



2023 SPRING & SUMMER EVENT MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 5th 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.

PRE-SET:

House Made Butter Croissant with Preserves

FIRST COURSE

CHOICE OF:

Bowl of Fresh Fruits

Yogurt and Raspberry Parfait

SECOND COURSE

CHOICE OF:

Steel Cut Oat Porridge, Fresh Blueberry, Bee Pollen, Cocoa Nibs, LH Honey

Brioche French Toast, Lavender Macerated Strawberry, White Chocolate Chantilly

Scrambled Eggs with Potatoes, Onions, Thyme and Maple Bacon

Eggs Benedict with Soft Poached Egg, Toasted Muffin, Country Ham and Sauce Hollandaise

Gluten Free Bacon and Cheddar Cheese Egg Muffins

Served with a garnish of lightly dressed salad greens

Leek, Potato and Gruyère Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

Preserved Tomato and Goat's Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

Smoked Bacon, Onion and Cheddar Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

\$52.00 per person

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

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BUFFET BREAKFAST MENU

Available in the meeting rooms or in a designated dining area outside of the Main House.

Minimum numbers required for a buffet is 10 persons.

PASTRY BASKET INCLUDES

Fresh Baked Croissant

Pain au Chocolat

Assorted Fresh Breads

Served with butter and preserves

SELECT TWO FRUITS

CHOICE OF:

Fruit Smoothie

Coconut Yogurt, Pineapple, Lime

Yogurt and Raspberry Parfait

Fresh Berries

Sliced Fruit Platter

SELECT ONE HOT ITEM

CHOICE OF:

Scrambled Eggs with Maple Smoked Bacon or Artisanal Breakfast Sausage and a choice of Potatoes, Onions, Thyme, Sautéed Mushrooms or Baked Tomatoes

Mini Baked Egg Frittata Bites with Maple Smoked Bacon or Artisanal Breakfast Sausage and a choice of Potatoes, Onions, Thyme, Sautéed Mushrooms or Baked Tomatoes

Select Two Flavours:

Leek, Potato, Gruyere Cheese; Preserved Tomato, Goat Cheese; Smoked Bacon, Onion, Cheddar

Brioche French Toast, Lavender Macerated Strawberry, White Chocolate Chantilly with Maple Smoked Bacon or Artisanal Breakfast Sausage

Eggs Benedict with Soft Poached Egg, Toasted Muffin, Country Ham & Sauce Hollandaise* and a choice of Potatoes, Onions, Thyme, Sautéed Mushrooms or Baked Tomatoes

**Vegetarian option available with spinach*

\$52.00 per person

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BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

Fresh Grapefruit or Orange Juice
 Freshly Baked Croissant or Buttermilk Scone
 Butter and Preserves
 Yogurt and Raspberry Parfait or Coconut Yogurt, Pineapple, Lime
 Includes Coffee and Tea Service
 \$45.00 per person

A LA CARTE

Minimum orders – one dozen pieces per selection

Individual Yogurt and Raspberry Parfait	\$ 15.00 per portion
Individual Coconut Yogurt, Pineapple, Lime	\$ 15.00 per portion
Fruit Smoothies	\$ 15.00 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	\$ 45.00 per dozen
Pain au Chocolat	\$ 6.00 per piece
Miniature Pain Au Chocolat	\$ 45.00 per dozen
Individual Banana Bread	\$ 45.00 per dozen
Individual Banana Bread <i>*gluten free</i>	\$ 45.00 per dozen
Miniature Muffins, Bran	\$ 33.00 per dozen
Miniature Muffins, Lemon Poppy Seed	\$ 33.00 per dozen
Miniature Muffins, Chocolate Raspberry <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Lemon Poppy Seed <i>*gluten free</i>	\$ 33.00 per dozen
Gruyere & Ham Pain au Lait Danish	\$ 48.00 per dozen
Spinach & Ricotta Pain au Lait Danish	\$ 48.00 per dozen
Bacon, Cheese & Onion Muffins	\$ 48.00 per dozen
Green Onion & Cheddar Muffins	\$ 48.00 per dozen
Smoked Salmon Plate	\$ 9.00 per portion
Bowl of Hard Boiled Eggs	\$ 30.00 per dozen
Breakfast Charcuterie	\$ 10.00 per portion

Hot items added to a breakfast plate or display

Potatoes, Onions, Thyme	\$5.00 per portion
Sautéed Mushrooms	\$8.00 per portion
Baked Tomatoes	\$5.00 per portion
Pork Sausage	\$10.00 per portion
Maple Smoked Bacon	\$9.00 per portion
Turkey Sausage	\$10.00 per portion
Turkey Bacon	\$9.00 per portion

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

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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, almond, or oat milk available upon request).

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

Orange juice in the morning and Cranberry juice in the afternoon.

