



## Summer Wedding in Muskoka

### Passed hors d'oeuvres

Asiago stuffed lemon shrimp, wrapped with basil and proscuitto  
Bombay chicken fritters with mango chutney  
Asparagus spears in parmesan crusted pastry  
Smoked salmon mousse in mini dilled crepes  
Steamed bok choy and shitake mushroom dumplings with ponzu sauce

### Buffet dinner

Red wine marinated beef tenderloin, grilled on site & carved to order,  
with béarnaise & homemade horseradish

Vegetable display grilled on site, featuring local sweet onions, wild mushrooms, mini potatoes,  
red & yellow peppers, squash, mini zucchini, warm from the grill & drizzled with balsamic vinaigrette

Tubetti pasta tossed with red & yellow tomatoes, asparagus tips,  
roasted garlic, minced chives & basil infused olive oil

Confetti salad with sweet Ontario corn, minced baby carrots & fresh shucked peas

Baby greens with roasted beets, Roquefort cheese, red pears,  
toasted pecans & white wine - shallot dressing

A selection of crisp, fresh & grilled breads

### Plated dessert

Lemon wedding cake with lemon curd filling presented with raspberry coulis & berries

Muskoka Roastery coffee, a selection of fine teas

### Later in the evening, when the dancing is underway...

Refreshing fruit kebobs

# Dinner by the Lake

## Passed hors d'oeuvres

Steamed gingered lobster, shitake & bok choy dumplings, served in dim sum spoons  
Beef satay in bulgogi style marinade  
Green mango salad rolls, with fresh basil, coriander and mint with a piquant lemony dipping sauce

## From the grill

Gold coin beef ~ medallions of tenderloin grilled with a caramelized hoisin & ginger glaze  
Thai basil béarnaise and garlic crisps on the side  
Baby bok choy, quickly sautéed with sesame  
Refreshing jicama salad with orange and cantaloupe

## Noodle station

Thin egg vermicelli noodles stir fried to order with guest's choice of sauces and toppings  
served in Chinese take out boxes with chopsticks

Mild Cantonese sauce, Medium garlic sauce, Spicy Thai green curry sauce  
Sesame chicken, tofu, Peking duck, scallions, Chinese greens, spicy eggplant, steamed veggies,  
crispy sweet peppers, toasted sesame, cashews and almonds

## Sweets and treats

Passed mini individual desserts

Martini glasses filled with tropical fruits, drizzled with lychee liqueur  
Ginger-lemongrass infused crème brûlée  
Chocolate dipped fortune cookies, inserted with a special message from the bride and groom



## Formal Dinner in the Forest

At each table, a selection of fresh, grilled and crisped breads with spreads  
~ butter, charred spring onion spread, fennel tapenade



Amuse bouche at the table  
Shooter of chilled sweet corn chowder, with popcorn shoot,  
asiago crisp, and truffled popcorn

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Heirloom tomatoes, shallot vinaigrette, dolloped with arugula pesto,  
crumbled feta, and a nest of crispy onion hay

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Basil-lime sorbet

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Choice of entrée, predetermined

Rosemary seared beef tenderloin with merlot jus

**OR**

Cedar planked rosemary fillet of wild salmon, with caper butter sauce

Served with roasted garlic mashed rutabaga and Yukon gold potatoes

Balsamic grilled asparagus spears

Orange, yellow & purple new carrots

Snow pea sprout garnish

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`Full on' chocolate wedding cake, covered in white fondant and decorated with hot pink gerberas  
Muskoka Roastery coffee and a selection of teas



Photo courtesy Muskoka Steamships Association

## Wedding on the Wenonah Steamship

### Hors d'oeuvres

Asiago stuffed lemon shrimp, wrapped with basil & crisp proscuitto  
Tender roasted prime rib on mini Yorkshire puddings with horseradish

### Food stations

#### Smoker – self serve

Whole maple glazed ham, slow roasted till melting tender, carved onto sweet potato scones  
Served with braised white beans - a luscious variation of baked beans  
Broccoli slaw with slivered celery and crumbled feta  
Red and yellow tomato salad marinated with preserved lemon and red onion

#### Crêperie – chef attended

Oversized crepes stuffed with guests choice of filling, folded in quarters: broccoli, mushrooms, sautéed leek, peppers, cheddar, gruyere, spinach, ham, bacon then sautéed with butter to heat and crisp  
Served with a crisp julienne salad with shallot dressing

### Sweets and treats

#### Chocolate Fondue

Milk or dark chocolate fondue with an array of dippers:  
fresh local and tropical fruits and berries, pretzels, marshmallows, lady fingers...

