

Hors d'oeuvres

Hors d'oeuvre **\$14 per person** (Based on 4-5 pieces per person, approx. 12-15 varieties (note we select the varieties of the selections for colour and flavours))

Coconut shrimp with Thai dipping sauce

Steamed shrimp dumplings with tangy soya dipping sauce

Roasted roma tomatoes with chevre and pesto

Bacon wrapped dates

Beef samosas

Brie and Mushroom Phyllo Puffs

Arangini (Italian Rice Balls)

Shrimp Nicolas (butterflied shrimp stuffed with mozzarella, prosciutto in panko crumb)

Chanterelle Mushroom and Bacon Tartlets

Shrimp Ramakis

Chicken, crab and avocado and Sun-Dried Tomato Spring Rolls

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

Crab cakes with red pepper aioli

Spanakopita with dipping sauce

Grilled scallops wrapped with prosciutto

Tempura shrimp with roasted red pepper aioli

Fig and olive tapenade on toasted baguette

Asiago and artichoke dip on tortilla rounds

Roasted garlic chicken, asiago cheese and pesto mayonnaise on mini tortillas

Reception Selections

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

Crudites and Dip \$4.50 . Medley of freshly cut vegetables with dip

Cheese and Fruit Presentation \$9. Selection of domestic and imported cheeses with assorted crackers and seasonal fruits

Dessert Trays \$9 Assorted gourmet squares, mini tartlets, cheesecake, flourless chocolate cake

Sandwich Trays (Based on 4 quarters per person) **\$10** 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

Cold Deli Presentation (min of 35 ppl)

Sliced smoked and traditional meats, assorted cheese/fruits, condiments and variety of buns - **\$14pp**

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, poutine bar, variety of condiments \$15 per person

Cocktail reception- assortment of hors d'oeuvres, selection of domestic and imported cheese and fruits \$20 per person. Addition of cold meats, variety of dips and breads, mini desserts, \$8 more, can add mini desserts for an additional \$4.50 (smaller assortment than above)

A la Carte

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

Soups

Portuguese potato and kale soup with chorizo \$12

Leek Soup with Shoestring Potatoes and Fried Herbs \$14

Curried roasted butternut squash soup \$10

New England Clam Chowder \$14

Fennel and Carrot soup with maple creme fraiche and chopped chestnuts \$13

Winter Bisque - bi-coloured soup flavoured with pesto and tomato \$10

Roasted Squash, Pear and Ginger Soup \$10

Mushroom soup with dollop of mascarpone and sautéed wild mushrooms \$13

Parsnip, sage and white bean soup \$10

Caprese soup - roasted tomatoes puree with chargrilled ciabatta and buffalo mozzarella and chopped basil \$14

Sweet potato coconut and cardamom soup \$10

Roasted Tomato Soup with arugula, croutons and pecorino \$12

Salads

Caesar Salad - crisp romaine lettuce with our roasted garlic dressing, croutons, Bermuda onion and bacon \$11.50

Pear Salad - pear salad with feta cheese, roasted bacon, hazelnuts on baby spinach with shallot vinaigrette \$12

Mixed Baby Greens - medley of sweet greens with sun-dried fruits, caramelized pecans and red and green grapes with orange and poppyseed dressing \$9

Salads (cont'd)

Traditional Mixed Greens - mixed greens with roma tomatoes, cucumbers, red onion with vinaigrette dressing \$9

Arugula Salad - poached pears, gorgonzola cheese, candied walnuts and baby arugula with champagne honey vinaigrette \$13

Pear Salad - pear salad with feta cheese, roasted bacon, hazelnuts on baby spinach with shallot vinaigrette \$13

Goat Cheese Salad With Frisee - pistachio crusted goat cheese on bed of frisee and watercress with roasted baby beets, caramelized onions with Pinot \$14

Caprese Salad - oven dried tomatoes, Bocconcini cheese, red onions, baby arugula with extra virgin olive oil and aged balsamic \$13

Beef Entrees

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

Beef Tenderloin with peppercorn crust and choice of sauce: \$35

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

- Whiskey peppercorn sauce
- Smoky bacon-bourbon sauce

Beef short ribs with red wine reduction and mashed potato \$33

Vegetarian Entrees

Roasted Vegetable Napoleon -Grilled vegetables layered with phyllo pastry with roasted garlic cream reduction \$22

Eggplant parmesan on spaghetti with sundried tomato sauce \$23

Artichoke and Spinach Lasagne \$23

Spinach, sautéed forest mushrooms and sundried tomato on fusilli pasta in marinara sauce with topped with goat cheese \$23

Portobello mushroom stroganoff \$22

Butternut squash baked risotto \$22

Vegetable Skewers-Medley of grilled vegetables, fresh herb pesto over linguine \$22

Chicken Entrees

Chicken Kiev, breast of chicken stuffed with smoked gouda, roasted bacon and sautéed asparagus with garlic cream sauce **\$23**

Chicken cutlet with sautéed mushrooms

Feta and Bacon Stuffed Chicken with Onion Mashed Potatoes \$25

Crisp Spiced Chicken- chicken breast with falafel with tahini sauce \$25

Breast of Chicken with goat cheese, spinach and wild mushrooms with roasted garlic cream reduction **\$23**

Breast of Chicken stuffed with black forest ham and jalapeno havarti with sun-dried tomato cream sauce \$23

Chicken Breast stuffed with spinach, feta cheese and roasted red peppers with white wine sauce **\$23**

