



## 2018-2019 FALL & WINTER 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.



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)

**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)

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  
Dinner

Using the following selections, please create your plated lunch and/or plated dinner menus:  
*\*Parties of 60 guests or more must provide advance entree selections or choose a set menu.*

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

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## **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  
Golden Potato, Bacon & Gruyère Quiche (groups larger than 12)  
Caramelized Onion & Bacon Frittata (groups under 12)  
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 & Sauce Hollandaise (v ~ remove Ham) - \$7.00 per person

OR

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

#### Available Side Options

Sausage - \$6.00 per person  
Lyonnaise Potatoes - \$4.00 per person  
Bacon - \$4.00 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, sweeteners, whole & 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 & Berries (nf, g, d, v)

**CHEESE PLEASE - \$25.00**

Parmesan Cheese Straws (nf)

House Made Bread & Butter

Imported & Domestic Cheeses

Dried Fruit & Nuts

**LIGHT & FRESH - \$21.00**

Individual Fruit Loaves (nf)

Fresh Sliced Fruit (nf, g, v)

Seasonal Fruit Smoothies (d, nf, g, v)

**SWEET & SAVOURY - \$21.00**

Raw & Pickled Crudités

Green Goddess Dressing

Crispy Wonton

Pumpkin Cookies (nf, v)

Fresh Sliced Fruit, LH Honey Yogurt (nf, g)

**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)

**DOUGHNUTS! - \$18.00**

Ice Cold Skim, 2% & Chocolate Milk

Assorted Fresh Doughnuts

Fresh Sliced Fruit & 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 LH Famous Croissants (nf)                    | \$45.00 per dozen  |
| Pain Au Chocolate (nf)                                 | \$72.00 per dozen  |
| Miniature Pain Au Chocolate (nf)                       | \$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 or Sorbet</i> )                                   | \$13.00 per bar                |
| LH Signature 70% Dark Chocolate Bar   | \$10.00 per bar                |
| LH Signature 40% Milk Chocolate Bar   | \$10.00 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

Parsnip, Curried Apple Sauce (v, d, g, nf, vegan)      Butternut Squash, Winter Spice (v, d, g, nf, vegan)  
Sweet Onion & Potato (v, g, nf)      Portobello Soup, Truffle, Chives (v, g, nf)  
Chicken Broth, Roots & Beans (d, g, nf)      Rutabaga & Carrot, Maple Yogurt (v, g, nf)

### SELECT TWO SALADS

Winter Slaw, Crème Fraîche & Cumin Vinaigrette (v, g, nf)  
Endives, Roasted Carrots, Smoked Bacon, Maple & Thyme (g, nf)  
Curley Kale & Shaved Cauliflower, Creamy Anchoiade Dressing (g, nf)  
Heirloom Potato, Beet & Boiled Egg Salad with Horseradish Remoulade (v, d, g, nf)  
Romaine Lettuce, Chopped Radish, Red Onion Pickles, Lentil Dressing (v, d, nf)  
Greenhouse Herbs & Greens, Simple Niagara Wine Vinaigrette (v, d, g, nf)

### SELECT TWO ENTRÉES

Seared Salmon, Fennel, Orange, Dill Caper Butter (g, nf)  
Smoked Rock Fish, Clam Chowder, Soda Bread Crumb (nf)  
Seared Chicken Thighs, Button Mushroom, Red Wine, Dressed Parsley (g, nf)  
Beef Strip Loin, Black Pepper Pearls, Pepper Corn Sauce (g, nf)  
Slow Braised Beef Short Ribs, Confit Garlic Jus (g, d, nf)

### SELECT TWO SIDES

LH Honey Roasted Carrots, Grains of Paradise (v, d, g, nf)  
Charred Broccoli, Chimichurri, Lemon Zest, Chilies (v, d, nf, g)  
Maple Roasted Sweet Potato with Hazelnuts & Puffed Wild Rice (v, d, g, vegan)  
Crushed Potato Gratin, Aged Cheese & Garlic Bread Crumbs (v, nf)  
Roasted Brussel Sprouts with Cranberry & Squash (v, d, g, nf)  
Root Vegetable Tagine, Coriander, Dates & Chickpeas (v, g, nf, d)

