



2019 SPRING & SUMMER LUNCH MENU SELECTIONS FOR CORPORATE EVENTS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion 2018

Ranked 5th by Canada's 100 Best Restaurants 2018

Canada's 100 Best, Farm to Table Chef 2017

Langdon Hall proudly supports 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.

Please inform us of any allergies. We will do our utmost to accommodate, although we are unable to guarantee an allergen-free kitchen.



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 plus taxes and service charge or part of package

Please inform us of any allergies. We will do our utmost to accommodate, although we are unable to guarantee an allergen-free kitchen.

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

Garden Tomato Soup, Toasted Brioche	Chilled Sweet Pea, Flowers, Buttermilk
Sweet Pepper, Olive Oil and Basil	Chilled Golden Vegetable Gazpacho
Summer Truffle, Garden Chives	Chilled Watermelon, Ginger, Cilantro

SELECT TWO SALADS

Baby Gem Lettuce, Egg Gribiche, Poached Asparagus
Toasted Sourdough Salad, Tomato, White Balsamic, Parmesan
Butter Lettuce, Fine Herbs, Radish, French Vinaigrette
Romaine and Pole Bean, Mimosette, Lemon Black Pepper Dressing
Roasted Brassica, Orange, Puffed Amaranth, Hazelnut Vinaigrette

SELECT TWO ENTRÉES

Seared Trout, Poached Radish, Champagne Nage
Pacific Rockfish, Confit Garlic, Cherry Tomato Ragu
Seafood Paella, Saffron Rice, Heritage Pepper
Seared Chicken Thighs, Roasted Navet, LH Honey Jus
Beef Strip Loin, Roasted and Pickled Mushrooms
Carved Lamb Leg, Grilled Zucchini, Basil, Olive Oil
Slow Braised Beef Short Rib, Spring Onion, Mustard Jus
Cold Poached Wild Salmon, Fennel Salad, Lemon Yogurt, Nasturtium

SELECT TWO SIDES

Maple Roasted Turnip, Toasted Buckwheat, English Thyme
Glazed Baby Beets, Crushed Pistachios
Golden Quinoa, Provençal Flavors, Sunflower Seeds
Roasted Heirloom Potato, Garden Herb Butter
Crushed New Potatoes, Aged Cheddar Crumb
Apple Wood Smoked Cheese & Macaroni

SELECT TWO DESSERTS

LH Signature 70% Dark Chocolate, Walnut Tart	Fresh Fruit Flan
Orange Scented Savarin, Fresh Berries, Chantilly	Chocolate Ganache Cake
Peach Strudel	Cappuccino Cheesecake
Chocolate Silk Pie	French Apple Cake
Assorted Squares	Seasonal Sliced Fruit

Coffee & Tea Service Included

***Chef's Daily Buffet \$72 per person, plus gratuities and HST or part of package.
Supplements will apply for additional selections.***

Please inform us of any allergies. We will do our utmost to accommodate,
although we are unable to guarantee an allergen-free kitchen.

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

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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

Garden Tomato Soup, Toasted Brioche	Chilled Sweet Pea, Flowers, Buttermilk
Sweet Pepper, Olive Oil and Basil	Chilled Golden Vegetable Gazpacho
Summer Truffle, Garden Chives	Chilled Watermelon, Ginger, Cilantro

SELECT TWO SALADS

Baby Gem Lettuce, Egg Gribiche, Poached Asparagus
Toasted Sourdough Salad, Tomato, White Balsamic, Parmesan
Butter Lettuce, Fine Herbs, Radish, French Vinaigrette
Romaine and Pole Bean, Mimolette, Lemon Black Pepper Dressing
Roasted Brassica, Orange, Puffed Amaranth, Hazelnut Vinaigrette

SELECT THREE SANDWICHES

Grilled Chicken, Garlic Mayo, Butter Lettuce, Sun Dried Tomato Bread
Open Faced Chopped Farmhouse Eggs, Chives, Arugula, Butter Croissant
Braised Short Rib Rillettes, Pickled Pearl onion, Mustard, Spelt Loaf
Potted Shrimp, Shallot, Crème Fraiche on Seeded Rye
Brioche, Roasted Mushroom, Brie
Heirloom Tomato, Soft Cheese & Basil Focaccia
Pulled Pork Sandwich, Bourbon, Honey Cornbread
Rockfort Blue, Dressed Pear, Candy Walnut, Pain Au Lait

SELECT TWO DESSERTS

LH Signature 70% Dark Chocolate, Walnut Tart
Orange Scented Savarin, Fresh Berries, Chantilly
Peach Strudel
Chocolate Silk Pie
Fresh Fruit Flan
Chocolate Ganache Cake
Cappuccino Cheesecake
French Apple Cake
Seasonal Sliced Fruit
Assorted Squares

Coffee & Tea Service Included

***Cold Lunch Buffet \$60 per person, plus gratuities and HST or part of package.
Supplements will apply for additional selections.***

Please inform us of any allergies. We will do our utmost to accommodate,
although we are unable to guarantee an allergen-free kitchen.

