

LANGDON HALL
Country House Hotel & Spa

Summer 2011
Menu Selections for Dinner Events

*Using the following selections,
please create your plated dinner menus by selecting:*

COCKTAIL RECEPTION

Select a Bar Offering Price Point

Select a Red & White Wine (served at reception & dinner)

Passed Canapés (we suggest 4 per person)

Or Platters

DINNER

Three course menu at \$70.00*

One starter

a choice of main course (2 options)

One dessert

Four course menu at \$85.00*

One soup

One salad

A choice of main course (2 options)

One dessert

**Supplementary costs will apply for additional selections per course*

*Please note: a vegetarian option is available although not printed on the menu.
Any dietary requests can be accommodated outside of your menu selections,
advance notice is preferred.*

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Host Beverage Prices

House Premium Liquor Brands	1 ¼ oz	\$6.25
Deluxe Liquor Brands	1 ¼ oz	\$8.00
Specialty Cocktails	1 ¼ oz	\$8.00-\$15.00
Premium Martini	3 oz	\$15.00
Kir Royale	4 oz	\$22.00
Liqueurs	1 oz	\$7.00
Cognac VSOP	1 oz	\$10.00
Port Premium/Deluxe Vintage	2 oz	\$15-25.00
Aged Cognac	1 oz	\$25-\$145.00
Aperitifs/Sherry	2 oz	\$6.50
House Wine	5 oz	\$11.00-\$14.00
Champagne	5 oz	\$22.00
Sparkling Wine	5 oz	\$10.00
Imported Beer by the bottle		\$6.00
Domestic Beer by the bottle		\$4.75
Mineral Water	300ml	\$2.50
Soft Drinks	per glass	\$2.00
Juice	per glass	\$2.00-\$4.00 (orange juice)
Iced Tea	per glass	\$2.50
Spritzer	per glass	\$10.00
Fruit Punch	per glass	\$3.00
White Wine Punch	per glass	\$8.50
Rum/Gin/Vodka Punch	per glass	\$8.50
Sparkling Wine Punch	per glass	\$10.00

Above prices include mix, ice and garnish served by a professional bartender. All taxes and service charges are extra.

Host Bar Types Include: Please indicate which bar type offering you would like to have for your function with your Catering Contact.

Standard Offerings: House Premium Liquor Brands (Rye/Rum/Vodka/Gin), House Wine, Domestic and Imported Beer by the bottle, 1¼ oz-House Martinis, Soft Drinks and Juices.

Wines: pre-chosen by the bottle (beverages up to a cost of \$13.00 per drink)

Deluxe Offerings: Deluxe Liquor Brands, Specialty Cocktails, Liqueurs, Cognacs and Port, House Wines, Domestic and Imported Beer by the bottle, Soft Drinks and Juices (beverages up to a cost of \$15.00 per drink)

Open Offerings: All of the above noted drinks can be offered. Includes: Champagne, Ports & Dessert Wines (up to \$25.00) Scotch (up to \$28.00) Cognacs (up to \$145.00)

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Cocktail Receptions

Cold Canapés (ordered by the dozen)

Cauliflower Custard Crostini, Smoked Trout Roe
 Prosciutto & Romaine Summer Rolls
 Cherry Tomatoes with Scallion Cream Cheese
 Sweet Pea in Phyllo Cups, Whole Milk Ricotta
 Gruyere Crisps with Tomato Chutney
 Wild Mushroom & Blue cheese Toasts, Fried Basil
 Cucumber & Trout Brochettes, Seaweed Aioli
 Shrimp & Mustard Puffs
 Seared Beef Tenderloin Crisp, Garlic Aioli
 Beef & spinach Roulade
 Trout Tartare, Cucumber, Sunflower
 Foie Gras Parfait, Tomato-Strawberry Jam
 Seared Beef Crostini, Black Walnut Tapenade

\$40.00 per dozen

Hot Canapés (ordered by the dozen)

Caramelized Onion, Basil & Goats Cheese Tarts
 Rice Cakes with Curried Crab
 Heirloom Carrot Gougeres
 Parsnip & Mushroom Tarts
 Asparagus in Phyllo with Hollandaise
 Fried Green Tomatoes & Tartar Sauce
 Honey & Garlic Fritter, Basil Aioli
 Sweet Corn Beignets, Smoked Paprika Dressing
 Sushi Rice Fritters, Nori Hollandaise
 Baby Spinach Fondue, pita Crisps
 Sunflower Crusted Pickerel, Pear Puree
 Baked Scallop Purses, Balsamic Crème

Trio Dip Platter

Carrot & Ginger, White Onion & Parmesan, Spinach & Sunflower
 & Toasted Pita Crisps

Small Platter (serves 12) \$120.00

Medium Platter (serves 20) \$200.00

Large Platter (serves 30) \$300.00

Platter of Assorted Deluxe Artisanal Cheese

A selection of cow, goat, sheep, and organic milk cheeses
 produced across Canada and from around the world served with homemade breads, crisps, rosemary honey,
 dried fruits & nuts.

