



2022 SPRING & SUMMER DAY MEETING MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 4th by Canada's 100 Best Restaurants

Canada's Slow Food Hero Award

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 the 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

BREAKFAST OPTIONS

PLATED BREAKFAST MENU

Waiter served to a designated dining area or in the main dining room.
As guests arrive to breakfast, a server will extend juice and hot beverages.

To create your breakfast event menu, select one item for each course.

FIRST COURSE

CHOICE OF:

House Made Butter Croissant with Preserves

Bowl of Fresh Fruits

Individual Fruit Compote Yogurt Parfait

SECOND COURSE

CHOICE OF:

Steel Cut Oat Porridge, Raspberries, Bee Pollen, Hazelnut, LH Honey Yogurt

Brioche French Toast, Wild Blueberry, Ontario Tree Syrup

Scrambled Eggs with Potatoes, Onions, Thyme and Maple Bacon

Gluten Free Bacon, Egg and Cheddar Muffin, Lightly Dressed Greenhouse Leaves

Smoked Salmon with Chives, Capers and Cream Cheese, Toasted Grain and Seed Bread

\$48.00 per person

For parties of 12 guests or more, the second course will be on display.

A server will provide serving assistance.

CHOICE OF:

Brioche French Toast, Wild Blueberry, Ontario Tree Syrup

Scrambled Eggs with Potatoes, Onions, Thyme and Maple Bacon

\$55.00 per person to extend both options on the display

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BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

Fresh Grapefruit or Orange Juice

Freshly Baked Croissant or Buttermilk Scone

Butter and Preserves

Fruit Compote & Yogurt Parfait

Includes Coffee and Tea Service

\$35.00 per person

A LA CARTE

Minimum orders – one dozen pieces per selection

Individual Fruit Compote Yogurt Parfait	\$ 13.00 per portion
Individual Coconut Yogurt, Pineapple, Lime	\$ 13.00 per portion
Fruit Smoothies	\$ 13.00 per glass
Fresh Fruit Plate	\$ 15.00 per portion
Buttermilk Scones	\$ 6.00 per piece
LH Famous Croissants	\$ 6.00 per piece
Miniature LH Famous Croissants	\$ 3.75 per piece
Pain au Chocolat	\$ 6.00 per piece
Miniature Pain Au Chocolat	\$ 3.75 per piece
Individual Banana Bread	\$ 3.75 per piece
Individual Banana Bread <i>*gluten free</i>	\$ 3.75 per piece
Miniature Muffins, Bran	\$ 2.75 per piece
Miniature Muffins, Lemon Poppy Seed	\$ 2.75 per piece
Miniature Muffins, Chocolate Raspberry <i>*gluten free</i>	\$ 2.75 per piece
Miniature Muffins, Lemon Poppy Seed <i>*gluten free</i>	\$ 2.75 per piece
Gruyere & Ham Pain au Lait Danish	\$ 4.00 per piece
Spinach & Ricotta Pain au Lait Danish	\$ 4.00 per piece
Bacon, Cheese & Onion Muffins	\$ 4.00 per piece
Green Onion & Cheddar Muffins	\$ 4.00 per piece

Hot items added to a breakfast plate or display

Lyonnais Potatoes	\$5.00 per portion
Pork Sausage	\$10.00 per portion
Maple Smoked Bacon	\$9.00 per portion
Peameal Bacon	\$8.00 per portion

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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, flavored sparkling waters, Coke, Diet Coke and Ginger Ale.

Bottled orange juice in the morning and bottled cranberry juice in the afternoon.

MORNING ITEMS

Minimum orders – one dozen pieces per selection

Individual Banana Bread	\$ 3.75 per piece
Individual Banana Bread <i>*gluten free</i>	\$ 3.75 per piece
Individual Fruit Compote Yogurt Parfait	\$ 13.00 per portion
Thumbprint Scone & Strawberry Jam	\$ 3.00 per piece
Thumbprint Vanilla Scones & Preserves <i>*gluten free</i>	\$ 3.00 per piece
Fruit Smoothie	\$ 13.00 per glass
LH Famous Croissants	\$ 6.00 per piece
Miniature LH Famous Croissants	\$ 3.75 per piece
Pain Au Chocolat	\$ 6.00 per piece
Miniature Pain Au Chocolat	\$ 3.75 per piece
Miniature Muffins, Bran	\$ 2.75 per piece
Miniature Muffins, Lemon Poppy Seed	\$ 2.75 per piece
Miniature Muffins, Chocolate Raspberry <i>*gluten free</i>	\$ 2.75 per piece
Miniature Muffins, Lemon Poppy Seed <i>*gluten free</i>	\$ 2.75 per piece
Gruyere & Ham Pain au Lait Danish	\$ 4.00 per piece
Spinach & Ricotta Pain au Lait Danish	\$ 4.00 per piece
Bacon, Cheese & Onion Muffins	\$ 4.00 per piece
Green Onion & Cheddar Muffins	\$ 4.00 per piece