MORNING ITEMS

Minimum orders – one dozen pieces per selection

Individual Banana Bread	\$ 45.00 per dozen
Individual Banana Bread <i>*gluten free</i>	\$ 45.00 per dozen
Yogurt and Raspberry Parfait	\$ 15.00 per portion
Thumbprint Scone & Strawberry Jam	\$ 36.00 per dozen
Thumbprint Vanilla Scones & Preserves <i>*gluten free</i>	\$ 36.00 per dozen
Fruit Smoothie	\$ 15.00 per glass
LH Famous Croissants	\$ 72.00 per dozen
Miniature LH Famous Croissants	\$ 45.00 per dozen
Pain Au Chocolat	\$ 72.00 per dozen
Miniature Pain Au Chocolat	\$ 45.00 per dozen
Miniature Muffins, Bran	\$ 33.00 per dozen
Miniature Muffins, Lemon Poppy Seed	\$ 33.00 per dozen
Miniature Muffins, Chocolate Raspberry <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Lemon Poppy Seed <i>*gluten free</i>	\$ 33.00 per dozen
Gruyere & Ham Pain au Lait Danish	\$ 48.00 per dozen
Spinach & Ricotta Pain au Lait Danish	\$ 48.00 per dozen
Bacon, Cheese & Onion Muffins	\$ 48.00 per dozen
Green Onion & Cheddar Muffins	\$ 48.00 per dozen

AFTERNOON ITEMS

Minimum orders – one dozen pieces per selection

Granola Bars	\$ 45.00 per dozen
Hemp Seed Bars	\$ 45.00 per dozen
Crudités, Roasted Vidalia Onion Dip	\$ 9.50 per portion
Fresh Fruit Brochette	\$ 4.75 per piece
Freshly Baked Cookies	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies <i>*gluten free</i>	\$ 45.00 per dozen
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

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LANGDON HALL BAGGED LUNCHES

ALL BAGS INCLUDE:

Poached Chicken, Tapenade Aioli, Spicy Greens, Pain Au Lait

Crudités with Roasted Vidalia Onion Dip

LH Signature Chocolate Bar

Nuts and Dried Fruit, Kettle Chips, Bottle of Water

\$50.00 per lunch

LANGDON HALL PICNIC

CHOICE OF:

Poached Lobster or Chicken with Lettuce, Pickles, Fine Herbs and Niagara Wine Vinaigrette

ALL PICNICS INCLUDE:

Ontario Clothbound Cheddar, Sliced Deli Meat, Fresh Grapes

Freshly Baked LH House Made Country Bread and Creamy Butter

Cherry Cheesecake

\$60.00 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 Watermelon Gazpacho, with Jalapeno Crema

Heirloom Tomato Purée, Cheddar Croutons, Fresh Picked Basil

Sweet Corn and Ginger Velouté, Green Onion and Chili Oil

SALADS

Bitter Endive Salad, Citrus Dressing, Crème Fraîche, Dill and French Tarragon

Soft Bibb Lettuce, Garden Radish, Fine Herbs, Niagara Wine Vinaigrette

Baby Gem Caesar, Garlic, Parmesan, Crispy Fried Capers

APPETIZERS

Fresh Mozzarella, Cherry Tomatoes, Olive Tapenade Vinaigrette

Cold Smoked Trout, Juniper Aioli, New Potatoes

Poached Sea Scallops, Anise Herbs, Strawberries and Cream

Summer Squash Risotto, Mascarpone, Lemon, Mint and Chives

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PLATED LUNCH CONTINUED

ENTRÉES

Poached Elora Chicken, Mushrooms, Young Vegetables, Basil Pesto Broth
Slow Cooked Beef Short Rib, Crispy New Potato, Broccoli and Béarnaise Espuma
Baked Atlantic Cod, Garden Carrots, Sea Buckthorn Beurre Blanc, Pine Nut Crust
King Salmon, Poached Leeks, Beetroot, Nasturtium, Horseradish Buttermilk Dressing

VEGETARIAN ENTRÉES

Roasted Zucchini, Confit Tomato, Garbanzo Cake, Pepper Jus
Pan Fried Tofu, Garden Carrot, Tahini and Nut Relish, Nasturtium
Braised Portobello Mushroom, Rosemary Roasted Tomatoes, Northern Bean Stew

DESSERTS

LH Garden Panna Cotta, Candied Floral Milk Crumb, Rose and Hibiscus Jam
Pâté à Choux, Crème Fraîche, Strawberry and Rhubarb Compote
Lemon Cheesecake, Mascarpone Mousse, Lemon Curd, Graham Cracker and Honey Meringue
Opera Cake, Coffee Buttercream, Chocolate Lace
LH Chocolate Crèmeux, Raspberry Confit, Cocoa Génoise

Option to add: Standard Cheese Course - \$22.00 supplement
2oz. portion of Canada's Best, Walnut Raisin Crisps, LH Honey

Coffee & Tea Service Included

Three Course Menu \$95.00 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, Seasoned Buttermilk

