



## 2020 WINTER MENU SELECTIONS FOR CORPORATE EVENTS

### Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion 2018  
Ranked 4<sup>th</sup> by Canada's 100 Best Restaurants 2019  
Canada's Slow Food Hero Award 2019

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.

**As part of your corporate package, the following meals are included:**

A set Plated Breakfast option  
Continuous beverage service in the morning  
Plated three course lunch or boxed lunch option  
Continuous beverage service in the afternoon with  
Freshly baked cookies, mini muffins or banana bread (2 per person)  
Plated three course dinner

Add-on options at additional costs:  
Individually packaged Snack items at morning or afternoon break  
Reception foods  
Additional courses to the lunch or dinner menu

Using the following selections, please create your plated lunch and/or plated dinner menus:

Three course menu:  
One starter  
One main course (two options for parties of 60 guests or fewer with selection made in advance)  
One dessert

Four course menu:  
One soup  
One salad/appetizer  
One main course (two options for parties of 60 guests or fewer with selection made in advance)  
One dessert

Please note:  
With advance notice any dietary requests can be accommodated outside of  
your menu selections.



## **BREAKFAST OPTIONS**

### **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.

**PLATED BREAKFAST**

Waiter served to a designated dining area.

As guests arrive to breakfast, a server will extend juice and hot beverages. LH butter croissants will be served at 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 Berries

or

Individual Yogurt Parfait with Fruit Compote

**MAIN**

Steel Cut Oat Porridge, Vanilla Spiced Fruit, Hazelnut, LH Honey

or

Brioche French Toast, Spiced Apple Preserves, Lemon Cream, Ontario Tree Syrup

or

Scrambled Eggs with Maple Bacon and Lyonnaise Potatoes

or

Freshly Baked Quiche (Leek and Potato or Sundried Tomato and Goat Cheese)

Served with Lightly Dressed Greenhouse Greens

or

Potted Smoked Trout with Chives and Crème Fraîche, Toasted Grain and Seed Bread

\$40.00 per person

For parties of 12 guests or more, the hot item will be offered on display served by wait staff:

Choice of: Scrambled Eggs and Lyonnaise Potatoes with Maple Bacon

Or French Toast with Apple Compote with Maple Bacon

Extending both options \$47.00 per person



## MEETING BREAK ITEMS

### BEVERAGE DISPLAY

Beverage Service: coffee, decaffeinated coffee, selection of teas with lemon and honey, sugar and sweeteners, whole and skim milk (soy milk available upon request).

San Pellegrino, flavoured sparkling waters, Coke, Diet Coke and Ginger Ale.

Pitcher of cranberry juice in the morning and a pitcher of house made soda in the afternoon.  
\$9 per person- 1/2 day/ included in package

### MORNING ITEMS

Individual Banana Bread	\$3.75 per piece
Individual Banana Bread (gluten free)	\$3.75 per piece
Individual Berry Compote Yogurt Parfait with Granola	\$10.00 per person
Individual Scones & Preserves	\$5.00 per piece
Individual Vanilla Scones & Preserves	\$5.00 per piece
Fruit Smoothie	\$13.00 per person
LH Famous Croissants	\$5.00 per piece
(Miniature \$45 per dozen)	
Pain Au Chocolat	\$3.75 per piece
(Miniature \$48 per dozen)	
Miniature Muffins	\$2.00 per piece
Miniature Muffins (gluten free)	\$2.00 per piece
Savory Stuffed Pain au Lait Danish –	
Gruyere & Ham	\$4.00 per piece
Spinach & Ricotta	\$4.00 per piece
Pancetta, Cheese & Onion Muffins	\$4.00 per piece

### AFTERNOON ITEMS

Granola Bars	\$3.75 per piece
Hemp Seed Bars	\$3.50 per piece
Crudités, Green Goddess Dip	\$5.50 per person
Freshly Baked Cookies	\$3.75 per piece
Freshly Baked Cookies (gluten free)	\$3.75 per piece
Decadent LH Signature Chocolate Brownies	\$3.75 per piece
Decadent LH Signature Chocolate Brownies (gluten free)	\$3.75 per piece
Individually Bagged Seasoned Kettle Chips	\$4.00 per bag
Spiced Nuts	\$9.00 per bag
Ice Cream Bars ( <i>Häagen-Dazs or Sorbet</i> )	\$13.00 per bar
LH Signature 70% Dark Chocolate Bar	\$13.00 per bar
LH Signature 40% Milk Chocolate Bar	\$13.00 per bar

*Minimum of one dozen per type required*

### BEVERAGES

Coffee/Tea/Assorted Cold Beverages/Water	\$9.00 per person – per session
Coffee/Tea	\$4.75 per person – per session



## LUNCH OPTIONS

### **LANGDON HALL BOXED LUNCHES**

Available outside of the meeting room or to go.

