



## 2018 SPRING & SUMMER MENU SELECTIONS FOR CORPORATE 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.



**As part of your corporate package, the following meals are included:**

Continental breakfast display  
Continuous beverage service in the morning  
Plated three course lunch or buffet lunch  
Continuous beverage service in the afternoon with  
freshly baked cookies (1 ½ per person), and whole fruit basket in the meeting room (2 fruits)  
Plated three course dinner

Add-on options at additional costs:

Hot items at breakfast  
Plated breakfast  
Snack items at morning or afternoon break  
Reception foods  
Additional courses to the lunch or dinner menu

Using the following selections, please create your plated lunch and/or plated dinner menus:

Three course menu:

One starter  
One main course (two options for parties of 60 guests or fewer)  
One dessert

Four course menu:

One soup  
One salad/appetizer  
One main course (two options for parties of 60 guests or fewer)  
One dessert

Please note:

With advance notice any dietary requests can be accommodated outside of your menu selections.

**LUNCH BUFFETS**

Chef prepares a daily selection offering:

One soup, three salads, two main courses, two side dishes and two desserts.  
Should you wish to select a specific menu, please advise your catering contact.

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

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

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



## **BREAKFAST OPTIONS**

### **CONTINENTAL BREAKFAST DISPLAY**

Available in the meeting room, a designated dining area, or in the main dining room  
*(Minimum numbers required for a buffet is 6 persons)*

### **CONTINENTAL BREAKFAST DISPLAY WITH ADDITIONAL OPTIONS**

Available in the meeting room, a designated dining area, or in the main dining room  
*(Minimum numbers required for a buffet is 10 persons)*

### **PLATED BREAKFAST MENU**

Waiter served to a designated dining area or in the main dining room  
Please create a two course menu by selecting one pre-set item and one main.

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## CONTINENTAL BREAKFAST

Breakfast Pastries  
Smoked Salmon with Capers & Dill (g, d)  
Grapefruit  
Ontario Cheddar  
Charcuterie  
Quiche Lorraine (groups larger than 12)  
Caramelized Onion & Bacon Frittata (groups under 12)  
Seasonal Fruit Crumble  
Yogurt  
Handmade Butter & Preserves  
Berry Parfaits  
House Granola  
Marinated Fruits  
Freshly Squeezed Orange, Grapefruit  
& Cranberry Juices  
Freshly Brewed Coffee & Variety of Teas

The above items will be part of the private/meeting room display.

Seasonal additions are offered in the Main Dining Room.

\$28.00 per person, plus taxes and service charges or part of package

### **Additional breakfast options that can be added to a continental breakfast:**

Brioche French Toast with Ontario Maple (v)

Smoked Bacon or Sausage - \$7.00 per person

OR

Eggs Benedict with Soft Poached Eggs, Toasted Cornmeal Muffin with  
Country Ham and Sauce Hollandaise (v ~ remove ham) - \$7.00 per person

OR

Scrambled Eggs with Sautéed Mushrooms, Spring Onion and Enoki (v) - \$7.00 per person

### Available Side Options

Bacon - \$4.00 per person

Sausage - \$6.00 per person

Lyonnais Potatoes - \$4.00 per person

Marinated Tomatoes - \$3.00 per person

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## **PLATED BREAKFAST**

Waiter served to a designated dining area.

As guests arrive to breakfast, a server will extend juice and hot beverages. A pastry basket (1 piece per guest) will be displayed on the table. Once service begins a two course menu will be served:

Select one pre-set and one main for your event.

### **PRE-SET**

Bowl of Fresh Fruits

or

Sliced Grapefruit with Mint

or

Individual Berry Compote Yogurt Parfait with House Granola

### **MAIN**

Eggs Benedict with Fried Potatoes

or

Scrambled Eggs with Potatoes, Onions & Thyme

or

Quiche Lorraine & Lightly Dressed Greens

or

Sliced Smoked Salmon on Molasses Bread with Caper Cream Cheese

\$35.00 per person

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## MEETING BREAK ITEMS

### BEVERAGE DISPLAY

Beverage Service: coffee, decaffeinated coffee, selection of teas with lemon and honey, sugar and sweeteners, whole and skim milk (soy milk available upon request).

San Pellegrino Flavoured Sparkling Waters, Coke and Diet Coke, Ginger Ale  
Pitcher of Cranberry Juice in the morning and a pitcher of House Made Soda in the afternoon.

\$9.00 per person- 1/2 day/ included in package

### THEME BREAKS

For groups of 10 or more.

