



Weddings

Congratulations!

Planning your wedding is such an exciting time and we would be thrilled to be a part of it and make your journey as seamless and fun as possible!

We are recognized as the area's leading caterer in terms of the quality of food and service you can expect from us. Nothing is more important than making sure your wedding day goes exactly as you expect!

Please see the menus attached for the delicious details!

If you would like to check our availability for your chosen date or receive a detailed quote, please give me a call!

Sara McMurphy

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519-747-3492

Wedding Menu Package – Plated Dinner

Focaccia/Oil/Pesto for the table

FIRST COURSE – choose up to two to offer

Spiced Sweet Potato Soup*

apple / radish / chives

Butternut Squash Soup*

pumpkin seed & sage pesto

Smoked Tomato Soup*

basil crème fraiche

Kale Salad*

kale / romaine / radish / crispy spiced chickpeas / honey yogurt vinaigrette

Caesar

double smoked bacon / grana padano / torn olive oil croutons / garlic dressing

ENTREES – choose up to 3 to offer

(you only need to include a vegetarian option as one of the 3 if more than 5% of your guests are vegetarian)

Grilled Honey Bourbon Chicken*

marinated grilled breast / buttermilk mashed potatoes / market vegetables / roasted chicken jus

Herb Roasted Bone-In Chicken Suprême*

apple mustard jus / market vegetables / buttermilk mashed potatoes

Seared Organic Trout*

purple wehani rice / cherry tomatoes / arugula / preserved lemon vinaigrette / beet hummus

Pan Seared Atlantic Salmon*

purple wehani rice / cherry tomatoes / arugula / preserved lemon vinaigrette / beet hummus

Roasted Pork Tenderloin*

buttermilk mashed potatoes / market vegetables / apple mustard jus

Bistro Filet*

Alberta, AAA / teres major steak served medium / wild mushroom ragout / red wine jus / buttermilk mashed potatoes

Grilled 8 oz New York Striploin (upgrade)*

Norwich, ON AAA / served medium / buttermilk mashed / market vegetables

Grilled 7 oz Beef Tenderloin (upgrade)*

Norwich, ON AAA / bacon wrapped and served medium / buttermilk mashed / market vegetables

DESSERT – choose up to 2 to offer

Crème Brûlée

vanilla custard / orange shortbread cookie

Coconut Lemon Layer Cake

coconut sponge cake / light lemon mousse / house made lemon curd / toasted coconut / wild blueberry compote

Triple Chocolate

flourless chocolate torte / milk chocolate mousse / chocolate ganache / almond brittle / red wine cherry sauce

Dulce de Leche Cheesecake

chocolate cookie crust, blood orange coulis, toasted hazelnut, dulce de leche sauce

Coffee or Tea

*Gluten Free

Package includes:

- 3 course wedding meal package
- All event setup and teardown
- Contemporary dishware, flatware and glassware
- Professionally dressed and groomed serving staff (with the lowest server-to-guest ratio around)
- Knowledgeable & enthusiastic Chefs & culinary staff
- Experienced management staff to oversee your event
- (there are no extra staffing, setup, delivery or rental fees to be added)

Please call or email for a quote that is customized to your venue!

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Hors d'oeuvres – to add on if you wish!

HOT

BRIE AND ROASTED PEAR CROSTINI

Warm pear compote, brie, toasted baguette

MINI MARGHERITA FLATBREAD

Pesto, Italian virgin mozzarella, vine ripe and yellow tomato, fresh basil

GRILLED CHEESE & TOMATO SOUP SHOOTERS

Mini aged cheddar grilled cheese, house made tomato basil soup

CHICKEN & WILD MUSHROOM TARTLETTE

Butter pastry rounds, roasted garlic, wild mushroom, Reggiano cheese

BEEF ANTOJITOS

Apricot BBQ brisket, roasted poblano cream cheese, salsa verde

W BURGER SLIDERS

Aged cheddar, Heidelberg double smoked bacon, roasted garlic aioli, rosemary focaccia bun

YAKITORI CHICKEN SKEWER

Grilled lemongrass chicken, sweet soy coconut peanut sauce

COLD

BEET HUMMUS TRIANGLES

Red beet hummus, crispy flatbread, black sesame

LOCAL GOAT CHEESE TRUFFLE*

Honeyed Woolwich goat cheese, red grape, toasted walnut

SPICY SHRIMP*

Lime & pepper marinated shrimp, whisky lime cocktail sauce, friséé

SPICY TUNA TARTARE

Sustainable ahi tuna, sweet soy dressing, wasabi sour cream, red chili, scallion, sesame cone

SEARED BEEF TENDERLOIN*

Horseradish aioli, porcini mushroom dust, enoki mushroom, crispy potato chip

CAPER & SMOKED TROUT

Lemon caper cream cheese, house smoked trout, naan bread, crispy caper

CAPRESE SKEWERS*

Basil-marinated bocconcini, grape tomatoes, balsamic glaze

Wedding BBQ Package #1– Casual, Fun & Delicious!

Includes the following, guests can choose onsite!
(66% of proteins, 10% of vegetarian option):

5oz Grilled Beef Burgers on a fresh burger bun
BBQ Chicken Breast Sandwich on rosemary focaccia
Balsamic Portobello and Goat Cheese Burger on rosemary focaccia

Topping Bar:

roasted garlic aioli, Wildcraft BBQ sauce, lettuce, tomato, onion, mustard, ketchup,
relish, aged cheddar, double smoked bacon, grainy Dijon, pickles, crispy onion strings,
chili flakes, hot chili sauce

Choose two sides (80% of each):

GRILLED VEGETABLE SALAD zucchini, yellow sweet peppers, asparagus, red onion, cherry
tomatoes, pesto balsamic dressing

CAESAR SALAD romaine, Heidelberg double smoked bacon, focaccia croutons,
garlic Caesar dressing

POTATO SALAD shaved fennel, grainy dijon dressing, mini red potatoes, capers, radishes

MEDITERRANEAN PASTA SALAD artichoke, cherry tomato, kalamata olive, feta, fresh herbs,
Mediterranean vinaigrette

For dessert

Sweet Table – select from pie pops, cake pops, brownies, blondies, cookies, macaroons, cupcakes,
mini crème brûlée, truffles! (3 pieces per person)

Sliced Watermelon for everyone

Wedding BBQ Package #2– Dress Up Your BBQ!

Select two proteins, guests can choose onsite!
(66% of proteins, 10% of vegetarian option):

8oz AAA NY Striploin – grilled to medium
7oz Atlantic Salmon Fillet
7oz BBQ Bone-in Chicken Breast & Wing
Grilled Eggplant Steak

Also includes:

MINI RED POTATOES
with extra virgin olive oil and sea salt

GRILLED VEGETABLES
Zucchini, Red Onion & Sweet Peppers

For dessert

Sweet Table – select from pie pops, cake pops, brownies, blondies, cookies, macaroons, cupcakes,
mini crème brûlée, truffles! (3 pieces per person)