

Hors d'oeuvres

Hors d'oeuvre **\$12 per person** (Based on 4-5 pieces per person, approx. 12-15 varieties served)

Coconut shrimp with Thai dipping sauce

- Mushroom caps on brioche with sautéed spinach and feta cheese
- Potato and apple pancake with smoked salmon and crème fraiche
- Steamed shrimp dumplings with tangy soya dipping sauce
- Roasted roma tomatoes with chevre and pesto
- Hungarian cream cheese with smoked salmon on pumpernickel rounds - Chicken, bacon, avocado and blue cheese on tortilla rounds
- Cream cheese and phyllo tartlet with pepper jelly
- Gingered sweet potato fritters
- Crab cakes with red pepper aioli
- Spanakopita with dipping sauce
- Grilled scallops wrapped with prosciutto
- Crab salad canapes
- Tempura shrimp with roasted red pepper aioli
- Pork tenderloin on zesty doritos with horseradish aioli
- Mini gourmet pizzas
- Asiago and artichoke dip on tortilla rounds
- Hoisin ginger beef skewers
- Sautéed forest mushrooms on garlic toasts with melted brie
- Greek Souzoukaklia
- Roasted garlic chicken, asiago cheese and pesto mayonnaise on mini tortillas
- Risotto cakes with marinated mushrooms

Reception Selections

(Prices are per person, however not required for all guests)

Crudites and Dip \$3

Medley of freshly cut vegetables with wasabi and Thai dip

Cheese and Fruit Presentation \$8

Selection of domestic and imported cheeses with assorted crackers and seasonal fruits with cream cheese dip

Dessert Trays \$8

Assorted gourmet squares, mini tartlets, cheesecake, flourless chocolate cake

Sandwich Trays (Based on 4 quarters per person) \$9

Assorted freshly prepared sandwiches to include egg salad, salmon salad, tuna, minced ham, sliced beef, black forest ham, corned beef, summer sausage, grilled chicken with herb mayo, sun-dried tomatoes and brie, roast beef with caramelized shallot and horseradish aioli

Reception Items Cont'd

Cold Deli Presentation (min of 35 ppl)

Sliced smoked and traditional meats, assorted cheese/fruits, condiments and variety of breads - **\$10pp**

Late Night Table (50 person minimum)

Assortment of gourmet pizzas, beef and chicken sliders with varied accompaniments, cheese and fruit presentation, coffee/tea, presentation of your wedding cake, choice of

poutine bar, sweet potato fries or fresh cut fries with variety of condiments **\$13 per person**

A la Carte

Design your own dinner menu - a minimum of 3 courses is required, i.e. salad, entree, dessert. Rolls, mini potato, seasonal vegetable, and tea/coffee are included in the entree pricing. Prices subject to HST (13%) and gratuity (15%)

Appetizers

Antipasto Bar \$16

Individually plated caesar salad with an assortment of focaccia, platter of the following grilled vegetables of zucchini, rice salad alla marinara, prosciutto, grilled radicchio, marinated mushrooms, sun dried black olives, polenta con funghi, Italian sausage, sautéed artichokes, debrazzini sausage, plattered caprese salad

Oyster Bar

Fresh shucked oyster bar with all the Condiments. \$100 per hour charge, plus cost of oysters- market price \$1 and up each oyster. 1-2 hours

Seared Scallops with Jalapeno Vinaigrette \$18

Soups

Portuguese potato and kale soup with chorizo \$12

Chilled cucumber soup with crab and jicama slaw and smoked chipotle chili cream \$15

Crab bisque topped with corn salad \$15

Classic lobster bisque with lobster quenelles \$15

Potato and leek soup topped with crème fraiche and crisp bacon \$11

Wild Mushroom Purée, Black Truffle Foam \$12

Winter Bisque - bi-coloured soup flavoured with pesto and tomato \$9

Roasted Squash, Pear and Ginger Soup with maple crème fraiche \$9

Roasted Tomato Soup with arugula, croutons and pecorino \$11

Butternut squash soup with star anise and gingered shrimp \$15

Salads

Caesar Salad – crisp romaine lettuce with our roasted garlic dressing, croutons, Bermuda onion and bacon \$9.50

Mixed Baby Greens - medley of sweet greens with sun-dried fruits, caramelized pecans and red and green grapes with orange and poppyseed dressing \$8

Traditional Mixed Greens - mixed greens with roma tomatoes, cucumbers, red onion with vinaigrette dressing \$8

Grilled asparagus and golden beets over oak lettuce with Manchego cheese and pomegranate dressing \$12

Mesclun greens with crumbled gorgonzola, spiced pecans and roasted pears \$11

Red oak lettuce with Caramelized apples, roasted beets, smoked Gouda and candied walnuts \$13