THE CONTINENTAL - \$23.00

Fresh Grapefruit & Orange Juice  
Freshly Baked Morning Pastries  
Butter & Preserves

Fresh Sliced Fruit and Berries (nf, g, d, v)

LIGHT & FRESH - \$21.00

Individual Fruit Loaves (nf)  
Fresh Sliced Fruit (nf, g, v)  
Seasonal Fruit Smoothies (d, nf, g, v)

ENERGY BREAK - \$24.00

Hemp Seed Energy Bars (nf, g, v)  
Daily Fresh Squeezed Juice  
Power-Up Trail Mix (g, v)  
Fresh Whole Fruits (g, nf, v)

CHEESE PLEASE - \$25.00

Parmesan Cheese Straws (nf)  
House Made Bread & Butter  
Imported and Domestic Cheeses  
Dried Fruit and Nuts

INTO THE GARDEN - \$21.00

Crispy Wonton, Crudités, Green Goddess  
Zucchini Muffins  
Fresh Sliced Fruit, LH Honey Yogurt (nf, g)

DOUGHNUTS! - \$18.00

Ice Cold Skim, 2% & Chocolate Milk  
Assorted Fresh Doughnuts  
Fresh Sliced Fruit and Berries (nf, g, v)

LH SIGNATURE CHOCOLATE - \$28.00

LH Signature 70% Dark Chocolate Bar (g, nf, v, vegan, d)  
Miniature Terroir Au Lait Pot de Crème, Salted Caramel, Roasted Peanuts (g)  
LH Chocolate Chip Cookies (nf)  
Ice Cold Skim, 2% & Chocolate Milk

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## MORNING ITEMS

Individual Banana Bread (nf)	\$35.00 per dozen
Individual Banana Bread (g, nf)	\$38.00 per dozen
Individual Berry Compote Yogurt Parfait with Granola	\$9.50 per item
Buttermilk Scones with Heavy Cream & Preserves (nf)	\$54.00 per dozen
Vanilla Scones with Heavy Cream & Preserves (g, d, nf)	\$56.00 per dozen
Fruit Smoothie (d, nf)	\$8.00 per portion
Fresh Fruit Platter (nf, g, v)	\$8.00 per portion
Fruit Kabobs with Yogurt & Honey (g, nf)	\$48.00 per dozen
LH Famous Croissants (nf)	\$60.00 per dozen
(Miniature \$45.00 per dozen)	
Pain Au Chocolat (nf)	\$72.00 per dozen
(Miniature \$48.00 per dozen)	
Sliced Fruit Loaf (nf)	\$35.00 per dozen
Sliced Fruit Loaf (g, nf, d)	\$38.00 per dozen
Miniature Muffins (nf)	\$30.00 per dozen
Miniature Muffins (g, d, nf)	\$34.00 per dozen

## AFTERNOON ITEMS

Granola Bars (nf,v)	\$42.00 per dozen
Hemp Seed Bars (nf, g, v, d)	\$42.00 per dozen
Crudités, Roasted Garlic & Greenhouse Herbs	\$5.50 per person
Freshly Baked Cookies	\$45.00 per dozen
Freshly Baked Cookies (g)	\$48.00 per dozen
Decadent LH Signature Chocolate Brownies (nf)	\$45.00 per dozen
Decadent LH Signature Chocolate Brownies (nf, g)	\$48.00 per dozen
Individually Bagged Seasoned Kettle Chips (nf, g, v)	\$4.00 per bag
Spiced Nuts (g, v)	\$9.00 per bag
Marinated Olives (g, nf, v)	\$9.00 per person
Won Ton Crisps with Dips (v, nf)	\$9.00 per person
Ice Cream Bars ( <i>Häagen-Dazs</i> or <i>Sorbet</i> )	\$13.00 per bar
LH Signature 70% Dark Chocolate Bar	\$13.00 per bar
LH Signature 40% Milk Chocolate Bar	\$13.00 per bar
Coffee/Tea/Assorted Cold Beverages/Water	\$9.00 per person – ½ day
Coffee/Tea	\$4.75 per person – ½ day
Petit Fours <i>Minimum of one dozen per type</i>	\$45.00 select items/per dozen
Seasonal Afternoon Tea Sweets ( <i>4 Seasonal Varieties</i> )	\$45.00 per dozen
(Only available Friday, Saturday & Sunday <i>Minimum of one dozen per type</i> )	

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## **LUNCH OPTIONS**

### **LANGDON HALL BOXED LUNCHES**

Available outside of the meeting room or to go.

