



## 2018 SPRING & SUMMER DINNER MENU SELECTIONS FOR EVENTS

### Menus prepared by Executive Chef Jason Bangerter

Pinnacle Award's, Chef of the Year 2017

Canada's 100 Best, Farm to Table Chef 2017

Ranked 5<sup>th</sup> by Canada's 100 Best Restaurants 2018

Langdon Hall proudly supports our local farmers, foragers and artisans. As a *Feast On* certified and *Ocean Wise* partner, we are committed to ensuring our menu items are sustainably and responsibly sourced. In addition, we also have the luxury to forage wild produce growing on the property and harvesting from our kitchen gardens. This allows your menus to be created to showcase a unique sense of place experience.



## RECEPTIONS

### PASSED CANAPÉS

#### COLD CANAPÉS

LH Garden Cold Rolls (d, g, v, nf)  
Fennel Cracker, Smoked Salmon (nf, d,)  
Marinated Olive Ficelles (v, nf)  
Beef Tartare, Flat Bread, Nasturtium (g, d, nf)  
Cucumber, Seasoned Yogurt, Mint (g, v, nf)

#### HOT CANAPÉS

Red Wine and Beetroot Arancini-Fontina (v)  
Heritage Pork Cromesquis, Dijonnaise (n)  
Garden Fritter, Herbs, Soured Cream (v, nf)  
Wild Salmon Pastry, Basil Pesto (n)  
Lemon Financier, Spring Pea, Ramp Aioli (v, nf)

Canapés \$45.00 per dozen.

Oysters on the ½ shell \$48.00 per dozen, served with Mignonette. Minimum of one dozen per type.

### DUO DIP PLATTER

Sample dip- *Green Goddess* (g, nf)  
Sample dip- *Eggplant Caviar, Smoked Paprika* (nf, d, g, v)  
Served with Toasted Pita Crisps and Vegetable Crudités.  
Small Platter (serves 12) \$170.00  
Medium Platter (serves 20) \$280.00  
Large Platter (serves 30) \$420.00

### PLATTER OF ASSORTED ARTISANAL CHEESES

*(Based on 2oz. per guest)*

A selection of artisanal Canadian and International cheeses.  
Cow, Goat, Sheep and Organic milk varieties.  
Served with homemade breads, crisps, honey, dried fruits and nuts.  
Small Platter (serves 12) \$216.00  
Medium Platter (serves 20) \$360.00  
Large Platter (serves 30) \$540.00

### CHARCUTERIE PLATTER

An Assortment of Local Charcuterie such as:  
Dried & Smoked Sausage, Cured Meats, Pâté  
Served with assorted mustard, pickles & sourdough bread.  
Small Platter (serves 12) \$216.00  
Medium Platter (serves 20) \$360.00  
Large Platter (serves 30) \$540.00

### RAW FOOD BAR ON ICE

*(Minimum of 12 guests)*

Bay Scallop Ceviche, Prawns & Oysters  
Served with Mignonette, Hot Sauce, Citrus and Toasted Pita Crisps.  
\$42.00 per person

Optional Add on: Decorative Ice Display from \$200.00

v ~ vegetarian; g ~ gluten free; d ~ dairy free; nf ~ nut free

18% service charge plus 13% HST on all charges.



## PLATED DINNER SELECTIONS

Waiter served to a designated dining area.

*Please create a three course menu by selecting one starter, two entrées and one dessert.*

Option to add: an Amuse Bouche - \$5.00 per person supplement

### SOUPS

- Golden Potato & White Asparagus, Dill Cream, Brioche (v, nf)
- Chilled Sweet Pea & Herb Soup, Flowers, Buttermilk (v, g, nf)
- Roasted Red Pepper Soup, Heirloom Tomato & Basil (v, g, d, nf)
- Summer Truffle with Chive Cream & Foraged Mushroom Powder (v, g, nf)
- Chilled Golden Vegetable Gazpacho, Garden Antiboise (v, g, d, nf)

### SALADS

- Baby Gem Lettuce, Fire Roasted Eggplant, Crumbled Feta, Courgette, Mint (g, v, nf)
- Organic Leaves, Flowers and Herbs, Garden Crudités, Niagara Wine Vinaigrette (g, nf, d, v)
- Romaine and Pole Beans, Sour Dough Crisps, Green Goddess (nf)

### APPETIZERS

- Heirloom Tomatoes, Strawberries, Mascarpone, Basil (g, nf, v)
- Marinated Albacore Tuna, Cucumber, Perilla & Cantaloupe (g, nf, d)
- Fresh Chèvre, Beets, Red Cabbage, Watermelon, Raspberry Dressing (g, nf, v)
- Ricotta Ravioli, Mushroom Fricassée, Herb Salad (nf, v)
- Toasted Barley & Fine Herbs Risotto, Cherry Tomato, Grana Padano (v)

Option to add: Chilled Intermezzo- \$5.00 supplement

- Cucumber & Mint (g, d, nf, v)
- Lemon & Celery (g, d, nf, v)
- Nasturtium (g, d, nf, v)

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1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | [www.langdonhall.ca](http://www.langdonhall.ca)

## PLATED DINNER CONTINUED

### ENTRÉES

Elora Chicken, Sweet Corn & Mushroom Fricassée, Madeira Sauce (g, nf)  
Lamb Loin, Herbed Israeli Couscous, Piperade, Lamb Vinaigrette (g, d, nf)  
Pepper Corn Beef Tenderloin, Confit Potato, Hen of the Woods, Brandy Jus (g, nf)\*  
Beef Short Rib Bourguignon, Heirloom Carrots, Smoked Bacon, Red Wine (g, nf)  
Halibut, Holland Marsh Leeks, Golden Pepper Purée, Sauce Vierge (nf, g)  
Steelhead Trout, Spring Onion, Petit Pois, Young Garlic, Lemongrass Nage (g, nf)

