi-course options are available on request.
5. Our kitchen can supply a variety of specialty dishes including those vegetarian, vegan and gluten free. We're very flexible and creative with menus! Always open to new ideas.

FEES

November-April

\$80-100 + HST + Gratuity

May-October

\$100-150 + HST + Gratuity

Depending on ingredients + location

Hors d'oeuvres/person

\$15-25 depending on ingredients

*Items from our Lunch and Dinner Menu also available.

