



WEDDING MENU ONE

- SOUP -

Slow Roasted Vine-Ripened Tomato Bisque

with smoked red pepper Aioli, Heirloom tomatoes & fresh Rocket

- SALAD -

A tangled bed of Baby Greens

garnished with crisp seasonal vegetables
drizzled with Raspberry Vinaigrette and micro shoots

- ENTRÉE -

Pan-seared Thyme Crusted Supreme of Chicken Breast

with sautéed Woodland mushrooms amid a Shiraz reduction

Creamy Mousseline Potatoes

studded with Mackenzie Inn chives

Herb-dusted Farmer's Gate Vegetables

- DESSERT -

Mackenzie Inn Cheesecake

topped with our Summer Berry Coulis

————— \$168 PER PERSON —————

Price includes all items in the all-inclusive package