Small Platter (serves 12) \$216.00

Medium Platter (serves 20) \$360.00

Large Platter (serves 30) \$540.00

Charcuterie Platter

Ontario Cheddar

An Assortment of Local Charcuterie such as
 Summer Sausage, Garlic Sausage and Hungarian Smoked Pork Loin
 Served with assorted Mustards and Pickles and Breads

Small Platter (serves 12) \$168.00

Medium Platter (serves 20) \$280.00

Large Platter (serves 30) \$420.00

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Dinner Menu

Please create a menu by selecting one starter, two entrees and one dessert

Starters

Soups

Chilled Zucchini Soup, Tomato & Oil
Fennel Soup, Olive Oil, Sour Dough Croutons, Parmesan
Savoy cabbage Soup, Shrimp Rilette
Sweet Corn Soup, Charred Cherry Tomatoes, Olive Oil, Basil
Tomato Gazpacho
Chilled Pea Soup, Crème Fraiche, Mint Oil
Roasted Tomato Soup, Baby Mozzarella
Wild Mushroom Soup, Whole Milk Ricotta
Spiced Lobster & Sweet Potato Soup, Scallions
Chilled Leek, Potato & Parsley Soup

Salad

Caesar Salad, Parmesan, Brioche Croutons
Marinated Milton Mushroom Salad, Arugula, Goats Cheese, Red onion Vinaigrette
Baked Goats Cheese Salad, Toasted Walnuts, Mustard Dressing, Roasted Cherry Tomatoes
Rainbow Carrot Salad, Baby Arugula, Yogurt Dressing
Grilled Zucchini Salad, Baby greens, Sbrintz, Garlic Dressing
Baby Greens Salad, Shaved Radish, Apple, Horseradish Aioli

Appetizers

Marinated Melon Carpaccio, Pepper, Mint, Radish, Purple Diakon
Buffalo Mozzarella, Heirloom Tomato, Basil Pesto, Black Pepper
Smoked Salmon, Sweet Pepper & Cucumber Mignonette, Crème Fraiche
Steak Tartar, Quails Egg
Shrimp a la Nage, Smoked Paprika, Chickpeas
Milton Mushrooms & Barley Risotto, Parsley Salad
Marinated Ice Prawns, Mint, Romaine and Cucumber Salad, Lemon Aioli

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Dinner Menu Continued

Please create a menu by selecting one starter, two entrees and one dessert

Entrées

Fish & Seafood Options

Seared Whitefish, Arugula, Purple Onions, Baby Carrot Nage
Haddock with Celery, Fingerling Potato, Bacon, Vin Blanc
Mussel Ragout, Baby Leeks, New Potato Saffron
Roasted Pickerel, Wild Rice & Vegetable Risotto, Garden Vegetable Sauce
Baked Arctic Char, Fricassee of Peas & Pole Beans, New Potato, Fennel Veloute
Steal Head Trout, White & Green Asparagus, Farfelle Tomato & Basil Broth

Meats, Poultry & Vegetarian Options

Whole Roasted Beef Tenderloin, Lyonnaise Potato, Mustard Jus
Carved Veal Loin, Jerusalem Artichokes, Milton Mushrooms, Swiss Chard, Cabernet Fran Jus
Rack of Lamb with Rosemary Honey, Herb Crushed tomato, Goats Cheese & Potato Gratin
Pork Loin Chop, Celery Root & Leek Fondue, Baby Spinach, Mustard, Apple Jus
Chicken Breast Supreme, Zucchini, Quinoa, Tomato Oil, Natural Jus
Crisp Duck Leg, New Potato, Sweet Onion, Endive, Garlic & Sage Jus
Wild Mushroom Risotto, Parsley & Parmesan

Desserts

Strawberry Angel food Cake, Sour Cream & Basil Ice Cream
Dark Chocolate Mousse, Chocolate Chards, Citrus Sauce
Caramelized Lemon Tart, Blueberry Ice Cream
Strawberry & Coconut Parfait, Hazelnut Praline, Crushed Red Fruits
Vanilla Macaroons, Ice Wine Mascarpone, Honey Ice Cream
Roasted Fruit Tart, Black Pepper Caramel, Fleur de Sel Ice Cream
Rum Babas, Vanilla Cream
Coffee & Chocolate Martini
Baked Apple Napoleon

Coffee & Tea Service included

***Three Course Menu Part of Corporate Package
\$15 Supplement for each additional course(s)***

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Wine Selections

Champagne and Sparkling Wines

- 2007 Prosecco IGT, Sernissima \$50
- 2008 Niagara Peninsula, Sparkling "Dolomite", Cave Spring \$50
- N/V California, Chandon, \$75
- N/V France, Champagne, Mumm Cordon Rouge, \$100
- N/V France, Champagne, Moët et Chandon \$110
- N/V France, Champagne, Veuve Cliquot \$130