Watercress, Belgian endive and pear salad with candied walnuts and creamy Stilton Dressing \$13

Beet, blood oranges, toasted walnuts, mache and arugula salad with citrus vinaigrette \$13

Red leaf and Boston lettuce with marinated artichokes, red onion, shaved Asiago and sherry vinaigrette \$12

Bibb lettuce with almond crusted chevre, pickled onions, haricot verts and pear tomatoes \$13

Mixed baby greens with avocado, red grapefruit and pistachio crusted chevre \$12

Caprese Salad - oven dried tomatoes, Bocconcini cheese, red onions, baby arugula with extra virgin olive oil and aged balsamic \$12

Beef Entrees

Roast Beef with rich roasted garlic and rosemary jus \$25

Prime Rib with Merlot jus \$32

Prime Rib with cabernet and dried cranberry sauce \$32

Beef Tenderloin with peppercorn crust and choice of sauce:
\$33

- Roasted shallots, bacon and port reduction
- Dried cranberry cognac jus
- Meaux mustard sauce

- Whiskey peppercorn sauce
- Smoky bacon-bourbon sauce

Sun dried tomato and pine nut stuffed beef tenderloin \$36

Beef short ribs with red wine reduction and mashed potato
\$32

Asian Braised Beef Short Ribs with Cranberry-Teriyaki Glaze
\$32

Guajillo Chili Rubbed Beef Tenderloin Sweet Potato Mashed,
Foraged Mushroom and caramelized pearl onion Merlot Jus
\$35

Roasted Garlic and Herb Butter Basted Beef Tenderloin
Mascarpone Chive Mashed Potatoes, Seasonal Vegetables
Cabernet Beef Jus, Garlic Essence \$34

Tomato Horseradish and Herb Crusted Beef Tenderloin Filet
Savoyard Potato, Roasted Artichokes and Sautéed Green
Beans, Cabernet Jus \$36

Veal Forestiere- breaded veal cutlets with a Marsala mushroom and artichoke sauce \$26

Vegetarian Entrees

Roasted Vegetable Napoleon \$20

Grilled vegetables layered with phyllo pastry with roasted garlic cream reduction

Wild Mushroom Crepe \$20

Assorted sautéed wild mushrooms in brandy cream in warm buttermilk crepe

Wild mushroom ravioli with roasted red pepper sauce \$21

Potato and cheese perogies with sautéed onion butter \$21

Vegetable Skewers \$20

Medley of grilled vegetables, fresh herb pesto over fettuccine noodles

Chicken and Turkey Entrees

Chicken Kiev, breast of chicken stuffed with smoked gouda, roasted bacon and sautéed asparagus with garlic cream sauce **\$21**

Breast of Chicken with goat cheese, spinach and wild mushrooms with roasted garlic cream reduction **\$21**

Bourbon pecan chicken **\$23**

Breast of Chicken stuffed with black forest ham and jalapeno havarti with sun-dried tomato cream sauce **\$21**

Chicken Breast stuffed with spinach, feta cheese and roasted red peppers with white wine sauce **\$21**

Southwestern Chicken Scaloppine \$23

Turkey Dinner

Roasted giblet gravy, stuffing, sliced turkey, minted peas, mashed potatoes, candied yams and cranberry sauce **\$23**

Chicken Milanese with Maggi Ranch sauce- pan crusted chicken cutlets with buttermilk mayo creme fraiche sauce, garnished with marinated cucumber and radishes \$25

Chicken supreme with marinated artichokes and mushrooms cream reduction \$23

Chicken supreme - pan seared chicken supreme with tarragon butter sauce \$23

Prosciutto wrapped chicken supreme stuffed with Boursin-cream cheese blend flavoured with shiitake mushrooms \$25

Seafood

Phyllo-Wrapped **Halibut Fillets** with Lemon Scallion Sauce
Pan seared halibut with cilantro butter \$29

