



SAMPLE WEDDING PACKAGE



\$95 PER GUEST

Passed H.D & Sample Menu 1



presidentialgourmet
FINE CATERING

PASSED HORS D'OEUVRES

4 pieces per guest

Please select 6 options

Avocado Toast

Toasted pan au lait, melted aged cheddar, micro sprouts, fresh tomato & pickled onion
Vegetarian

Vietnamese Salad Roll

Mango, pepper, & red onion with cilantro in a rice paper wrap
served with a rice wine dipping sauce
Vegan, Gluten-Free, Dairy-Free, Garlic-Free

Tandoori Chicken Naan

Cucumber cumin slaw, raita, fresh mint

Niagara Prosciutto Taco

Compressed cantaloupe, Balsamic caviar pearls, basil cress
Dairy-Free, Garlic-Free, Gluten-Free

Bulgogi Beef Wonton Chip

Korean bulgogi beef, kimchi slaw garnished with scallion, sesame seeds, lime kimchi emulsion on wonton chip

Gravlax Latke

Cured Salmon, scallion potato latke, preserved lemon, chive crème fraîche
Gluten-Free, Garlic-Free

Crispy Cauliflower

Pomegranate seeds, toum, Harissa, pine nuts, mint
Vegan, Dairy-Free

Prairie Pierogis

Cheese & onion pierogi, served with sour cream & chives

Classic Aged Cheddar Grilled Cheese

Aged white cheddar on sliced mini brioche loaf charred tomato ketchup
Vegetarian, Garlic-Free

Hawaiian Candied Pork Belly Slider

Smoked cucumber, pickled onion, Kona coffee aioli, Hawaiian pineapple bun

Chicken Waffle

Crispy chicken, topped with creamy coleslaw on a mini waffle, topped with maple chili syrup

Montreal Deli Sandwich

Montreal smoked meat on rye bread with hot mustard, Russian dressing, Swiss cheese and sauerkraut. Skewered with gherkin for garnish



SAMPLE DINNER MENU 1

FIRST COURSE

Please select 1 option

Arugula Salad with Pickled Beets

Crumbled goat cheese, spiced walnuts, pink peppercorn and honey vinaigrette

Boston Bibb Caesar

House made croutons, pancetta, roasted garlic vinaigrette

PRE DETERMINED MAIN COURSE OPTIONS

Beef Striploin

King Oyster mushroom, caramelized spring onion, roasted garlic
pomme puree, veal jus

Roasted Spring Chicken

Roasted chicken supreme, rhubarb butter, charred lemon, grilled asparagus,
sweet potato puree, Herb jus

Lemon Herb Crusted Bay of Fundy Salmon

Beet and Yukon gold potato puree, garlic broccolini, and citrus
beurre blanc

Vegetable Ratatouille

Layers of zucchini, carrot, eggplant, and onion topped with fresh crushed tomato
sauce, Parmesan gremolata, and lemon scented ricotta
Vegetarian / Vegan

DESSERT COURSE

Please select 1 option for all guests,
severed with sweet cream and mixed
berries

Chocolate Salted Caramel Tart

Lemon Meringue Tart

White Chocolate Caramel Pecan Cheesecake

Lemon Meringue Cheesecake



SAMPLE DINNER MENU 2

FIRST COURSE

Please select 1 option

Baby Kale Autumn Salad

Pickled shallots, dried apricots, red cabbage toasted pumpkin seeds and citrus vinaigrette

Spinach & Strawberry Salad

Roasted red peppers, shitake mushrooms, goats cheese, sundried cherry vinaigrette

PRE DETERMINED MAIN COURSE OPTIONS

Beef Tenderloin

Medium Rare Tenderloin, heirloom carrot, grilled asparagus, potato gratin, Béarnaise sauce

Maple-Chili Cornish Hen

Braised red cabbage, rosemary polenta , spinach, roasted garlic jus

Roasted European Sea Bass (Branzino)

Preserved lemon quinoa, braised leeks, hibiscus sauce

Ontario Vegetable Strudel Medallion

Delicate golden pastry, filled with roasted Ontario market vegetables and aromatic red lentil pâté. Garnished with Ontario tomato chili sauce
Vegetarian - Vegan, Dairy-Free