White:

- 2009 Italy, Alto Adige, Pinot Grigio, Wilhelm Walch \$60 *Crisp, Almonds, Biscuit*
- 2009 Sannio Falanghina DOC, Falanghina, Feudi di San Gregorio \$60 *Pear, Acacia Flower, Banana*
- 2009 Grave del Friuli, Pinot Grigio, Forchir \$50
- 2008 Niagara Peninsula, Sauvignon Blanc, Peninsula Ridge \$50 *Gooseberry, Grapefruit, Minerals*
- 2009 Marlborough, Sauvignon Blanc, Spy Valley \$ 55 *Grapefruit, Grassy, Bright*
- 2009 Niagara Escarpment, "Dolomite" Riesling, Cave Spring \$45 *Dry, Limestone, Zest*
- 2008 Niagara Escarpment, Chardonnay Musqué, Cave Spring \$45 *White Flowers, Orange Blossom*
- 2008 Argentina, Unoaked Chardonnay, Gozzo \$55 *Round, Mango, Mandarin*
- 2009 Niagara Peninsula, "Langdon Hall" Chardonnay, Tawse \$50 *Honeycomb, Apples, Butter*
- 2008 California, Sonoma County, Chardonnay, Murphy Goode, \$60 *Guava, Butter scotch*
- 2007 Washington State, Gewurztraminer, Washington Hills \$55 *Rosepetal, Almond, Spice*
- 2009 France, Vouvray, Sec Tendre, Château Gaudrelle \$60 *Hazelnut, Truffle, Honeysuckle*

Red:

- 2009 Languedoc Pinot Noir, "Pure", Chateau de Brau \$60 *Light, Sugar Beets, Raspberries*
- 2008 Monterey, Pinot Noir, Carmel Road \$60 *Rich, Raspberry, Toffee*
- 2008 Washington, Merlot "The Velvet Devil", Charles Smith Wines \$60 *Dark Chocolate, Spice, Cherry*
- 2008 Niagara Peninsula, Cab/Merlot, Cave Spring \$45 *Plum, Mocha, Pepper*
- 2008 Italy, Dolcetto d'Alba, Sandrone \$60 *Violette, Light, Spice*
- 2007 Sonoma Valley, Red, St. Francis \$65 *Peppery, Earthy, Blackberry*
- 2008 Chile, Maipo Valley, Cabernet Sauvignon, Cartagena \$55 *Dark, Smokey, Mocha*
- 2006 California, North Coast, Cabernet Sauvignon, Ray's Station \$60 *Chocolate, Cigar Box*
- 2008 Barossa Valley, Shiraz, Earthworks \$60 *Dense, Dark, Fruit*
- 2009 Argentina, Malbec Reserve, Humberto Canale \$50 *Bramble, Milk Chocolate, Black Pepper*

Dessert Wines

- 2004 Niagara Peninsula, Select Late Harvest Vidal, Daniel Lenko, \$60
- 2008 Niagara Peninsula, Riesling Ice Wine, Inniskillin, \$140

Langdon Hall Seminars
Hosted by In-house Sommelier
For parties of 8 guests or greater

Afternoon & pre-dinner amusements

A Blind Tasting

Put your wine knowledge to the test. After a brief introduction, 6 wines will be offered for tasting. After each sampling everyone will participate in discovering the sampled wine. The Sommelier will explain the unique characteristics of each wine in efforts to assist you in determining what region and grape variety you sampled.

6 samples 60 minutes \$55.00 per person

New World versus Old World Wines

How does tradition stack up to technology. Compare old world regions to new world regions and see. France, Italy and Spain vs. Canada, USA and South America.

6 samples 60 minutes \$55.00 per person

The Wonderful World of Sparkling Wines

Learn about the different methods behind sparkling wines along with a hint of history and up and coming areas to keep an eye on.

4 samples 60 minutes \$60.00 per person

Cheese and Wine Tasting

Participate in a wine and cheese party with a little education. The Sommelier will pair some excellent wines with a delicious collection of cheeses. Through a sampling and discussion guests will be introduced to some wonderful flavours.

3 samples of each 45 minutes \$55.00 per person

Beer Tasting

Learn about the art of beer making. From ales to porters, a brief history of beer and why it's not just suds!

4 samples of each 45 minutes \$30.00 per person

Mixology

Learn the essential techniques to create tasty beverages - cocktail, layering and flaming. To mix or stir? Guests will participate creating 3 cocktails with our in house mixologist.

3 samples of each 45 minutes \$30.00 per person

After Dinner Amusements

Port Tasting

Instead of a night cap participate in a discussion and sampling of 4 ports. Learn the history of port production, what makes a good vintage, how to select a style of Port you'll enjoy.

4 samples 45 minutes \$55.00 per person

Cognac Tasting

How civilized... Our Sommelier will unravel the mystery behind VSOP, XO and how to select a cognac that's right for you.

3 Samples 45 minutes \$60.00 per person