### **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

### CHOICE OF:

Farm Egg Salad with Herb Mayonnaise on LH Butter Croissant

or

Chicken Salad with Baby Gem, Celery, Apple and Walnut with Ranch Dressing

or

Roast Beef Sandwich with Grainy Mustard on Freshly Baked Pain au Lait

### ALL BOXES INCLUDE:

Crudités & Homemade Dip

LH Signature Chocolate Bar

Whole Piece of Fruit, Kettle Chips & Bottle of Water

\$38.00 plus taxes and service charge or part of package

## LANGDON HALL PICNIC

### CHOICE OF:

Poached Lobster or Chicken Salad

with Pickled Garden Vegetables, Fine Herbs and Niagara Wine Vinaigrette

### ALL PICNICS INCLUDE:

Ontario Clothbound Cheddar, Dried Sausage and Chicken Liver Pâté

Freshly Baked LH Country Loaf Bread & Whipped Butter

Wild Blueberry Cheesecake

\$56.00 plus taxes and service charge

*\*Additional Charge for Wine or Beverages*

## 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

Double Chicken Broth, Root Vegetables, White Beans  
Butternut Squash Soup, Cranberry and Crispy Leeks  
Cauliflower Velouté, Hazelnut and Sultana Raisin Gastrique  
Celeriac and Golden Potato Soup, Truffle Sour Cream

### SALADS

Roasted Brassicas, Puffed Quinoa, Sheldon Creek Yogurt, Bee Pollen  
Baby Gem Lettuce, Parmesan, Lemon Pepper Dressing, Olive Oil Crostini  
Greenhouse Leaves and Herbs, Pickled Shallot, Preserved Berry Vinaigrette

### APPETIZERS

Warm Winter Squash, Miso Butter, Perilla  
Fogo Island Shrimp, Geranium Jam, Crème Fraîche, Citrus Herbs  
Fresh Whipped Chèvre, Marinated Beetroots, Raspberry Vinegar, Pistachio  
Ricotta Ravioli, Warm Buttermilk, Herb Salad

Option to add: Chilled Intermezzo- *\$5.00 supplement*  
Blood Orange Granité  
Champagne and Pink Grapefruit Granité

### ENTRÉES

Elora Chicken, Roasted Cabbage, Fingerling Potatoes, Thyme Jus  
Braised Beef Short rib, Rutabaga Purée, Hen of the Woods Mushroom, Red Wine Jus  
Baked Sea Bass, White Bean, Turnips, Lemongrass Coconut Cream  
Albacore Tuna, Steamed Potatoes, Holland Marsh Leeks, Béarnaise Relish

### VEGETARIAN ENTRÉES

Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan  
White Bean and Potato Ragu, Wilted Greens, Lemongrass and Coconut Cream  
Mixed Grain Risotto, Coal Smoked Carrot, Carrot Salad



**PLATED LUNCH CONTINUED**

Option to add: Pre-dessert - \$8.00 supplement  
Blackcurrant Sorbet, Salted Chocolate  
Buttermilk Panna Cotta, Spiced Pineapple

**DESSERTS**

Spiced Apple Trifle, Vanilla Custard, Oat Crisp  
Passionfruit Curd, Sable Crust, Italian Meringue  
LH Signature Dark Chocolate Pot de Crème, Red Berry, Cocoa Nib  
Blueberry Cheesecake, Graham Cracker Crust, Blueberry Cream  
Hazelnut Pâte à Choux, LH Milk Chocolate Chantilly, Candied Hazelnuts

Option to add: Canadian Cheese Course- \$18.00 supplement 2oz.  
Three of Canada's Best, Walnut Raisin Bread, LH Honey