AFTERNOON ITEMS

Minimum orders – one dozen pieces per selection

Granola Bars	\$ 3.75 per piece
Hemp Seed Bars	\$ 3.75 per piece
Crudités, Green Goddess Dip	\$ 5.50 per portion
Fresh Fruit Brochette	\$ 4.75 per piece
Freshly Baked Cookies	\$ 3.75 per piece
Decadent LH Signature Chocolate Brownies	\$ 3.75 per piece
Decadent LH Signature Chocolate Brownies <i>*gluten free</i>	\$ 3.75 per piece
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Portioned Spiced Nuts	\$ 9.00 per portion
Ice Cream Bars (Häagen-Dazs or Sorbet)	\$ 13.00 per bar
LH Signature 70% Dark Chocolate Bar	\$ 8.00 per bar
LH Signature 40% Milk Chocolate Bar	\$ 8.00 per bar

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LUNCH OPTIONS

LANGDON HALL BAGGED LUNCHES

Available outside of the meeting room or to go.

PICNIC BASKET

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, one entrée and one dessert.

CHEF'S DAILY BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

COLD LUNCH BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

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

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LANGDON HALL BAGGED LUNCHESES

ALL BAGS INCLUDE:

Chicken Salad with Basil Aioli, Butter Lettuce on Sundried Tomato Bread

Crudités with Green Goddess

LH Signature Chocolate Bar

Nuts and Dried Fruit, Kettle Chips, Bottle of Water

\$42.00 per lunch

LANGDON HALL PICNIC

CHOICE OF:

Poached Lobster with Garden Vegetables, Pickles, Fine Herbs and Niagara Wine Vinaigrette

Heritage Chicken with Garden Vegetables, Pickles, Fine Herbs and Niagara Wine Vinaigrette

ALL PICNICS INCLUDE:

Ontario Clothbound Cheddar, Dried Sausage, Fresh Grapes

Freshly Baked LH Country Loaf Bread, Whipped Butter

Cherry Cheesecake

\$56.00 per picnic lunch

**Additional Charge for Wine or Beverages*

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PLATED LUNCH MENU SELECTIONS

Waiter served to a designated dining area.

Please create a three course menu by selecting one starter, one entrée and one dessert.

SOUPS

Chilled Pea and Mint, Seasoned Buttermilk
Chilled Cantaloupe, Blossoms and Herbs
Portobello Mushroom Soup, Truffle Cream
Sweet Onion Purée, Burnt Onion Crumble

SALADS

Hothouse Greens & Herbs with Preserved Berry Vinaigrette
Butter Lettuce, Garden Radish, Fine herbs, Niagara Vinaigrette
Baby Gem Caesar, Crispy Garlic, Parmesan, Fried Capers

APPETIZERS

Heirloom Tomatoes, Shallot Pickles, Mascarpone, Basil
Cold Poached Scallop, Geranium Jam, Crème Fraîche, Citrus Herbs
Roasted Zucchini, Fresh Ricotta, Snipped Herbs, Lemon
Green Vegetable Risotto, Fine Herb Nage, Nutritional Yeast

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PLATED LUNCH CONTINUED

ENTRÉES

Elora Chicken, Corn and Vegetable Succotash, Tomato Fondu
Marinated Beef Tenderloin, Roasted Russets, Spring Onion, Porcini Jus
Baked Cod, Cooked and Raw Lettuce, Lemongrass, Coconut, Cilantro
Smoked Trout, Warm Potato Salad, Pole Beans, Juniper Aioli

VEGETARIAN ENTRÉES

Vegetable Succotash Risotto, Fine Herb Nage, Nutritional Yeast
Marinated Tofu, Cooked and Raw Lettuce, Lemongrass, Coconut, Cilantro
Israeli Cous Cous, Smoked Tomato, Eggplant Purée, Garden Vegetables

DESSERTS

Pâté à Choux, Peach Preserves, Chantilly
Vanilla Custard, Strawberry Jam, Summer Berry Cream
LH Signature Chocolate Pot de Crème, Dulce de Leche, Caramelized White Chocolate
Blackcurrant Mousse Cake, Cocoa Génoise, Chocolate Lace
LH Milk Chocolate Crémeux, Salt Water Ganache, Roasted Yogurt

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

Coffee & Tea Service Included

Three Course Menu \$82.00 per person
Supplements will apply for additional selections.

