



CHRIS & ERIN

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PASSED HORS D'OEUVRES

**Jerk Marinated Prawns GF**

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

**Ahi Tuna Poke GF**

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

**Pekin Duck & Scallion Pancake**

roasted duck, chopped scallions, chili, hoisin special sauce, Chinese-style chive pancake

**Seared Beef Tenderloin Carpaccio**

espresso-crusting beef tenderloin, truffle & grainy Dijon aioli, purple potato chip, fresh chives

**Fresh Vietnamese Spring Rolls GF**

marinated vegetables, crisp scallions, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro root

**Bite-sized Caramelized Shallot Arancini**

traditional Italian risotto balls, fresh mozzarella, homemade marinara sauce, fresh basil oil, shaved parmesan reggiano

# Cheese & Antipasto Station

*Large display of artisanal cheese, cured & smoked meats,  
marinated veggies, fresh crudité*

*Assortment of olives & antipasto items*

*Display of different coloured and textures of veggies*

*Dips to include green goddess, roasted bell pepper & goat cheese dip, roasted garlic hummus*

## ON THE BAR

**Housemade Root Vegetable Chips**

**Spiced Caramel Popcorn**

## SIGNATURE COCKTAIL

**Recipe provided by friend of bride and groom.**

## DINNER MENU

### First Course

**Heirloom Tomatoes & Italian Burrata**

Ontario heirloom tomatoes, basil pesto, marinated Sicilian olives, baby arugula, micro basil, white balsamic & sherry reduction

**OR**

**Spiced Carrot Soup GF**

lime & mint coconut crema, sticky rice ball, chili oil, zesty micro sprouts

# Main Course

## **24-hour Braised Beef Short Rib a la Bourguignon**

smoked sweet potato puree, grilled asparagus, sauteed wild mushrooms, confit cippolini onions, port jus

OR

## **Seared Branzino (European Sea Bass) GF**

parsnip puree, summer vegetable succotash, poached white asparagus, herb oil

OR

## **Handmade Yukon Gold Potato Gnocchi**

San marzano tomato sauce, roasted red & yellow cherry tomatoes, basil oil, micro basil, housemade ricotta cheese, fried tomato skins

# Dessert

## **Chocolate Caramel Crunch**

flourless dark chocolate torte, chocolate meringue, salted caramel sauce, sponge toffee, burnt marshmallow ice cream, caramelized peanut crumble

# LATE NIGHT STATIONS

## Interactive Mac'n Cheese Station

### ***elle's* Truffled Mac'n Cheese**

white truffle oil, aged cheddar, crispy shallots, fresh chives

**&**

### **Lobster Mac'n Cheese**

Butter-poached lobster, tarragon, parsley, French brie, crispy leeks

## Handmade Steam Bun Station

*we take the popular steam bun, and stuff it with everyone's favourite fillings, everything made in house and served a la minute by our chefs*

pork belly steam bun

beef short rib steam bun

soy-glazed shitake mushroom steam bun

OR

crispy-fried tofu steam bun

### **served with:**

our secret sauce

kimchi pickles

pickled daikon & heirloom carrot

fresh cilantro & Thai basil

## Crispy French Fries

**Passed in takeout containers**