### Tiered Wedding 'cakes'

Tiered mini desserts  
~ cupcakes, All Canadian butter tarts, fudge brownies, mini pies

# Country Wedding

## Hors d'oeuvres

Wild mushrooms braised with Madeira, in crispy filo pockets  
Wine pastry tartlettes filled with melting leeks and brie  
Fresh shrimp sautéed with garlic, flambéed with ouzo then doused with lemon, passed with skewers  
Sundried tomato bathed chicken breast, with a warm asiago cream dipping sauce



## Buffet

At each guest table, a small tapas display  
~ grilled, crisp & fresh breads, spreads, olive oil, balsamic vinegar for noshing as they wait to be invited to buffet

## From the grill

Red wine marinated boneless prime rib, grilled to medium rare,  
and offered with fresh horseradish, tomato béarnaise, and red wine sauce  
Grilled asparagus spears, with virgin olive oil, grilled lemon and shaved parmesan

## Accompaniments

Barley salad with minced vegetables and fresh herbs  
Cannelli beans with rosemary and morels  
Heirloom tomato salad, topped with dollops of pesto, crumbled feta,  
shallot dressing, and a nest of crispy onions  
Summer salad of Mesclun greens tossed with julienne vegetables  
Drizzled with strawberry-rosemary vinaigrette

## Wedding cake

Tirami Su wedding cake, decorated with trails of ivy, red and orange blossoms  
Plated with sauces and fresh summer berries

Espresso available at bar

## Wedding Cocktail Party



### Stationary hors d'oeuvres

Presented on cruiser & bistro tables

Addictive bar nuts, slow roasted with butter, rosemary and pepper

Elongated puff pastry sticks

bacon, scallion, cheddar / tapanade, rosemary, chevre / garlic, parmesan with herbs

### Butlered hors d'oeuvres

Presented on china platters, with stunning fresh floral garnishes

Asiago polenta disks with tomato aioli and oven dried cherry tomato crisps

Feather light pastry cones filled with warm cognac mushrooms and Brie

Lemon shrimp, wrapped with basil & crisp prosciutto

Bombay chicken with mango dipping sauce

Mini potato latkes topped with crème fraîche and chives

Balsamic fig pizza with chèvre and pancetta

Asparagus spears in Parmesan dusted pastry

### Passed mini plates

'Fish and chips' goujons of sole with sweet potato frites, passed in tiny boxes

Single Australian lamb chop, with luscious braised white beans, port jus

Lobster cocktail, passed in champagne saucers with lemon sabayon

Soba noodle in a light miso sauce, with tempura veggies, passed in a bowl with chopsticks

### Passed desserts

Handmade Kawartha Dairy Ice Cream sandwiches

Mini strawberry floats ~ Ontario strawberry syrup with soda, ice cream, and a touch of cream

Individual molten chocolate pudding cakes, with a tiny scoop of toasted marshmallow icecream

Muskoka Roastery Coffee, with a selection of teas

## Family Style Wedding Dinner

### Passed hors d'oeuvres

Butter pecan shrimp lollipops  
Bombay chicken breast fritters, with mango chutney dip  
Classic tomato basil bruschetta  
Smoked salmon florette, on handmade red river pumpnickel, with lemon cream cheese & minced chives

### Displayed hors d'oeuvres

Queso Fundido ~ an addictive warm Mexican cheese fondue, topped with grilled chorizo sausage and sweet peppers, served with veggie sticks, bread sticks and nachos for dipping