DESSERT COURSE

Please select 1 option for all guests,
served with sweet cream and mixed berries

Chocolate Salted Caramel Tart

Lemon Meringue Tart

White Chocolate Caramel Pecan Cheesecake

Lemon Meringue Cheesecake

\$110 / Guest (Passed H.D & Plated Dinner)



SAMPLE DINNER MENU 3

FIRST COURSE

Please select 1 option

Modern Caprese

Buffalo mozzarella, heirloom tomatoes, Balsamic pearl, olive oil dust, Alderwood smoked salt, Celery seed crisp, micro basil

Compressed Watermelon Salad

Baby cucumber, Niagara Feta cheese, olive dust, balsamic pearls, smoked salt

PRE DETERMINED MAIN COURSE OPTIONS

Wagyu Beef Tenderloin

Kobe Wagyu tenderloin, seared with truffle pomme puree, broccolini, red wine jus, garnished with micro greens

Sumac Dusted Cornish Hen

Israeli couscous fondu, citrus, carrot and caraway

Miso Marinated Black Cod

Sake orange sauce, scallions, black and white rice cake, edamame purée with red pepper, broccolini, and sesame seeds

Red Velvet Napoleon

Roasted Eggplant and zucchini topped with a beet root pomme puree
Vegetarian

DESSERT COURSE

Please select 1 option for all guests

Chocolate Cheesecake

Creamy dark chocolate cheesecake, Chocolate shortbread, espresso chocolate ganache, dark chocolate décor, chocolate anglaise

Strawberry CHOUXcake

Choux pastry baked with a crunchy craquelin top, fresh whipped cream, strawberry compote, fresh strawberries, lemon sponge

\$180 / Guest (H.D & Plated Dinner)



OPTIONAL INTERMEZZO

Penne Pasta

Fresh tomato sugo, with shaved Parmesan, fresh basil

\$7 per guest

Gnocchi

Pan fried gnocchi, gorgonzola cream sauce, fried basil

\$7 per guest

Agnolotti

Butternut squash stuffed agnolotti, hazelnut butter cream sauce, crispy sage, Grana Padano gremolata.

\$9 per guest

Wild Mushroom Ravioli

With shaved Parmesan, sautéed mushrooms, roasted red pepper coulis, basil pesto, toasted pinenuts and fresh basil

\$9 per guest



OPTIONAL SOUP STARTER

Creamy Parsnip and Potato Soup

Garnished with basil oil and crispy leeks

\$12 per guest

Tomato Bisque

With pesto cream

\$12 per guest

Thai Carrot Coconut Soup

With carrot, ginger, lime, pistachio tuille, and Thai basil

\$12 per guest

Butternut Squash Soup

With roasted apple and red onion

\$12 per guest

Lobster Bisque

With tarragon crème fraîche

\$12 per guest



LATE-NIGHT - OPTIONAL

Taco Stand

Grilled 4" soft white flour tortillas topped with
Please select 3 options:

Pulled mole chicken
Cochinita pibil (pork)
Carne Asada (grilled steak),
Chorizo (pork)
Baja style, breaded fish taco
Spiced black beans with sautéed peppers and onions

Guests may choose from the following toppings; guacamole, salsa verde, tomato salsa, lime crema, shredded cheddar, cilantro and hot chilli sauce

\$13/ guest

Gourmet Flat Bread Pizza

Please select 3 options:

The Canadian - Bacon, mushrooms, pepperoni, sundried tomatoes, tomato sauce, cheese

Mediterranean - Feta, olives, sun dried tomatoes, caramelized onions, pesto, cheese

Margherita - Fresh mozzarella, tomato sauce, basil

HogTown - Pulled pork, roasted red peppers, BBQ sauce, mozzarella cheese

Grilled Chicken Pesto - Roasted peppers and herbed Chèvre

Atunno - Gorgonzola, caramelized onions, fig and spiced walnuts

\$12 / guest

Sliders & Fries

Miniature beef burgers with caramelized onions and cheddar
MacChicken Slider
Vegetarian burger with roasted corn and black bean tomato salsa