### **CHEF'S DAILY BUFFET**

Available in the meeting room or in a designated dining room area.

*(Minimum numbers required for a buffet is 10 persons)*

### **COLD LUNCH BUFFET**

Available in the Meeting Room or in a Dining Room

*(Minimum numbers required for a buffet is 10 persons)*

### **PLATED LUNCH MENU**

Waiter served to a designated dining area

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

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## **LANGDON HALL BOXED LUNCHES**

Crudités & Homemade Dip

Chef's Choice Daily Sandwich on Freshly Baked Breads

LH Signature 40% Milk Chocolate Bar

Whole Piece of Fruit, Pretzels & Bottle of Water

\$38.00 plus taxes and service charge or part of package

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## CHEF'S DAILY BUFFET

Available in the meeting room or in a designated dining area.

*(Minimum numbers required for a buffet is 10 persons)*

### Basket of Sourdough Bread

#### SELECT ONE SOUP

- |  |   |
|--|---|
| Golden Potato & Onion, Dill Cream (v, g, nf) | Chilled Sweet Pea, Flowers, Buttermilk (v, g, nf) |
| Sweet Pepper, Olive Oil and Basil (v, g, nf) | Chilled Vegetable Gazpacho (v, g)                 |
| Summer Truffle, Garden Chives (v, nf)        | Chilled Watermelon, Ginger, Cilantro (v, g)       |

#### SELECT TWO SALADS

- Soft Herb Couscous, Cucumber, Spring Onion, Pistachio (d, v)
- Baby Gem Lettuce, Eggplant, Crumbled Feta, Courgettes, Mint (nf, v)
- Toasted Sourdough Salad, Tomato, White Balsamic, Parmesan (nf, v)
- Organic Leaves & Herbs, Niagara Wine Vinaigrette (nf, d, g, v)
- Butter Lettuces, Shaved Radish, Dried Tomato, Lemon Caper Dressing (nf, d, g, v)
- Summer Slaw, Lemon Grass, Chili, Rice Wine (nf, d, g, v)

#### SELECT TWO ENTRÉES

- Seared Trout, Sauce Ravigote, Dressed Parsley (nf, g)
- Pacific Rockfish, Celery, Cherry Tomato Vinaigrette (nf, g)
- Bay Scallop, Mussels and Sweet Shrimp with Champagne Leek Nage (nf, g)
- Seared Chicken Thighs, Shimeji Mushroom Pickle, LH Honey Citrus Jus (nf, g)
- Roasted Beef Strip Loin, Béarnaise Relish (nf, g)
- Carved Lamb Leg, Ratatouille, Basil, Olive Oil (nf, g)
- Slow Braised Beef Short Rib, Spring Onion, Corn Chutney (nf, g)
- Cold Poached Wild Salmon, Fennel Salad, Lemon Yogurt, Nasturtium (nf, g)

#### SELECT TWO SIDES

- Maple Roasted Carrots, Toasted Hazelnuts & Chives (v, gf)
- Glazed Beets, Pole Beans & Dill (nf, g, v)
- Toasted Barley & Fine Herbs Risotto, Confit Garlic, Grana Padano (v, nf)
- Heirloom Potato, Chorizo and Marjoram Succotash (nf, g)
- Steamed New Potatoes, Herb Butter (nf, g)
- Apple Wood Smoked Cheese Macaroni (nf)

#### SELECT TWO DESSERTS

- |   |   |
|---|---|
| LH 70% Dark Chocolate, Hazelnut Tart (g, d, v, vegan) | Berry Shortcake, Vanilla Bean Chantilly (nf, v) |
| Rhubarb & Almond Tart Tatin (v)                       | Ganache Cake (g, nf, v)                         |
| Lemon Meringue Cake (d, nf, v)                        | Seasonal Sliced Fruit (g, d, nf, v, vegan)      |
| Assorted Squares                                      | Caramelized LH 40% Milk Chocolate Tart (nf, v)  |

#### Coffee & Tea Service Included

***Chef's Daily Buffet \$72.00 per person, plus gratuities and HST or part of package.***

***Supplements will apply for additional selections.***

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## COLD LUNCH BUFFET

Available in the meeting room or in a designated dining area.

