



2018 SPRING & SUMMER LUNCH 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 5th 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.



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

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

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

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)
- Toasted Sourdough Salad, Tomato, White Balsamic, Parmesan
- 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.

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

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

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, 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 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 (d)
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, d)

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, g)
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)

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

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

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.

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