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

Chilled Sweet Pea, Buttermilk
Chilled Golden Vegetable, Herbs
Chilled Cantaloupe Soup, Star Anise
Mushroom and Leek Purée
Peaches and Cream Corn Velouté
White Onion and Potato

SELECT TWO SALADS

Baby Gem Lettuce, Crumbled Feta, Zucchini, Mint, Lemon
Organic Leaves and Herbs, Radish, Berry Vinaigrette
Summer Slaw, Lemon Grass, Chili, Rice Wine, Peanuts
Iceberg Salad with Blue Cheese, Pickled Radish and Dill
Butter Lettuce, Spring Peas, Seasoned Ricotta
Creamy Caesar Salad, Crispy fried Caper, Parmesan Crumb, Chives
Tomato Salad, Croutons, Confit Garlic, White Balsamic, Parmesan

SELECT TWO ENTRÉES

Smoked Beef Loin, Scallions, Salsa Verdi
Chicken Thighs, Lemon, Thyme, Black Pepper, Bay Leaf
Carved Lamb, Stewed Peppers, Olive Oil, Marjoram
Pork from Murray's Farm, Crunchy Honey Mustard, Garden Sage
Skillet Cod, Leek, Caper and Brown Butter
Seared Albacore Tuna, Cherry Tomato Vinaigrette
Marinated Salmon, Sherry and Soy with LH Honey and Lime
Cold Poached Salmon, Fennel Salad, Lemon Yogurt, Nasturtium

SELECT TWO SIDES

Charred Corn, Cilantro and Chilies
Coal Roasted Carrots, Honey Gastrique
Crushed Potato Gratin, Nutritional Yeast Crumb
New Potatoes Cooked in Maple Embers
Apple Wood Smoked Cheese Pasta
Buttered Beans, Almonds, Oranges
Warm Tabbouleh, Garden Vegetables, Parsley
Wilted Spinach, Kale and Onion Bake

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SELECT TWO DESSERTS

Raspberry Lemon Cake
LH Signature Dark Chocolate, Pecan Tart
Apple Blueberry Strudel
Chocolate Silk Pie
Fresh Fruit Flan
Chocolate Ganache Cake
Sour Cherry Cheesecake
Peach Shortcake
Assorted Squares
Seasonal Slice Fruit

Coffee & Tea Service Included

Buffet Lunch \$82.00 per person
Supplements will apply for additional selections.

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

Chilled Sweet Pea, Buttermilk
Chilled Golden Vegetable, Herbs
Chilled Cantaloupe Soup, Star Anise
Mushroom and Leek Purée
Peaches and Cream Corn Velouté
White Onion and Potato

SELECT TWO SALADS

Baby Gem Lettuce, Crumbled Feta, Zucchini, Mint, Lemon
Organic Leaves and Herbs, Radish, Berry Vinaigrette
Summer Slaw, Lemon Grass, Chili, Rice Wine, Peanuts
Iceberg Salad with Blue Cheese, Pickled Radish and Dill
Butter Lettuce, Spring Peas, Seasoned Ricotta
Creamy Caesar Salad, Crispy fried Caper, Parmesan Crumb, Chives

SELECT THREE SANDWICHES

Farm Egg with Herb Mayonnaise on LH Croissant
Chicken Salad with Basil Aioli, Butter Lettuce on Sundried Tomato Bread
Roast Beef Sandwich with Worcestershire Mayo, Spicy Greens on Pain au Lait
Shaved Ham, Cave Aged Gruyère with Dijonnaise on Potato Bread
Smoked Salmon, Shallot, Caper Cream Cheese, Seeded Rye
Spinach, House Ricotta, Lemon Stuffed Pain Au Lait
Focaccia Style Topped with Roasted Heirloom Tomato, Goat Cheese

SELECT TWO DESSERTS

Raspberry Lemon Cake	Chocolate Ganache Cake
LH Signature Dark Chocolate, Pecan Tart	Sour Cherry Cheesecake
Apple Blueberry Strudel	Peach Shortcake
Chocolate Silk Pie	Assorted Squares
Fresh Fruit Flan	Seasonal Slice Fruit

Coffee & Tea Service Included

Buffet Lunch \$82.00 per person

Supplements will apply for additional selections.

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