### SELECT TWO DESSERTS

Caramelized LH 40% Milk Chocolate Tart (nf, v)      Chocolate Ganache Cake (v, nf, g)  
LH 70% Dark Chocolate, Hazelnut Tart      Sour Cream Lemon Pie (nf)  
(g, d, v, vegan)      Banana Pain Perdu (v, nf)  
Green Apple & Golden Raisin Strudel (v, nf)      Sliced Fruit (g, d, nf, v, vegan)  
Passion Fruit Meringue Cake (d, nf, v)      Assorted Squares

### 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

Parsnip, Curried Apple Sauce (v, d, g, nf, vegan)      Butternut Squash, Winter Spice (v, d, g, nf, vegan)  
Sweet Onion & Potato (v, g, nf)      Portobello Soup, Truffle, Chives (v, g, nf)  
Chicken Broth, Roots & Beans (d, g, nf)      Rutabaga & Carrot, Maple Yogurt (v, g, nf)

### SELECT TWO SALADS

Winter Slaw, Crème Fraîche & Cumin Dressing (v, g, nf)  
Endives and Roasted Carrots, Smoked Bacon, Maple & Thyme (g, nf)  
Curley Kale & Shaved Cauliflower, Creamy Anchoïade Dressing (g, nf)  
Heirloom Potato, Beet & Boiled Egg Salad with Horseradish Remoulade (v, d, g, nf)  
Romaine Lettuce, Chopped Radish, Red Onion Pickles, Lentil Dressing (v, d, nf)  
Greenhouse Herbs & Greens, Simple Niagara Wine Vinaigrette (v, d, g, nf)

### SELECT THREE SANDWICHES

Roasted Mushroom, Parmesan & Olive Oil Focaccia (v, nf)  
Chicken Salad, Cranberry Maple Mustard, Spiced Pumpkin Bread (nf)  
Chopped Egg Dijonnaise, Shallot, Celery & Pickle on LH Butter Croissant (v, nf)  
Slow Roasted Beef, Soft Cheese & Spicy Greens on Rye (nf)  
Pulled Pork, Fermented Bean Sauce, Cilantro, Cabbage, Sesame Bun (nf)  
Breaded Chicken, Tomato Fondue, Milk Bun (nf)  
Smoked Salmon, Lemon Candy & Dill Cream Cheese on Treacle Loaf (nf)

### SELECT TWO DESSERTS

LH 70% Dark Chocolate, Hazelnut Tart (g, d, v, vegan)  
Green Apple & Golden Raisin Strudel (v, nf)  
Passion Fruit Meringue Cake (d, nf, v)  
Chocolate Ganache Cake (v, nf, g)  
Sour Cream Lemon Pie (nf)  
Banana Pain Perdu (v, nf)  
Caramelized LH 40% Milk Chocolate Tart (nf, v)  
Assorted Squares  
Seasonal Sliced Fruit (g, d, nf, v, vegan)

### 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.***

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## 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.*

***\*Parties of 60 guests or more must provide advance entree selections or choose a set menu.***

### SOUPS

Sweet Onion Purée, Black Pepper Molasses (v, nf)

Potato & Leek Velouté, Leek Oil (v, g, nf)

Butternut Squash Purée, Lime Leaf, Coconut Milk (v, g, nf)

Chicken Broth, Root Vegetables, Broad Bean, Cilantro (v, d, nf)

### SALADS

Baby Gem Lettuce, Preserved Tomato, Warm Lentils, Sherry Vinegar (v, d, g, nf)

Charred Brussels Sprouts, Orchard Apple, Pancetta (d, g, nf)

Greenhouse Herbs & Greens, Pumpkin Seeds, Cabernet Franc Dressing (v, g, d, nf)

Honey Roasted Cauliflower, Quinoa, Buffalo Milk Yogurt, Sultanas & Bee Pollen (v, nf, g)

### APPETIZERS

Smoked Salmon, Endives, Citrus, Radish, Crème Fraîche (g, nf)

Dressed Leaves, Roasted Beets, Whipped Goat's Cheese, Pistachio (v, g)

Mushroom Barley Risotto, Parmesan, Champagne, Truffle (v, nf)