French Fries

\$13/ guest

BEVERAGES

Compliments of Presidential Gourmet

INFUSED SPA WATER

Set station during cocktail hour

Cucumber & Lime

Lemon & Raspberry

COFFEE & TEA SERVICE

French served during dessert course

Regular & Decaf Coffee

Assorted Tea Bags

Milk, Cream, Sugars, Sweetener, Honey



FLORAL OPTIONS

LAYLA



NORA



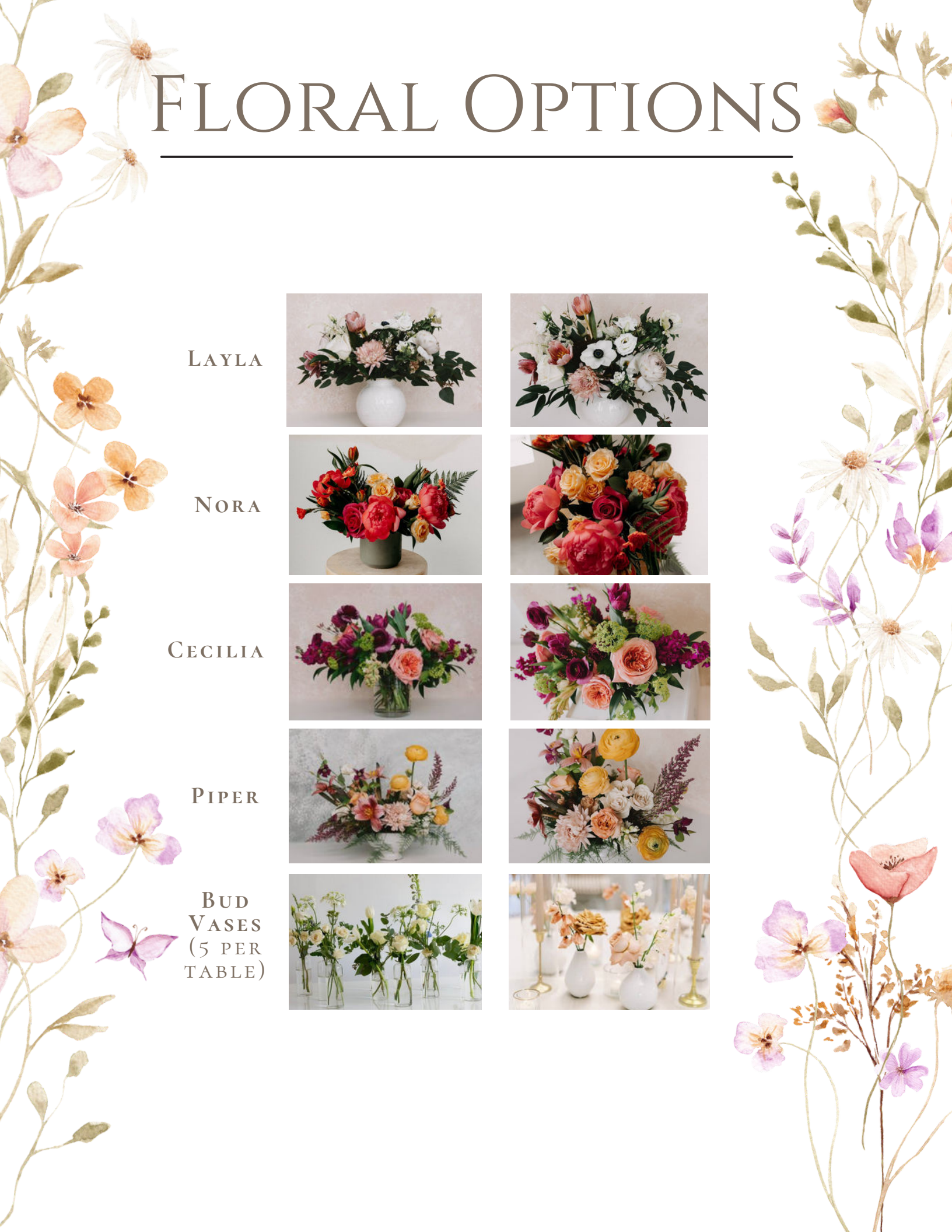
CECILIA



PIPER



BUD
VASES
(5 PER
TABLE)



CONTACT



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SALES AND EVENT COORDINATOR

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FINE CATERING