*\*Chef's meats are prepared pink, medium rare.*

### VEGETARIAN

Toasted Barley Risotto, Asparagus, Mushrooms, Hazelnuts & Sheep's Milk Cheese (v, nf)  
Heirloom Carrots, Crushed Chickpeas, Ox-Eye Daisy Salsa Verdi (d, gf, v, nf)  
Portobello Steak, Soft Cheese, Roasted Tomato, Pickled Onion, Garden Leaves (v, g, nf)  
Baked Onion, Sweet Corn, English Pea & Carrot Ragoût (v, g, d, nf)  
Summer Truffle and Croissant Pudding, Roasted Maitake, Parmesan, Sweet Pea Salad (v, nf)

Option to add: Pre-dessert - \$8.00 supplement  
Passion Fruit Sorbet, Salted Chocolate (nf, v, gf, d)  
Minted Champagne Jelly and Fresh Fruit (v, g, d, nf)

### DESSERTS

LH Signature 70% Dark Chocolate Ganache, Coconut, Strawberry (g, d, nf, v, vegan)  
Vanilla & Laurel Custard, Fresh Berries, LH Florals (g, nf, v)  
Thyme Poached Peaches, Chantilly, White Chocolate Granola (nf, v)  
Buttery Shortbread, Lemon Curd, Meringue (nf, v)  
Pot de Crème, LH Signature 40% Milk Chocolate, Rose Scented Earl Grey (g, n, v)

Option to add: 2 oz. Cheese Course- \$18.00 supplement  
Two of Canada's Best, Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier - \$45.00 per dozen supplement

*Minimum of one dozen per type*

French Macaron                      Pâté de Fruit  
Opera Cake                              Bouchon

LH Signature Chocolate Truffles - \$48.00 per dozen  
LH Signature 70% Dark Chocolate or LH Signature 40% Milk Chocolate  
*Minimum of one dozen per type*

### Coffee & Tea Service Included

***Three course dinner menu \$85.00 per guest, plus gratuities and HST or part of package.  
\$20.00 Supplement will apply for each additional course.***

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## OPTIONAL ENHANCEMENTS

### LATE NIGHT ENHANCEMENTS

#### PLATTER OF ASSORTED ARTISANAL CHEESES

*(Based on 2oz. per guest)*

A selection of artisanal Canadian and International cheeses.

Cow, Goat, Sheep and Organic Milk varieties.

Served with homemade breads, crisps, honey, dried fruits and nuts.

\$18.00 per person *(min 12 guests required)*

#### CHARCUTERIE PLATTER

An Assortment of Local Charcuterie such as:

Dried & Smoked Sausage, Cured Meats, Pâté

Served with assorted mustard, pickles and sourdough bread.

\$18.00 per person *(min 12 guests required)*

#### FRUIT DIP PLATTER

Seasonal Sliced Fruit & Berries

Spiced Yogurt Dipping Sauce

\$10 per person *(min 12 guests required)*

#### TEA SWEETS

\$45.00 per dozen

Macarons (g)

Lemon Tea Cakes (nf)

Bouchon (nf)

*Minimum of one dozen per type*

#### COOKIES

\$45.00 per dozen

LH Crackle Cookies(g, nf, d)

Double Chocolate Cookies (v, nf)

Oregano Corn Cookies (nf, v)

Chocolate Chip (nf)

Oatmeal Raisin (nf)

*Minimum of one dozen per type*

#### SQUARES

\$45.00 per dozen

Decadent Chocolate Brownies (nf, v)

Raspberry Cheesecake (nf, v)

*Minimum of one dozen per type*

#### LH SIGNATURE TRUFFLES

\$48.00 per dozen

LH Signature 70% Dark Chocolate or LH Signature 40% Milk Chocolate

*Minimum of one dozen per type*

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## OPTIONAL LATE NIGHT ENHANCEMENTS CONTINUED

### “PUB FOOD”

Beef Sliders \$60.00 per dozen  
Mini Grilled Cheese \$54.00 per dozen (v)  
Chicken Parmesan \$54.00 per dozen  
Banh Mi, Pork Belly, Slaw \$60.00 per dozen  
Vegetarian Banh Mi, Slaw \$54.00 per dozen (v)  
Mini Langdon BLT \$54.00 per dozen  
French Fries (with Ketchup) \$48.00 per dozen (v, g)  
Beef Cheek Poutine \$84.00 per dozen (g)  
Braised Hen Poutine \$84.00 per dozen (g)  
Parmesan Fries with Truffle \$60.00 per dozen (v, g)  
Cauliflower “Wings”, Cilantro, Ontario Peanuts \$45.00 per dozen (v)

### MINIATURE DESSERTS

LH Chocolate Pot de Crème, Salted Caramel, Roasted Peanuts (g, v)  
Mini Vanilla Bean Brûlée (g, nf, v)  
Summer Berry Trifle (nf, v)  
\$54.00 per dozen  
*Minimum of one dozen per type*

### SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing  
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream  
LH Chocolate Ganache Cake  
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream  
Vanilla Peach Cheesecake  
\$60.00 per 8 inch cake

v ~ vegetarian; g ~ gluten free; d ~ dairy free; nf ~ nut free

18% service charge plus 13% HST on all charges.