



2019 SPRING & SUMMER DINNER MENU SELECTIONS FOR PRIVATE 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.

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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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

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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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 per person supplement

SOUPS

Chilled Potato Vichyssoise, Crispy Leeks, Chive Oil
Chilled Sweet Pea and Herb Soup, Flowers, Buttermilk
Garden Tomato Soup, Toasted Brioche Croutons
Summer Truffle with Wild Mushroom Powder
Chilled Golden Vegetable Gazpacho, Olive Oil, Basil

SALADS

Baby Gem Lettuce, Asparagus, Egg Gribiche, Chervil
Organic Leaves, Flowers and Herbs, Garden Crudités, Niagara Wine Vinaigrette
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
Cold Poached Scallops, Citrus, Sorrel, Lime Leaf

Option to add: Chilled Intermezzo- *\$5 supplement*

Cucumber and Mint Granita
Yuzu Granita

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ENTRÉES

Elora Chicken, Fresh Stew of Sweet Peas, Tomato, Hen Bone Jus
Lamb Loin, Aubergine Caviar, Ratatouille Vinaigrette
Beef Tenderloin, Slow Roasted Carrots, Honey Garlic Dressing, Mustard Jus
Braised Beef Rib, Potato Pave, Charred Scallion, Red Wine
Halibut, Simmered White Beans, Spicy Greens, Lemongrass and Champagne Nage
Steelhead Trout, Sweet Peppers, Saffron Potato, Piperade Sauce

VEGETARIAN ENTRÉES

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

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 Pâté de Fruit
French 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 dinner menu \$90 per person, plus gratuities and HST or part of package.
\$20 Supplement will apply for each additional course.*

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LATE NIGHT ENHANCEMENTS

PLATTER OF ASSORTED CANADIAN ARTISANAL CHEESE

A selection of artisanal cheeses produced across
Canada and from around the world.

Served with homemade breads, LH honey, dried fruits and nuts.

\$18 per person (min 12 guests required) 2oz. per guest

CHARCUTERIE PLATTER

An Assortment of Local Charcuterie

Served with Mustard, Pickles and Bread

\$18 per person (min 12 guests required)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries

Honey Yogurt Dipping Sauce

\$10 per person (min 12 guests required)

TEA SWEETS (BITE-SIZE)

\$45 per dozen

Macarons

Opera Cake

Bouchon

Minimum of one dozen per type

COOKIES (TWO BITES)

\$45 per dozen

Crackle

Double Chocolate

Chocolate Chip

Minimum of one dozen per type

SQUARES (TWO BITES)

\$45 per dozen

Decadent Chocolate Brownies

Raspberry Almond

Peanut Butter and Jelly

Minimum of one dozen per type

LH SIGNATURE TRUFFLES

\$48 per dozen

Terroir Noir or Terroir au Lait

Minimum of one dozen per type

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OPTIONAL LATE NIGHT ENHANCEMENTS CONTINUED

“PUB FOOD”

Beef Sliders \$60 per dozen
Mini Grilled Cheese \$54 per dozen
Chicken Parmesan \$54 per dozen
Banh Mi, Pork Belly, Slaw \$60 per dozen
Vegetarian Banh Mi, Slaw \$54 per dozen
Mini Langdon BLT \$48 per dozen
French Fries (with Ketchup) \$48 per dozen
Beef Cheek Poutine \$84 per dozen
Braised Hen Poutine \$84 per dozen
Parmesan Fries with Truffle \$60 per dozen
Wild Mushroom Poutine \$72 per dozen

MINIATURE DESSERTS

For Standing Receptions and Garden Parties

Mini Vanilla Bean Brûlée
Lemon Meringue Trifle
LH Terroir Au Lait Pot de Crème
\$54 per dozen

Minimum of one dozen per type

SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream
Chocolate Ganache Cake
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream
Strawberry and Cream Layer Cake, Vanilla Buttercream
\$60 per 8 inch cake

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