



WEDDING MENU FIVE

- SOUP -

Foraged Wild Mushroom Veloute
with Cognac crème, edible petals & Chive Spears

- SALAD -

Mixed Baby Greens
tossed with our in-house Balsamic, Asparagus Spears,
Heirloom Cherry Tomatoes & Herb Chiffonade

- ENTRÉE -

Naturally Raised Succulent Tenderloin of Beef
topped with a skewer of Fresh Atlantic Prawns

ACCOMPANIED BY

Mousseline Garlic Field Potatoes
&
Herbed Bouquet Garden Vegetables

- DESSERT -

Ontario Apples steeped in Cinnamon Sugar
encrusted with pastry and baked to golden perfection
amid Crème Anglaise & Field Berries

————— \$188 PER PERSON —————

Price includes all items in the all-inclusive package