



## **Suggested Wedding Menus\***

### **Summer Bounty Sample Menu (Vegetable feature)**

Spinach & Strawberry Salad with Poppy seed Dressing  
Tri Colour Fusilli Marinade Salad  
Crisp Cucumber & Cherry Tomato Salad  
Rosemary & Sage Grilled Chicken Breast  
Herb Roasted Baby Red-Skin Potatoes  
Maple Glazed Baby Carrots  
Fresh Garden Vegetables marinated in Tarragon Dressing  
Fresh Asparagus Spears with warm Lemon Butter Sauce  
Dessert of Fresh Seasonal Fruit & Chocolate Treats  
Coffee & Tea

### **HARVEST / Fall Wedding Menu Sample**

Cabbage Soup with Double Smoked Bacon  
Harvest Vegetable Salad marinated in Apple Cider Vinaigrette  
Fresh Baked Rolls & Creamed Butter  
Fresh Broccoli & Cauliflower steamed with Saffron Butter  
Brownie's Five Variety Blend of Baked Squash  
Herb Roasted Potatoes  
Slow Roasted Pork Loins with Caraway Stuffing  
Baked Chicken with Savoury Sage Crust  
Variety of Delectable Pastry  
Coffee & Tea

**Sample Menu**

Grilled Pork with Blueberry Buckhorn Sauce  
Creamy Garlic Mashed Potatoes  
Buttered Corn  
Mesclun Mixed Greens with Dried Fruits and Maple Balsamic  
Whole Wheat Rolls & Butter  
Pound Cake with Caramel Drizzle & Fresh Raspberries  
Coffee & Tea

**Sample Menu: Classic and Comfortable**

Garden Salad  
Roast of Beef with rich Beef Gravy  
Chicken Breast with Creamy Mushroom Sauce  
Herb Roasted Potatoes  
Sweet Buttered Kernel Corn  
Glazed Baby Carrots  
Fresh Dinner Rolls & Butter  
Variety of Sliced Fruit Pie  
Coffee & Tea

**Sample Menu**

Spinach Salad dressed with Crisp Bacon & Tangy Balsamic  
Herb Roasted Pork with Mushroom Gravy  
Creamy Mashed Potatoes  
Glazed Carrots & Parsnips with Scallions  
Fresh Baguettes sliced with Butter  
Selection of Delicious Dessert Squares  
Coffee & Tea

**Evening Cocktail Reception ~ Light Eats (7:30 pm)**

Upon Arrival Guest enjoy Stationary Vegetable Display with Herb dip, selection of Kielbasa, Salami and Cubed Cheese

Later in evening: (9:30 pm)

Slow Cooked Roast Beef ~ chef Carved at Buffet served on Fresh Baked Kaisers

Grilled Cheese Tortellini Salad with Cherry Tomatoes & Feta Cheese

Warm German Potato Salad

Your Wedding Cake Sliced & Served, with Coffee & Tea

**Sample Menu**

Bone in Ham with Thyme & Maple Glaze (chef carved at buffet)

Scalloped Potatoes au Gratin

Seasonal Mixed Vegetables

Crisp Cucumber Salad with Asparagus tips & Lemon Vinaigrette

Garden Salad

Fresh baked Herbed Baguettes with butter

Dessert of Fresh Strawberry Short Cakes

Coffee & Tea

**Sample Menu**

Oven Roasted Seasoned Chicken

Double Baked Potatoes with Sweet Potato Fill

Peach & Pepper Salad

Iceberg Lettuce with Apple Slices, Walnuts & Herb Vinaigrette

Asian Noodle Salad

Variety of Homemade Sweets

Coffee & Tea

**Option #1**

Vegetable Display with Herb Dip Meat & Cheese  
Slow cooked Roast Beef served with Fresh baked Kaisers (carved at buffet)  
Cheese Tortellini Salad with Cherry Tomatoes & Feta Cheese  
Warm German Potato Salad  
Grilled Vegetable Salad with Balsamic Vinaigrette

**Option #2**

Caesar Salad with Garlic Croutons and Tri Colour Fusilli Marinara  
Fresh Baked Rolls & Butter  
Rosemary & Sage Grilled Chicken Breast  
Herb Roasted Baby Red Skin Potatoes  
Maple Glazed Baby Carrots  
Marinated Fresh Vegetables in Tarragon Dressing  
Crisp Cucumber & Cherry Tomato Salad  
Fresh Asparagus Spears with warm Lemon Butter Dressing  
Fresh Black Cherries with Chocolate Treats

**Option #3**

Slow cooked Pork loins Stuffed with Wild Mushrooms & Apricot Glaze  
Herb Roasted Potatoes  
Seasonal Mixed Vegetables  
Fresh Garden Salad with Three Varieties of Homemade Dressings  
Peach and Pepper Salad  
Strawberry Short Cake with Fresh Berries

\*These are only a few of the menu options we offer. To see more options, or to create your own customized wedding menu, please call us at 519-355-8578