### Family style dinner ~ plattered to each table



### Salad course

Sliced summer tomatoes, drizzled with shallot dressing and topped with dollops of pesto, crumbled feta and crispy onions

Fresh salad greens with julienne vegetables,  
Fresh strawberries and orange segments, strawberry-rosemary dressing

Fancy rolls with fresh butter

### Main course

Platters of grilled striploin steaks with peppercorn sauce  
With a few pieces of grilled chicken in a natural lemony thyme jus, option for each table

Fresh grated horseradish and béarnaise

Mini roasted potatoes ~ Fresh beans with crispy bacon ~ Steamed carrots chive butter

### Dessert plated to each guest

Lemon wedding cake, with lemon curd filling and lemon buttercream,  
Served with lemon meringue icecream and topped with a warm berry medley

Muskoka Roastery coffee, with a selection of teas

## Intimate Wedding on the Segwun Steamship

### Displayed at small tables

Hommus, charred spring onion spread, roasted red pepper & feta spread and spiced olives,  
In small bowls with baskets of grilled pita wedges

### Passed hors d'oeuvres

Summer tomato bruschetta, with olive oil, garlic and fresh basil  
Baby Yorkshire puddings with shaved beef, horseradish and crispy onions  
Tandoori chicken tenders rolled with fresh roti bread  
Welsh rarebit in mini wine pastry tartlettes, with oven dried cherry tomato crisp

### Food stations

Carvery ~ Beef tenderloin carved into buns  
Roasted garlic mashed potatoes with an array of hot and cold self serve toppings  
Classic Caesar salad

Seafood station  
Shrimp, crab and whitefish cakes, sautéed to order till crisp and golden  
Fresh mango salsa ~ Creamy cucumber salad  
Tropical pineapple coleslaw

Mediterranean treats (vegetarian)  
Griddled halloumi cheese, scattered with fresh mint, served on a bed of  
lemony shredded romaine and basil, with hommus, truffled tapanade, and grilled pita

### Sweets and treats

Tiered cupcakes  
Dark chocolate with fudge frosting ~ lemon pudding cake with lemon butter cream  
Decorated with berries and candied flowers

Warm chocolate fondue with fresh fruits for dipping



Courtesy Muskoka Steamship Association



## Plated Wedding Menu

### Hors d'oeuvres

Wine pastry tartlettes, filled with melting leeks and brie fondue  
Savoury wild mushroom and smoked gouda bread pudding bites  
Wildflower honey & black tea glazed salmon skewers  
Seared lamb loin on rosemary scones, seasonal berry compote

### Plated dinner

At each table bread baskets of fresh, grilled and crisped breads,  
with butter and charred spring onion spread

Composed salad of summer seedling greens, with warm Woolwich chevre,  
vine tomatoes, whole roasted garlic, balsamic reduction and hand made flatbreads

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Parmesan crusted chicken breast, with tomato, mushrooms, and peppers,  
Roasted garlic mashed potatoes, and bundled asparagus

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Chocolate and vanilla cupcakes  
offered with dark chocolate gelato and French vanilla icecream in filo pastry cups

### Three snacking tables, for later in the evening...

- ~ Tapas, a selection of grilled and crisp breads with Mediterranean spreads
- ~ Home baked pastries with coffee
- ~ Retro candy station



## Elegant Country Dinner

### Passed hors d'oeuvres

Feather light pastry cones filled with warm cognac mushrooms and brie  
Mini potato latkes topped with crème fraiche and chives  
Mini molten cheeseburgers on tiny brioche buns with Dijon aioli  
Caribbean jerk style chicken springrolls with passion fruit dip



### Dinner Buffet One

Kansas City Strip Steak, rubbed with herbs and spices, grilled to order  
Fresh grated spicy horseradish, and a selection of steak sauces

BBQ potatoes ~ Thick sliced new potatoes, layered with onions and whole cloves of garlic,  
then slathered with butter – bbq'd in 'camp style' in foil packets till meltingly tender, with crispy chunks

Sliced summer tomatoes, simply topped with a squeeze of lemon, roasted rosemary salt,  
A crumble of feta and crispy onions

### Buffet Two

Not quite so 'Old fashioned bbq chicken quarters'  
Whole chickens cut into white and dark meat, marinated with a miso infused bbq sauce and grilled

Corn on the cob, served straight from the pot,  
with a pound of butter on the side to roll the cobs, and a shaker of salt and pepper

A mosaic of balsamic grilled veggies ~ peppers, sweet onions, asparagus, mushrooms, eggplant...