Flounder Mediterranean \$27

Garam Masala Seared Salmon with Coconut-Curry Butter \$28

Pan seared Halibut with Cilantro Garlic butter \$29

Dessert Selection

Caramelized apple and pecan tart \$13

Bread Pudding with Whiskey cream Sauce \$11

Cream Cheese and Raspberry Brownie with chocolate brandy sauce \$9

Hungarian Flourless Hazelnut Cake with creme anglaise and whip cream \$11

Rum Raisin and Pecan Cheesecake with caramel drizzle \$9

Chocolate Mousse Royale in phyllo cup with dried cranberry compote \$9

White Chocolate Cheesecake with seasonal fruits and raspberry coulis \$9

Mocha Pecan Tartlet with coffee scented whip cream \$9

Medley of Exotic Fruits with creme anglaise in warm crepe \$11

Flourless Chocolate Cake with raspberry coulis and whip cream \$10

Lemon Creme Brulee with fresh berries \$13

Chocolate Cappuccino Cheesecake
Grand Marnier Creme Brûlée \$11

Mississippi Mud Brownie \$11

Irish Cream Chocolate Cheesecake \$12

All Inclusive Options All Inclusive

\$120 per person includes all taxes and gratuity (\$ before taxes and gratuity). Breakdown as follows: hors \$12, dinner \$47 – soup \$9, salad \$8, entrée \$21, dessert \$9), 4 hours of bar and unlimited wine with dinner \$34.75). Can omit the soup and price is \$110 inclusive of HST and gratuity.

- Hors d'oeuvres upon arrival
- 4 course dinner (or \$47 value)
- Wine with dinner (house wine \$26 per bottle)
- 4 hours of domestic bar service which includes domestic beer, house wine, premium rye, rum, vodka, gin, scotch, non alcoholic refreshments such as: sparkling water, still water, soft drinks, cranberry, orange, pineapple

Champagne All Inclusive

Champagne toast and midnight table. All inclusive option \$130 per person includes all tax and gratuity.

\$130 per person includes all taxes and gratuity.

- Hors d'oeuvres upon arrival
- 3 course dinner (or \$38 value)
- Wine with dinner (house wine \$26 per bottle)
- 4 hours of domestic bar service which includes domestic beer, house wine, premium rye, rum, vodka, gin, scotch, non alcoholic refreshments such as: sparkling water, still water, soft drinks, cranberry, orange, pineapple
- Champagne toast
- Midnight table to include sliders, pizzas, poutine bar, cheese and fruit, coffee and tea

Buffet Candlelight Buffet (2 meat buffet)

Assorted salads, presentation of carved hip of beef with roasted garlic jus, choice of chicken entree (\$21 selection from menu) seasonal vegetables and mini roasted potato, rice pilaf, mashed potato, selection of grain breads and dinner rolls, plated dessert (\$9 selection from menu), freshly brewed coffee & tea. **\$45.95**

Evening Buffet (3 meat buffet)

Assorted salads, presentation of carved roast beef with au jus, choice of chicken entree (\$21 selection from menu) and Atlantic salmon filet, seasonal vegetables and mini roasted potato, mashed potato selection of grain breads and dinner rolls, plated dessert (\$9 selection from menu), coffee & tea.
\$51.95

Host Bar

Recommended when the host provides the reception. The Pines charges the Host only for the amount of liquor consumed.

- Caesars - \$6.95
- Cocktails - \$6.95
- Virgin Cocktails - \$3.95
- Premium liquor (per oz) - \$6.00
- Liquor deluxe (per oz) - \$5.00
- Domestic beer - \$5.00
- Imported beer - \$6.75
- Liqueurs (per oz) - \$6.75
- Premium Liqueur (per oz) - \$7.50 - Port - \$6.75
- Aperitif Wines - \$6.75
- House wine - \$7.25

- Soft Drinks - \$2.50
- Juice - \$2.75
- Punch non alcoholic \$75.00 (40 cups)
- Punch with alcohol \$125 (40 cups)
- Celebration of champagne

- - Asti Martini and Rossi \$7.00 per person

Prices do not include applicable taxes and gratuity

White Wine

Fetzer Sundial Chardonnay (California)\$29
Lindemans Bin 65 (Australia)\$29
Deinhard Green label Riesling (Germany)\$30
Two Oceans Sauvignon Blanc (Africa)\$27
Wolf Blass Riesling (Australia)\$33
Jackson-Triggs Sauvignon Blanc (Canada)\$26
Yellowtail Chardonnay (Australia)\$30
Wolf Blass Chardonnay (Australia)\$39
Mondavi Woodbridge Chardonnay (California)\$32
Fuzion chenin blanc chardonnay (Argentina)\$26

Red Wine

Two Oceans Cabernet/Merlot (Africa)\$27
Wolf Blass Yellow Label (Australia)\$40
Rosemount Shiraz Cabernet(Australia)\$33
Milenage Dubeof (France)\$30
Mondavi Woodbridge Merlot (California)\$37
Lindemans Bin 50 Shiraz (Australia)\$30
Fuzion Shiraz Malbec (Argentina)\$26

Santa Carolina Cabernet/Shiraz/Merlot (Chile)\$26
Yellowtail Shiraz (Australia)\$28
Wyndham 555 Shiraz (Australia)\$38

Sparkling Wines

Asti Martini and Rossi (Italy)\$33

Henkell Troken (Germany) \$33