



2019 SPRING & SUMMER LUNCH 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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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 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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