### Buffet Three

Fillet of local rainbow trout, grilled with white wine, garlic and rosemary  
Dilled tomato caper salsa, and lemon hollandaise

Baby spinach & arugula salad with grilled pear, grilled pancetta, crumbled blue and roasted walnuts  
Drizzled with red wine vinaigrette

A selection of rustic and not-so-rustic breads with butter

### Sweets and treats

Icecream crepes, flambéed with butter and brandy, then drizzled with guests' choice of sauces & toppings  
Served with wedding cake ~ a light angel food cake, with brown sugar meringue frosting

## Plated Dinner at the Cottage



Thanks to the Edney & Gignac families for sharing this moment

Served with a selection of fresh, grilled, and crisped breads, tapanade, charred spring onion spread, red pepper-feta spread and butter at each table

### Appelizer

Late summer salad greens, tossed with aged balsamic vinaigrette, toasted pecans, fresh pear and crumbled chevre

OR

Crispy shrimp and lobster salad, on a bed of shredded nappa with puffed rice noodles, Jicama slaw, and creamy sesame scallion dressing

### Main course

Pre determined choice of entrée

Fillet of beef, ancho chili rubbed and grilled medium, with red wine jus and grilled mushrooms

OR

Fillet of Atlantic salmon, lemon & rosemary marinated, merlot reduction

OR

Wild mushroom and brown lentil filo pocket

All entrées served with fondant potato, steamed asparagus, and caramelized thyme roasted root veggies, garnished with crispy snow pea sprouts

### Intermezzo

Ginger lime sorbet

### Sweets and treats

Individual white chocolate & cranberry cheesecakes, scattered with Muskoka wild blueberries Presented with berry coulis, gold dusted, and offered with Muskoka Roastery coffee and teas

### Much later in the evening....

Boxes of freshly made poutine, with cheese curds and red wine sauce  
And boxes of sweet potato frites, and lotus root frites, with chipolte aioli

# A Casual Mediterranean Menu

## Pre- ceremony snacks

Mini tapas plates with crusty breads ~ Marinated olives ~ sherried garlic mushrooms ~ roasted hot and sweet peppers ~ manchego ~ olive oil marinated ricotta ~ aioli ~ grilled spicy sausage

## Post ceremony ~ Passed hors d'oeuvres

Chicken saltimbocca, with fresh sage, lemon, garlic and prosciutto  
Asparagus spears in asiago crusted pastry  
Crispy polenta disks topped with aioli and oven dried cherry tomato  
Beef empanadillas (tiny turnovers)

## Buffet Dinner

### From the grill

Chicken breast skewers with Dijon and garlic  
Halloumi-olive skewers with lemon and oregano  
Rosemary beef tenderloin skewers  
Balsamic portabella mushroom skewers



## Accompaniments

Baked potato bar, with an array of self serve toppings  
Heirloom tomatoes with shallot dressing, crumbled feta and crispy onions  
Minty celery slaw with edamame beans  
Refreshing jicama salad with cantaloupe and orange  
Baby spinach & arugula Caesar, with parmesan shards and rye croutons  
Fennel tapanade, tsetsiki, red pepper spread  
Fresh grilled pita, crispy flatbreads

## Sweets and treats

Fresh fruit kebobs with an array of finger desserts  
Muskoka Roastery coffee, with a selection of teas

## Later in the evening...

Pizza, freshly grilled on the bbq and laid out self serve with pizza cutters  
~ fig/chevre/prosciutto/balsamic ~ provolone/tomato/basil  
~ classic double cheese/pepperoni/onion ~ wild mushroom/brie