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 Vegetable Soup, Garden Herb Puree
Chilled Pea & Spring Onion, Seasoned Buttermilk
Heirloom Tomato & Basil, Extra Virgin Olive Oil
Chilled Watermelon Gazpacho, Lime Cream

SALADS

Soft Butter Lettuce, French Vinaigrette, Fine Herbs
Summer Slaw, Ontario Peanuts, Coriander, Rice Wine Vinegar
Romaine and Pole Beans, Sour Dough Crisps, Parmesan, Green Goddess

APPETIZERS

Heirloom Tomatoes, Strawberries, Mascarpone, Basil Herb Marinated
Albacore Tuna, Compressed Melon, Arugula
Fresh Chèvre, Beetroot, Shallot Pickle, Raspberry Dressing
Ricotta Ravioli, Spring Garlic Velouté, Marinated Courgette Salad

Option to add: Chilled Intermezzo- *\$5 supplement*
Cucumber and Mint Granita
Yuzu Granita

ENTRÉES

Elora Chicken, Fire Roasted Carrots, Honey Mustard Dressing, Carrot Top Salad
Lamb Loin, Eggplant Purée, Ratatouille Vinaigrette
Braised Beef Rib, Potato Pavé, Charred Scallion, Red Wine Jus
Halibut, Simmered White Beans, Spicy Greens, Lemongrass and Champagne Nage
Steelhead Trout, Soft Leeks, New Potato, Sauce Gribiche

VEGETARIAN

Pan Roasted Tofu, Grilled Asparagus, Grains of Paradise, Toasted Hazelnut, Quinoa
Daily Garden Harvest, Crushed Garbanzo Beans, Oxeye Daisy Salsa Verdi
Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan, Sweet Pea Salad
Slow Roasted Carrots, Honey Garlic Dressing, Cipollini Onions, Carrot Top Salad
Aubergine Caviar, Ratatouille Vinaigrette, Basil
Ricotta Ravioli, Fresh Stew of Sweet Peas and Tomato
Blistered Peppers, Saffron Potato, Piperade Sauce
Portobello Mushroom Steak, Soft Cheese, Tomato, Pickled Onion, Garden Leaves
Toasted Grain Risotto, Sweet Corn, Wild Mushroom and Charred Onion

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PLATED LUNCH CONTINUED

Option to add: Pre-dessert - *\$8 supplement*
Passion Fruit Sorbet, Salted Chocolate
Champagne Jelly, Summer Fruits

DESSERTS

Strawberry Cream and Almond Matcha Cake
LH Signature Chocolate Pot de Crème, Chocolate Fudge,
Roasted Peanut Cookie, Salted Caramel
Madagascar Vanilla Bean Custard, Summer Berries, LH Florals
LH 70% Dark Chocolate Ganache, Peppermint Brownie, Garden Mint
Double Cream Crèmeux, Lemon Curd, Italian Meringue

Option to add: Standard Cheese Course- \$18 supplement 2oz.
Three of Canada's Best, Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table
\$45 per dozen supplement, minimum one dozen per type
Opera Cake French Pâté de Fruit
Macaron Bouchons

LH Signature Truffles - \$48 per dozen
Terroir Noir or Terroir au Lait
Minimum of one dozen per type

Coffee & Tea Service Included

*Three Course Menu \$72 per person, plus gratuities and HST or part of package.
\$20 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

Canapés \$45 per dozen.

Minimum of one dozen per type required.

COLD CANAPÉS

Fennel Pollen and LH Honey Ficelles
Garden Vegetable Cold Rolls
Beef Tartare, Iron Chef Canada Style
Smoked Lake Trout Rillettes, Crème Fraîche, Endive
Sugar Cured Albacore Tuna, Lemon Jam
Green Eggs and Ham
Seasoned Ricotta, Fresh Leaves
Gem Lettuce Lobster Salad

HOT CANAPÉS

Spring Onion and Goat Cheese Gougères
Ontario Lamb Chop, Peas and Mint
Chickpea Vegetable Fritters, Spiced Yogurt
Black Pepper and Parmesan Arancini
Black Olive, Garlic and Anchovy Financier
Crispy Foraged Mushroom Pastries
Fried Pork Belly, Apple Sauce, Sorrel

Oyster's on the half shell available for \$48 per dozen. Served with Mignonette.

Minimum of one dozen per type.

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RECEPTION FOOD DISPLAYS

In addition to passed canapés, should you wish to have some food displays for your reception, the following options are recommended.

DUO DIP PLATTER

Sample Dips

Edamame Hummus

Roasted Eggplant

Caramelized Onion Yogurt

Served with Toasted Crisps and Root Vegetable Crudités

Small Platter (serves 12) \$170

Medium Platter (serves 20) \$280

Large Platter (serves 30) \$420

PLATTER OF ASSORTED ARTISANAL CHEESES

A selection of artisanal cheeses produced across

Canada and from around the world.

Served with homemade bread, honey, dried fruit and nuts.

Small Platter (serves 12) \$216

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

CHARCUTERIE PLATTER

An Assortment Charcuterie

Dried and Smoked Sausage, Cured Meats

Served with Mustard, Pickles and Sourdough Bread

Small Platter (serves 12) \$216

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

RAW FOOD BAR ON ICE

(Minimum of 12 guests)

Bay Scallop Ceviche, Prawns and Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita Crisps

\$42 per person

Optional Add on: Decorative Ice Display from \$200

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