



Choice of Canapes – 3 dz total per 8 persons
Selection to be determined

Choice of Appetizer

French Bistro Onion Soup

Caramelized sweet onions, port wine, herbs, beef broth, buttered croutons, Fromagerie Kapuskoise Mattagami

Mushroom Risotto Balls (V)

wine braised Windmill Farms' mushrooms, chives, parmesan centre, crispy panko crust, fresh Mnogin Greenhouse basil, red pepper marinara

Bistro Salad (V) (X)

Mnogin Greenhouse spinach & arugula, sundried tomatoes, Matthews maple syrup spiced walnuts, dried blueberries, Mattagami cheese, white balsamic vinaigrette

Choice of Entrée

House Brined Chicken Breast (X)

Skin on grain fed Yorkshire Valley Farms' chicken stuffed with Fromagerie Kapuskoise Mattagami cheddar & prosciutto, roasted rosemary baby potatoes, Field Good Farms gold & purple beets, pinot grigio cream sauce

Pan Fried North Saskatchewan Arctic Char (X)

Ugly Barn Farms' mushroom risotto, crispy skin, Field Good Farms' heirloom carrots & brussel sprouts, cranberry compote, tarragon cream

Beef Tenderloin

Ontario 6oz beef tenderloin, roasted red pepper goat cheese Poulin Farms' potato croquette, Field Good Farms' beets & brussel sprouts, Ugly Barn Farms' mushrooms, cabernet sauvignon red wine beef jus

Choice of Dessert

Sorbet – Belly Ice Cream Company – Huntsville, ON

Chocolate 'Lava' Cake (X) – by Good Glaze, North Bay, ON

warm chocolate centre, chocolate sauce, fresh maple whipped cream, Mnogin Greenhouse mint

Blood Orange Mousse (X) – by Good Glaze, North Bay, ON

Madelaine orange, vanilla base, blood orange curd, vanilla mousse, chocolate shell, thyme pomegranate reduction

Apple Mille Feuille – by Good Glaze, North Bay, ON

apple tart tatin, Golden Delicious apples, puff pastry, French custard, caramel, maple whipped cream

ALL GUEST CHOICES TO BE SUBMITTED TO CHEF 1 WEEK PRIOR TO EVENT.