



2018-2019 FALL & WINTER DINNER 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 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.



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

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

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

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.

**Parties of 60 guests or more must provide advance entrée 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

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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.***

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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

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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

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