



NISHA & TREVOR

Tie the Knot

ON THE TABLES

Housemade Root Vegetable Chips

Housemade Spiced Caramel Popcorn

SIGNATURE COCKTAIL

Watermelon Mojito

freshly squeezed watermelon juice, freshly squeezed lime juice, muddled mint & lime, white rum, topped with soda, fresh mint

HORS D'OEUVRES

Jerk Marinated Prawns (GF/DF)

jerk sauce, roasted red pepper & charred corn salsa, avocado, chimichurri

Ahi Tuna Poke (GF/DF)

black sesame, ginger & soy marinade, bell peppers, Asian pear, scallions, avocado mousse, taro root chip

EVOO Crostini with Burrata

burrata, roasted tomatoes, aged balsamic, basil

Goat Cheese Stuffed Fig

perfect ripe sweet figs, stuffed with a tangy preserved lemon goat cheese mousse, garnished with an aged balsamic drizzle, truffle honey

SEATED MEAL

FIRST COURSE

Ontario Strawberry & Arugula Salad

fresh Ontario Strawberries, marinated in a bit of white balsamic, fresh baby arugula, frisee, whipped goat cheese & labneh shmear with white balsamic garnish

MAIN COURSE

Angus Strip Steak

smoked sweet potato puree, canterelles, morels, summer asparagus (if still available), Argentinian chimichurri with summer corn & chili

Crispy-Skinned Salmon Trout (GF)

seasonal puree, wild vegetable succotash, French green beans or asparagus, preserved lemon chimichurri sauce, fresh shoots

Ramp Risotto (Vegetarian Option)

wild ramps (leeks), rich corn stock, summer corn, topped with lemon infused housemade almond ricotta, garnished with crispy shallots

**vegan with almond ricotta, vegetarian with housemade goat's milk ricotta*

DESSERT

Strawberry Fields Forever

macerated strawberries, homemade mint & strawberry ice cream, lemon poppyseed chiffon cake, lavender shortbread crumble, crunchy meringues, honey roasted pine nuts & lemon sorbet

COFFEE & TEA SERVICE DURING DESSERT

“I ONLY HAVE PIES FOR YOU” STATION

Cherry Pie

Strawberry Rhubarb Pie

Apple Pie Lemon Meringue Pecan