

Backyard Venue Caledon - Proposal for 250 Guests

MENU “Grazing at the Grotto”

Atlantic seaboard oysters with fresh grated horseradish
with grilled lemon and gourmet hot sauce and vodka
served in a bed of seaweed ice chips

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Hand carved dill vodka marinated salmon
with citrus crème fraiche

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Armagnac duck pistachio pate on cranberry nut bread
with grappa grape relish

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Sushi station with tuna, salmon, mackerel
(wasabi, pickled ginger, soya)

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Elaborate Hot Rocks Display:
Island spiced lemon grass chicken skewers
Herb encrusted French lamb chop
with garden minted onions

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*Specialty Passed Hors d'oeuvre to compliment
passed specialty drink during the cocktail reception:*
Tempura shrimp with sesame wasabi mousse served
in a large martini glass

Plated Dinner

Selection of breads, flat breads,
olive tapanade, squash puree, butter balls, olive oil/balsamic

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Presented in a soup plate and liner:
Butternut squash soup with caramelized green apple
atop squash chips – drizzled with maple cream

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Presented on a Black salad plate:
Home rolled potato gnocchi with port glaze onions
garden sage and green grapes
and
Asparagus and porcini mushroom risotto with shaved
reggiano Parmesan cheese and white truffle oil drizzle

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Presented on an oversized white plate:

Roasted red pepper and goats cheese filled supreme
of chicken- prosciutto wrapped
with Grilled rosemary potato stack
Baby stem carrots and balsamic glazed fiddleheads

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Served family style in glass bowls with tongs:
Endive, radicchio, Boston lettuces with a light
olive oil lemon dressing

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Mini ice fruits (pear, strawberry, orange) served
in a martini glass
Coffee, decaf, Selection of tea
(Espresso Bar- to be discussed)

11:00pm

Milk Chocolate Fountain:
whole strawberries, pineapple and biscottis