Option to add: Chilled Intermezzo - \$5.00 supplement

Cucumber & Mint (g, d, nf, v)

Champagne & Pomegranate (g, d, nf, v)

Blood Orange (g, d, nf, v)

### ENTRÉES

Albacore Tuna, Warm Brown Butter Caper Vinaigrette, Leeks, Hazelnuts & Dill (g)

Seafood Bouillabaisse, Golden Potatoes, Saffron Nage (g, nf)

Duck Confit, Curried Red Bean Cassoulet, Smoked Bacon (g, nf)

Simmered Pork Belly, Salsify, Calvados Prune Purée, Mustard Jus (nf)

Braised Beef Short Rib, Smoked Savoy Cabbage, Crispy Fingerlings (g, nf)

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## PLATED LUNCH CONTINUED

### VEGETARIAN

Heirloom Carrots, Smoked Savoy Cabbage, Fingerling Potatoes (v, g, nf)  
Wheat Berry Porridge, Beetroot, Goat's Cheese, Pistachio, Bee Pollen (v)  
Warm Quinoa, Roasted Brussels, Fried Sage, Apricot & Almond Crumb (v, d, g)  
Broccoli & Farro Risotto, Hazelnuts, Yogurt (v)  
Root Vegetable Tagine, Moroccan Spices, Dates & Chickpeas (v, d, g, nf)

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

### DESSERTS

Strawberry Cream & Almond Matcha Cake (g, v)  
Cocoa Génoise Trifle, Raspberry Cream & Beet Marmalade (nf, v)  
Mochachino Custard, Chocolate Fudge, Espresso Cookie Crumble (g, v)  
Kaffir Lime Panna Cotta, Caramelized Pineapple, Toasted Coconut (g, nf)  
LH 70% Dark Chocolate Ganache, Cinnamon Caramel, Spiced Cranberry (g, d, nf, v, vegan)

***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

Cured Ham & Garlic Ficelles (nf)  
Potato Crisps, Crème Fraîche, Dill, Trout Roe (g, nf)  
Country Pork Pâté, Apple Preserves (d, nf)  
Fennel Pollen Cracker, Cold Smoked Salmon (nf)  
Potted Sweet Shrimp, Black Radish (g, nf)  
Bison Tartare, Flat bread, Soft Herbs (d, nf)

#### HOT CANAPÉS

Crispy Bloom Rind Cheese, Onion Relish (v, nf)  
Scallops on Horseback (d, g, nf)  
Winter Truffle Arancini (v, nf)  
Lamb Chop, Curry Flavours (g, nf)  
Late Harvest Vegetable Fritters (v, nf)  
Caramelized Onion & Cheddar Gougères (v, nf)

Canapés \$45.00 per dozen. Minimum of one dozen per type.  
Oysters on the ½ shell \$48.00 per dozen, served with Mignonette.

### DUO DIP PLATTER

*Sample dip* - Chickpea & Lemon (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 and 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.*

***\*Parties of 60 guests or more must provide advance entree selections or choose a set menu.***

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

### SOUPS

Butternut Squash, Lime Leaf, Coconut Milk (v, g, nf)

Truffle Soup, Shitake Powder Chantilly (v, g, nf)

Potato & Leek Velouté, Crispy Potato, Leek Oil (v, g, nf)

Spiced Rutabaga Broth, Root Cellar Vegetables, Pasta Mista (v, d, nf)

Sweet Onion Purée, Black Pepper Molasses, Green Onion (v, nf)

### SALADS

Baby Koss Lettuce, Preserved Tomato, Warm Lentils, Sherry Vinegar (d, g, v, nf)

Charred Brussels Sprouts, Orchard Apple, Pancetta (d, g, nf)

Greenhouse Herbs & Greens, Toasted Pumpkin Seeds, Cabernet Franc Dressing (v, g, d)

Dressed Leaves, Roasted Beets, Whipped Goat's Cheese, Pistachio (v, g, nf)

Honey Roasted Cauliflower, Quinoa, Buffalo Milk Yogurt, Sultanas & Bee Pollen (v, nf, g)

### APPETIZERS

Marinated Burrata, Dressed Spaghetti Squash, Walnuts, Sage (v, g)

