



# The Wedding Dinner

## Seafood Bar

Jumbo shrimp, with Thai cilantro glaze  
Fresh Shucked oysters with mignonette, Asian sauces, grated fresh horseradish,  
lemon, and spicy tabasco options  
Fresh scallops, pan seared and served on garlic aioli sauce

## Charcuterie & Artisanal Cheese Table

Featuring cured meats, unusual and classic cheeses, olive tapenade, fresh and dried  
fruits, wine jellies, balsamic vinegar and herbed oils, with fresh rustic breads and  
crisps

## BBQ Station

New Zealand grilled lamb pops, marinated in lemon zest, fresh oregano, herbed oil  
Alberta short ribs, on a mesquite grill

## Family Style Dinner

Beef Tenderloin, au jus with creamy and creamy horseradish  
Chicken, creamy Tuscan style with sundried tomatoes & fresh spinach  
A Northern Ontario must, locally caught pan seared Pickerel  
Seasonal grilled vegetables, olive oil, balsamic glazed  
Braised, herbed heirloom potatoes, in La Cascade secret sauce  
Kale salad, locally grown, tossed in garlic vinaigrette and fresh parmesan

## Dessert Bar

Housemade Crème Brûlée topped with fresh berries  
Chocolate tortes, white and dark options  
Freshly Brewed Coffee & Teas