

# wedding sample

## hor d'oeuvres

- Jack & Coke pulled pork sliders
- Thai cold salad rolls with sweet chili dipping sauce
- Deconstructed Gazpacho cold soup shooters, cucumber, yellow tomato and traditional gazpacho
- Mini Apple Tart, Brie, Truffled honey
- Seared yellowfin tuna, house baked wonton crisp, seaweed salad
- Caprese Skewers with Pearl Sized Fresh Mozzarella Wrapped in Oven Roasted Tomato with Fresh Basil Leaf Chicken Satays, dynamite sauce

## le plat

- Fresh Baguettes, butter (on table before guests arrive to dinner in baskets covered by linen serviette) Large bottled water poured & placed on table (procured by client)
- Chef's Salad, Organic greens, striped beets, candied walnuts, julienned Granny Smith, Dijon vin
- Bacon Wrapped Filet Mignon, grilled to perfection on-site &
- Grilled Fee Range Chicken Supreme, chardonnay reduction &
- Wild Caught Coho fillets, lemon-soy brush &
- Spicy Grilled Zucchini Napoleans (vegetarian)
- Grilled Asparagus & Red Pepper hunks, tossed lightly in olive oil & sea salt smashed baby reds
  
- COFFEE AND TEA SERVICE
- Biscotti & Other aperitifs served to each table



• Treeline Catering •

## dessert

- Action Station – Crepe Bar, crafted in the dining room in front of your guests our chefs flambee fresh and warm crepes with Grand Marnier. Garnished with fresh Ontario berry compote and vanilla whipped cream
- COFFEE & TEA STATION

## late snack

- Beautiful fresh fruit display
- Poutine action station, fresh cut fries, gravy, braised beef, curds
- Sliders, mini sirloin burgers, cheddar, pickles, ketchup, alfalfa, dijon
- Crudites, house blue cheese dip
- Chocolate Sex

## bar service: optional

SmartServe licensed bartenders expertly & safely serve the inventory you've provided. Includes pour-spouts, garnishes, ice & glassware. Includes all staffing & rental items.