Cured Yellow Fin Tuna, Fennel, Lemon, Chervil (d, g, nf)

Ontario Prawn Ravioli, Tarragon Citrus Nage, Herb Salad (nf)

Broccoli & Farro Risotto, Hazelnuts, Mimolette Cheese (v)

Seared Beef Carpaccio, Rocket, Mustard Dressing, Shaved Parmesan (g, nf)

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## PLATED DINNER CONTINUED

Option to add: Chilled Intermezzo- \$5.00 supplement

Cucumber & Mint (g, d, nf, v)

Champagne & Pomegranate (g, d, nf, v)

Blood Orange (g, d, nf, v)

### ENTRÉES

Wild Salmon, Glazed Leeks, Brown Butter, Hazelnut Vinaigrette (g, nf)

Baked Cod, Porcini, Celery, Chestnuts, Champagne Velouté (g, nf)

Elora Chicken, Heirloom Carrots, Calvados Prune Purée, Mustard (g, nf)

Lamb Sirloin, Curley Kale, White Beans, Apricot Almond Crumb (g, nf)

Beef Tenderloin, King Oyster Mushroom, Potato Pavé, Red Wine Shallot Sauce (g, nf)

Braised Beef Short Rib, Smoked Savoy Cabbage, Fingerling Potatoes (g, nf)

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

### VEGETARIAN

Heirloom Carrots, Smoked Savoy Cabbage, Fingerling Potatoes (v, g, nf)

Wheat Berry Porridge, Beetroot, Goat's Cheese, Pistachio, Bee Pollen (v)

Warm Quinoa, Roasted Brussels, Fried Sage, Apricot & Almond Crumb (v, d, g)

Lentil Curry, Celery Root, Carrots, Coriander (v, d, g, nf, vegan)

Fragrant Rice Pilaf, Sweet Potato, Cashew Nuts, Dried Currants (v, d, g)

Broccoli & Farro Risotto, Hazelnuts, Yogurt (v)

Root Vegetable Tagine, Moroccan Spices, Dates & Chickpeas (v, nf, d)

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

Strawberry Cream & Almond Matcha Cake (g, v)

Cocoa Génoise Trifle, Raspberry Cream & Beet Marmalade (nf, v)

Mochachino Custard, Chocolate Fudge, Espresso Cookie Crumble (g, v)

Kaffir Lime Panna Cotta, Caramelized Pineapple, Toasted Coconut (g, nf)

LH 70% Dark Chocolate Ganache, Cinnamon Caramel, Spiced Cranberry (g, d, nf, v, vegan)

Option to add: 2 oz. Cheese Course- \$18.00 supplement

Two of Canada's Best, Walnut Raisin Crisps, LH Honey

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

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

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**PLATED DINNER CONTINUED**

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

*Minimum of one dozen per type*

French Macaron (g)

Pâté de Fruit(g, d, nf, v)

Opera Cake (g, nf)

Bouchon (nf)

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.  
\$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 *(minimum 12 guests required)*

#### FRUIT DIP PLATTER

Sliced Fruit & Berries

Spiced Yogurt Dipping Sauce

\$10.00 per person *(minimum 12 guests required)*

#### COOKIES

\$45.00 per dozen

LH Crackle Cookies (v, g, nf, d)

Double Chocolate Cookies (v, nf)

Ginger Molasses Cookies (v, nf)

Chocolate Chip (v, nf)

*Minimum of one dozen per type*

#### TEA SWEETS

\$45.00 per dozen

Macarons (v, g)

Opera Cake (g, nf)

Bouchon (v, nf)

*Minimum of one dozen per type*

#### SQUARES

\$45.00 per dozen

Decadent Chocolate Brownies (v, nf)

Raspberry Almond Squares (v, gf)

Spiced Fig Blondies (v, nf)

*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)
- Traditional Poutine \$75.00 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)
- Lemon Meringue Trifle (v, nf)
- \$54.00 per dozen
- Minimum of one dozen per type*

### SPECIALTY CAKES

- LH Carrot Cake, Cream Cheese Icing (v, nf)
- Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream (v, nf)
- Chocolate Ganache Cake (v, nf, g)
- Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream (v, nf)
- Double Chocolate Cheesecake (v, nf)
- \$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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