*(Minimum numbers required for a buffet is 10 persons)*

Basket of Sourdough Bread

### SELECT ONE SOUP

Golden Potato and Onion, Dill Cream (v, g, nf)      Chilled Sweet Pea, Flowers, Buttermilk (v, g, nf)  
Sweet Pepper, Olive Oil & Basil (v, g, nf)      Chilled Vegetable Gazpacho (v, g)  
Summer Truffle, Garden Chives (v, nf)      Chilled Watermelon, Ginger, Cilantro (v, g)

### SELECT TWO SALADS

Soft Herb Couscous, Cucumber, Spring Onion, Pistachio (d, v)  
Baby Gem Lettuce, Eggplant, Crumbled Feta, Courgettes, Mint (nf)  
Toasted Sourdough Salad, Tomato, White Balsamic, Parmesan (nf)  
Organic Leaves & Herbs, Niagara Wine Vinaigrette (nf, d, g, v)  
Butter Lettuces, Shaved Radish, Dried Tomato, Lemon Caper Dressing (nf, d, g, v)  
Summer Slaw, Lemon Grass, Chili, Rice Wine (nf, d, g, v)

### SELECT THREE SANDWICHES

Poached Chicken Salad, Basil Mayo, Sun Dried Tomato Bread  
Open Faced Chopped Farmhouse Eggs, Cornichon, Garden Radish, Butter Croissant (v)  
Slow Roasted Beef, Caramelized Onion, Whipped Chèvre, Country Bun  
Open Faced Smoked Salmon, Caper Cream Cheese on Black Molasses Loaf  
Stuffed Pain au Lait, Lemon Ricotta & Spinach (v)  
Roasted Peppers, Soft Cheese & Herb Focaccia (v)  
Pulled Pork Sammy, Honey Bourbon BBQ Sauce (df)  
Breaded Chicken Parmesan, Tomato Fondue, Milk Bun

### SELECT TWO DESSERTS

LH Signature 70% Dark Chocolate, Hazelnut Tart (g, d, v, vegan)  
Rhubarb & Almond Tart Tatin (v)  
Lemon Meringue Cake (d, nf, v)  
Caramelized LH Signature 40% Milk Chocolate Tart (nf, v)  
Berry Shortcake, Vanilla Bean Chantilly (nf, v)  
Ganache Cake (g, nf, v)  
Seasonal Sliced Fruit (g, nf, d, v, vegan)  
Assorted Squares

### Coffee & Tea Service Included

***Cold Lunch Buffet \$60.00 per person, plus gratuities and HST or part of package.***

***Supplements will apply for additional selections.***

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

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

## PLATED LUNCH SELECTIONS

Waiter served to a designated dining area.

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

### SOUPS

Golden Potato & Leek, Dill Cream, Brioche (v, g)  
Chilled Sweet Pea & Herbs, Flowers, Buttermilk (v, g)  
Heirloom Tomato & Basil, Extra Virgin Olive Oil (v, g)  
Chilled Golden Vegetable Gazpacho (v, g, df)

### SALADS

Summer Slaw, Ontario Peanuts, Lime Leaf, Coriander, Rice Wine Vinegar (v, gf)  
Organic Leaves, Flowers & Herbs, Garden Crudités, Niagara Wine Vinaigrette (v, gf, nf, d)  
Romaine, Pole Beans, White Anchovy, Green Goddess, Mimolette (g, nf)

### APPETIZERS

Heirloom Tomatoes, Strawberries, Mascarpone, Basil (g, nf, v)  
Mustard Greens & Beetroot with Cider Vinaigrette, Crème Fraîche  
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)

### ENTRÉES

Striped Bass, Soft Leeks, New Potato, Sauce Vierge (nf, g)  
Steelhead Trout, Spring Onion, Petit Pois, Lemongrass Nage (nf, g)  
Elora Chicken, Sweet Corn and Mushroom Fricassée (nf, gf)  
Roasted Beef Striploin, Truffle Bread Pudding, Scallion, Roasted Garlic Jus (n)\*  
Braised Beef Short Rib Bourguignon, Heirloom Carrots, Smoked Bacon, Red Wine (n, g)

### VEGETARIAN

Heirloom Carrots, Crushed Chickpeas, Ox-Eye Daisy Salsa Verdi (d, gf, v, nf)  
Summer Truffle Bread Pudding, Roasted Mushrooms, Parmesan, Sweet Pea Salad (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, nf)

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

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## PLATED LUNCH CONTINUED

### 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)

*Three Course Menu \$72.00 per person, plus gratuities and HST or part of package.  
\$20.00 Supplement for each additional course(s).  
Supplements will apply for additional selections.  
\*Chef's meats are prepared pink, medium rare.*

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## 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

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## 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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## 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, g, 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.***

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

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

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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*

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

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

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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.

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