

Weddings



Where Tradition Meets Luxury

Say *'I do'* to Windermere House.
Your Happily Ever After Begins *Here*.

WH

WINDERMERE HOUSE

ESTABLISHED 1870

windermerehouse.com | 705.769.3611 | catering@windermerehouse.com

hors d'oeuvres

cold

sesame salmon tartare | crisp nori 35/dozen (GF)
vegetarian quinoa "sushi" | nori | pickled mango | avocado 37/dozen (GF, v, vegan)
gem lettuce bites | buttermilk ranch | radishes 29/dozen (GF, v)
mini italian blt's | prosciutto | arugula | basil pesto | provolone | focaccia 35/dozen
caprese skewers | bocconcini | cherry tomatoes | basil 33/dozen (GF, v)
cherry tomato bruschetta | basil ricotta 33/dozen (v)

hot

vegan artichoke spinach cups 33/ dozen
twice baked potatoes | goat cheese | double smoked bacon 37/ dozen z (GF)
shrimp tempura | ginger dipping sauce 35/ dozen
jerk chicken peach skewers 35/ dozen (GF)
pea soup shooters | mint crème fraiche 30/dz (GF, v)
cauliflower & cumin fritters | lime yoghurt 33/ dozen (v)
braised beef short-ribs | truffle spun potatoes 35/ dozen (GF)
spanakopita | sesame seeds | tzatziki 30/ dozen (v)
vegetarian samosa | coriander chutney 30/ dozen (v)
french onion beef sliders | horseradish aioli | gruyere 39/ dozen
rosemary shrimp skewers | prosciutto 35/ dozen (GF)
mac & cheese bites | truffle mayo | tomato chipotle chutney 25/ dozen (v)
pistachio lamb pops | celeriac garlic puree 65/ dozen

minimum of three dozen of each.
maximum of five choices.

reception stations

imported & domestic cheese board 21/ person
rosemary roasted nuts | quince paste | crostini & crisps

fruit platter 17/ person
a selection of seasonal fresh fruit | raspberry chia jam | coconut yogurt

crudité 15/ person
crisp vegetables | hummus | avocado ranch dip

land & sea charcuterie 41/ person
cured & smoked meats | beet cured salmon | poached shrimp | oysters,
marinated grilled calamari | crab, marinated olives | artichokes | pickled vegetables | sauce vierge | chipotle
cocktail sauce | lemons | horseradish | lemon aioli | grissini

carving station

all stations are served with fresh rolls and chef attended

whole roast alberta rib-eye 400
charred tomato jus | chimichurri | horseradish | assorted mustards
(serves approximately 25 people)

lemon & rosemary leg of lamb 225
onion marmelade | natural jus | mint chutney
(serves approximately 15 people)

fig porchetta 150
pear chutney | pickled mustard seed jus
(serves approximately 15 people)

sushi platters

rosseau platter I 4 dozen 105
california (crab, avocado, cucumber)
a.c.a. (avocado, cucumber, asparagus)
philadelphia (salmon, cream cheese, cucumber)

windermere platter I 4 dozen 125
california (crab, avocado, cucumber)
s.a.s. (spicy salmon, tempura crunch)
dynamite (avocado, cucumber, crab, shrimp tempura)

dinner options

(served with warm artisanal rolls & unsalted butter, coffee & tea)

windermere 105/ person

1st course

arugula salad I fennel I radicchio I hazelnuts I lemon vinaigrette

2nd course

beef tenderloin I garlic spun potatoes I spinach I roast cherry tomatoes I sauce perigueux

or

lemon butter seared scallops I peas I kale parsley risotto I pancetta

pines 95/ person

1st course

organic greens I pickled heirloom carrots I frisee I red quinoa I raisins I almonds I herbed yoghurt dressing

2nd course

lemon thyme chicken supreme I seasonal vegetables, I du puy lentils I dark chicken mustard jus

or

pan seared pickerel I creamless corn I fingerling potatoes I seasonal vegetables I fish red wine sauce

lakeside 85/ person

1st course

grilled tuna nicoise I asparagus I potato coins I radish I egg I tarragon mayo I olive vinaigrette

2nd course

chili rubbed flank steak I charred broccolini I double smashed garlic potatoes I chimichurri

or

herb crusted salmon I fricassee of leeks I peas I forest mushrooms I carrot puree I sauce vierge

segwun 75/ person

1st course

caesar salad I gem lettuce I garlic croutons I parmesan I lemon caesar dressing

2nd course

red wine braised beef short-ribs I seasonal vegetables I garlic spun potatoes I wild & tame mushroom jus

or

chicken diavolo I rapini I garlic spun potatoes I lemon natural jus

vegetarian

(choice of one of the following)

harissa cauliflower steak | chickpeas | almonds | charred broccolini | chive beurre blanc

maple roast carrots | spinach | tahini | pomegranate

ricotta ravioli | walnuts | cremini mushrooms | truffle brown butter

desserts

(choice of one of the following)

steamed lemon pudding | blueberry compote

milk chocolate salted caramel tart

vanilla cheesecake | candied walnuts

sticky toffee pudding | vanilla ice cream | pecan caramel sauce

children 30/per child

(served with warm artisanal rolls & unsalted butter, pop, juice or milk)

1st course

crisp vegetables | buttermilk ranch dip

2nd course (choice of one for all kids attending the wedding)

chicken strips | choice of fries or caesar | honey mustard

cheeseburger | choice of fries or caesar

roast chicken breast | spun potatoes | green beans

darne of salmon | spun potatoes | green beans

3rd course

chocolate brownie waffle sundae

late night

poutine 60/ dozen

(choice of sweet potato or russet fries)

quebec cheese curds | scallions | vegetarian gravy

enhancements:

jerk chicken 12/dozen

pulled pork 15/ dozen

fried brussels sprouts 9/ dozen

pies

(12", choice of two)

queen margherita 15/ pizza

plum tomato sauce | buffalo mozzarella | basil

carnivore 19/ pizza

calabrese salami | chorizo | ham | ground beef | tomato sauce | mozzarella | parmesan

herbivore 17/ pizza

basil pesto (no nuts) | zucchini | marinated artichokes | spinach | feta | mozzarella | chilies

fun guy 15/ pizza

mushrooms | caramelized onions | ricotta | mozzarella | truffle oil

sliders

cheeseburger 55/dozen

tomato oregano jam | aged cheddar | arugula

cubano 60/ dozen

pulled pork | ham | gruyere | pickle | grainy mustard | chipotle mayo

b.b.q. jackfruit 45/ dozen

coriander slaw

poke bowl 60/ dozen

salmon | edamame | sesame | avocado | seaweed salad | sticky rice | kewpie mayo

Please speak to your Catering Coordinator regarding dietary restrictions, allergies, etc.

All food and beverage is subject to an 18% service charge and 13% harmonized sales tax (HST).

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