Coffee & Tea Service Included

***Three Course Menu \$75.00 per person, plus gratuities and HST or part of package.  
Supplements will apply for additional selections.***

## RECEPTIONS

### CANAPÉS

Canapés \$45.00 per dozen.  
*Minimum of one dozen per type required.*

#### COLD CANAPÉS

Black Olive Ficelles  
Beef Tartare, Iron Chef Canada Style  
Deviled Eggs, Winter Truffle  
Smoked Salmon, Herb Crepe, Caper Cream Cheese

#### HOT CANAPÉS

Juniper and Brown Butter Bouchons  
Vegetable Fritters, Maple Yogurt  
Wild Mushroom and Parmesan Arancinis  
Beef Cheek Cromesquis, Sauce Dijonnaise

Oysters on the 1/2 shell \$48.00 per dozen, served with Mignonette.  
*Minimum of one dozen per type.*

## RECEPTION FOOD DISPLAYS

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

### DUO DIP PLATTER

Roasted Garlic and Lemon Chickpea  
Grains of Paradise and Maple Yogurt  
Served with Toasted Crisps and Root Vegetable Crudités  
\$16.00 per person

### 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.  
\$18.00 per person

### RAW FOOD BAR

*(Minimum of 12 guests)*

Marinated Seafood Jars, Chilled Prawns and Shucked Oysters  
Served with Mignonette, Hot Sauce, Citrus and Toasted Pita  
\$42.00 per person



## 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 - \$5.00 per person supplement

### SOUPS

Cauliflower Velouté, Hazelnut and Sultana Raisin Gastrique  
Butternut Squash Soup, Spiced Apple Compote  
Winter Truffle Soup, Wild Mushroom Powder, Truffle Cream  
Northern White Bean Purée, Braised Ham Hock and Parsley

### SALADS

Organic Leaves, Flowers and Herbs, Pickled Shallots, Preserved Berry Dressing  
Honey Roasted Brassica, Sheldon Creek Yogurt, Hazelnut, Bee Pollen  
Hot House Butter Lettuce, Radish, Fine Herbs, Chardonnay Vinegar

### APPETIZERS

Warm Winter Squash, Miso Butter, Perilla  
Fogo Island Shrimp, Geranium Jam, Crème Fraîche, Citrus Herbs  
Soused Beets, Orchard Apple, Whipped Chèvre, Young Leaves  
Ricotta Ravioli, Sun choke, Truffle Butter

Option to add: Chilled Intermezzo- \$5.00 supplement

Blood Orange Granité  
Champagne and Pink Grapefruit Granité

### ENTRÉES

Elora Chicken, Bread Pudding, Confit Shallot, Caramelized Onion Jus  
Lamb Loin, Light Spice, Date Jam, Roasted Carrots  
Beef Tenderloin, Potato Fondant, Hen of the Woods, Red Wine Sauce  
Braised Beef Short Rib, Cauliflower Cream, Smoked Bacon and Onion Relish  
Herb Crusted Cod, Simmered Lentils, Parsnip Pudding, Champagne Nage  
Baked Trout, Tender Leeks, New Potato, Béarnaise Vinaigrette

### VEGETARIAN ENTRÉES

Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan  
White Bean and Potato Ragu, Wilted Greens, Lemongrass and Coconut Cream  
Mixed Grain Risotto, Coal Smoked Carrot, Carrot Salad

Option to add: Pre-dessert - *\$8.00 supplement*  
Blackcurrant Sorbet, Salted Chocolate  
Buttermilk Panna Cotta, Spiced Pineapple

### DESSERTS

Spiced Apple Trifle, Vanilla Custard, Oat Crisp  
Passionfruit Curd, Sable Crust, Italian Meringue  
LH Signature Dark Chocolate Pot de Crème, Red Berry, Cocoa Nib  
Blueberry Cheesecake, Graham Cracker Crust, Blueberry Cream  
Hazelnut Pâte à Choux, LH Milk Chocolate Chantilly, Candied Hazelnuts

Option to add: Cheese Course- \$18.00 supplement 2oz.  
Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table  
\$45 per dozen supplement, minimum one dozen per type

Coffee & Tea Service Included

***Three course dinner menu \$90.00 per guest, plus gratuities and HST or part of package.  
Supplements will apply for additional selections.***