Chicken supreme with marinated artichokes and mushrooms cream reduction \$25

Chicken supreme - pan seared chicken supreme with tarragon butter sauce \$25

Prosciutto wrapped chicken supreme stuffed with Boursin- cream cheese blend flavoured with shiitake mushrooms \$26

Fish

Phyllo-Wrapped Halibut Fillets with Lemon Scallion Sauce Pan seared halibut with cilantro butter \$34

Thai Seasoned Salmon -Atlantic salmon filet wrapped in phyllo with roasted garlic cream \$30

Salmon Filet with Scandinavian mustard sauce with frizzled leeks **\$29**

Asian glazed salmon filet with cream sauteed leeks \$29

Tilapia with bearnaise Saboyon and baby bok choy \$28

Salmon stuffed crab with panko crumb and avocado tartar sauce \$34

Stuffed salmon with cranberries and brie \$30

Dessert Selection

Cream Cheese and Raspberry Brownie with chocolate brandy sauce \$10

Rum Raisin and Pecan Cheesecake with caramel drizzle \$10

Chocolate Mousse Royale in phyllo cup with dried cranberry compote \$10

White Chocolate Cheesecake with seasonal fruits and raspberry coulis \$10

Mocha Pecan Tartlet with coffee scented whip cream \$10

Medley of Exotic Fruits with creme anglaise in warm crepe \$13

Flourless Chocolate Cake with raspberry coulis and whip cream \$11

Lemon Creme Brulee with fresh berries \$13

Chocolate Cappuccino Cheesecake \$13

Grand Marnier Creme Brûlée \$12

Mississippi Mud Brownie \$12

Irish Cream Chocolate Cheesecake \$12

Toasted coconut cheesecake \$12

Chocolate peanut butter cheesecake \$13

Banana and Chocolate cream pie parfait \$13

Carrot cake cheesecake \$12

Key lime pie with a chocolate almond crust \$13

Raspberry tart with pistachio crust \$14

Lemon curd macaroons \$14

Pumpkin cake with Cake with Caramel-Cream Cheese Frosting \$12

Ginger and pear upside down cake \$13

All Inclusive Options

\$140 per person includes all taxes and gratuity (\$107.73 before taxes and gratuity).
Breakdown as follows: hors \$14, dinner \$52—soup \$10 , salad \$9, entrée \$23, dessert \$10),
6 hours of bar and unlimited wine with dinner) can omit soup to reduce cost to \$130 per
person.

- Hors d'oeuvres
- 4 course dinner (or \$52 value)
- Wine with dinner (house wine \$28 per bottle)
- 6 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 , unlimited wine over dinner

Champagne All Inclusive

Champagne toast and midnight table. All inclusive option \$150 per person includes all tax
and gratuity.

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- Hors d'oeuvres upon arrival
- 3 course dinner (or \$42 value)
- Wine with dinner (house wine \$28 per bottle)
- 6 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, unlimited wine over dinner
- 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 (\$23 selection from menu) seasonal vegetables and mini roasted potato, rice pilaf, mashed potato, selection of grain breads and dinner rolls, plated dessert (\$10 selection from menu), freshly brewed coffee & tea. \$48.95

Evening Buffet (3 meat buffet)

Assorted salads, presentation of carved roast beef with au jus, choice of chicken entree (\$23 selection from menu) and Atlantic salmon filet, seasonal vegetables and mini roasted potato, mashed potato selection of grain breads and dinner rolls, plated dessert (\$10 selection from menu), coffee & tea. \$54.95

Host Bar

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

- Caesars - \$7.50
- Cocktails - \$7.50
- Virgin Cocktails - \$4.50
- Premium liquor (per oz) - \$7.00
- Liquor deluxe (per oz) - \$6.00
- Domestic beer - \$6.00
- Imported beer - \$7.00
- Liqueurs (per oz) - \$7.75
- Premium Liqueur (per oz) - \$8.50 - Port - \$7.75 - Aperitif Wines - \$7.75
- House wine - \$8.25 (5 oz glass)

- Soft Drinks - \$2.75
- Juice - \$2.95
- Punch non alcoholic 85.00 (40 cups)

- Punch with alcohol \$140 (40 cups)
- Celebration of champagne - \$7.00 per person

Prices do not include applicable taxes and gratuity

White Wine

Lindemans Bin 65 (Australia) \$31

Two Oceans Sauvignon Blanc (Africa) \$29

Wolf Blass Riesling (Australia) \$33

Jackson-Triggs Sauvignon Blanc (Canada) \$28

Yellowtail Chardonnay (Australia) \$30

Oggi Pinot Grigio (Italy) \$28

Fuzion Pinot Grigio (Argentina) \$30

Wolf Blass Chardonnay (Australia) \$39

Mondavi Woodbridge Chardonnay (California) \$32

Fuzion chenin blanc chardonnay (Argentina) \$28

Red Wine

Two Oceans Cabernet/Merlot (Africa) \$29

Wolf Blass Yellow Label (Australia) \$40

Rosemount Shiraz Cabernet(Australia) \$33

Cupcake Red Velvet (USA) \$38

Mondavi Woodbridge Merlot (California) \$37

Lindemans Bin 50 Shiraz (Australia) \$30

Fuzion Shiraz Malbec (Argentina) \$28

Santa Carolina Cabernet/Shiraz/Merlot (Chile) \$28

Yellowtail Shiraz (Australia) \$30

Wyndham 555 Shiraz (Australia) \$39

Sparkling Wines

Asti Martini and Rossi (Italy) \$33

Henkell Troken (Germany) \$33