



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!

Stephanie Cook

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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!

MEAT + POULTRY

MINI STEAK FRITES beef tenderloin / fried shiitake / horseradish aioli / gaufrette potato chip

W SLIDERS naturally raised beef / aged orange cheddar / double smoked bacon / pickle mustard aioli

FRIED CHICKEN + WAFFLE CONE hot maple mustard

HOISIN CHICKEN LETTUCE CUP sesame / soya / scallion / sriracha aioli

PULLED CHICKEN TOASTADITA avocado / citrus salsa / radish

BACON WRAPPED BRUSSELS SPROUTS manchego / citrus aioli

STEAK TARTARE traditionally spiced / pickled onion / toasted rye

KOREAN BEEF TACOS pickled daikon + carrot / cabbage / gochujang

SEAFOOD

GRILLED SHRIMP COCKTAIL lime vinaigrette / chili aioli

FISH + CHIPS butter poached cod / lemon zest / caper aioli / gaufrette

TUSCAN FRIED SHRIMP oregano / lemon pepper aioli

SALMON TARTARE kalamata olive / lime / dill / cucumber

CEVICHE ling cod / lime / chili / cilantro / wonton

TINY TUNA TACOS smashed avocado / sesame ginger / Korean hot sauce

VEGETARIAN

BRIE + ROASTED APPLE balsamic / honey / pistachio / walnut crostini

GRILLED CHEESE aged cheddar / caramelized onion + fennel relish

FRESH ROLLS julienne vegetables / rice noodle / miso dressing / peanuts / sesame soya dressing

ALSATIAN TART caramelized onion / Muscat raisins / chèvre

WILD MUSHROOM goat cheese / caramelized onion / truffle / toasted lavash

BEET TARTARE horseradish crème fraiche / endive

HUMMUS almond dukkah / sesame cracker

RICOTTA PROVOLONE FLATBREAD roasted cherry + sundried tomato / rocket

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)