Chilled Potato and Leek

Chilled Watermelon Gazpacho

Heirloom Tomato Purée

Sweet Corn and Ginger Velouté

Garden Carrot Soup

SELECT TWO SALADS

Whipped Goat Cheese, Vine Tomato, Salted Plum, Lovage Jelly

Organic Leaves and Herbs, Niagara Vinaigrette, Radish

Young Kale, Roasted Pepper, Pancetta and Lentil Dressing

Iceberg "Wedge" Poached and Fresh Pear, Candied Nuts, Blue Cheese

Butter Lettuce, Berry Shrub Jello, Seasoned Mascarpone

Creamy Caesar Salad, Crispy Fried Caper, Parmesan Crumb, Chives

SELECT TWO ENTRÉES

Roasted Beef, Thyme Vinaigrette au Jus

Marinated Chicken Legs, Lemon, Fresh Herbs

Carved Lamb, Stewed Peppers, Olive Oil, Marjoram

Pork from Murray's Farm, Bourbon and Kozlicks Jus

Baked Cod, Shaved Radish, Cherry Tomato Vinaigrette

Seared Albacore Tuna, Eggplant Purée, Confit Garlic

Roasted Salmon, Lemongrass Cream, Marigold

Cold Poached Rainbow Trout, Fennel Salad, Citrus Yogurt, Nasturtiums

SELECT TWO SIDES

Roasted Zucchini, Thyme, Pine Nut Crust

Summer Root Vegetables, Confit Garlic, Garden Herbs

Steamed Brassicas, Citrus, Tarragon

Baby Potatoes, Sour Cream, Crispy Onion

Jerusalem Artichoke and Cheddar Baked Pasta

Pole Beans, Soft Herb Butter

Toasted Barley and Beetroot

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SELECT TWO DESSERTS

Pineapple Coconut Caramel Cake
Summer Berry and Cream Shortcake
Wild Blueberry Pie
Fresh Fruit Flan
Upside Down Apricot Cake
Chocolate Ganache Cake
LH Chocolate Pecan Cheesecake
Peaches and Cream Trifle
Assorted Squares
Seasonal Slice Fruit

Coffee & Tea Service Included

Buffet Lunch \$95.00 per person

Supplements will apply for additional selections.

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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

Chilled Sweet Pea, Seasoned Buttermilk

Chilled Potato and Leek

Chilled Watermelon, Cucumber

Heirloom Tomato Purée

Sweet Corn and Ginger Velouté

Garden Carrot Soup

SELECT TWO SALADS

Whipped Goat Cheese, Vine Tomato, Salted Plum, Lovage Jelly

Organic Leaves and Herbs, Niagara Vinaigrette, Radish

Young Kale, Roasted Pepper, Pancetta and Lentil Dressing

Iceberg “Wedge” Poached and Fresh Pear, Candied Nuts, Blue Cheese

Butter Lettuce, Berry Shrub Jello, Seasoned Mascarpone

Creamy Caesar Salad, Crispy Fried Caper, Parmesan Crumb, Chives

SELECT THREE SANDWICHES

Chopped Farm Egg, Smoked Paprika Aioli, Alfalfa, Danish Rye (Open-faced)

Poached Chicken, Tapenade Aioli, Spicy Greens, Sundried Tomato Bun

Corned Beef, Crunchy Mustard, Pickled Cabbage, Light Rye Bun

Shaved Ham and Turkey, Emmental Cheese, Dijonnaise, Egg Bun

Matinee Shrimp, Rouille, Candy Lemon on Endive (Open-faced)

Spinach, House Ricotta, Lemon Stuffed Pain Au Lait Bun

Focaccia Style Topped with Roasted Heirloom Tomato, Goat Cheese (Pizza Style)

SELECT TWO DESSERTS

Pineapple Coconut Caramel Cake

Summer Berry and Cream Shortcake

Wild Blueberry Pie

Fresh Fruit Flan

Upside Down Apricot Cake

LH Chocolate Pecan Cheesecake

Peaches and Cream Trifle

Assorted Squares

Seasonal Slice Fruit

Chocolate Ganache Cake

Coffee & Tea Service Included

Buffet Lunch \$85.00 per person

Supplements will apply for additional selections.

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

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RECEPTIONS

CANAPÉS

\$48.00 per dozen

Minimum of one dozen per type required.

Selections

Watermelon, Fresh Feta and Mint

Summer Truffle and Thyme Frittata

Chickpea Panisse, Tomato Jam, Basil

Albacore Tuna, Spicy Mayo, Nori Chip

Confit Garlic and Ancient Rosemary Ficelles

Soft Ricotta Cake, English Peas, Lemon Balm

Dijon and Garden Herbed Deviled Eggs

Compressed Cucumber, Coriander, Lime Leaf

Fried Pork Belly, Apple Jam, Sorrels

Cod and Potato Croquette, Daisy Caper Tartare Sauce

Marigold Blossom Bouchons, Citrus Gel and Marigold Greens

Dressed Haloumi, Burnt Onion Crumb, Summer Squash

Sweet Corn and Chili Fritter, Queso Fresco

Cacio e Pepe Arancini, Black Pepper, Garlic Cream

Additional Selections

Spring Lamb Lollies, Spiced Yogurt Marinade - \$180.00 per dozen

Oysters on the ½ shell served with Mignonette - \$72.00 per dozen

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RECEPTION FOOD DISPLAYS

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

DUO DIP PLATTER

Artichoke and Asiago Purée

Roasted Red Pepper Lentil Dip

Served with Toasted Crisps and Root Vegetable Crudités

Small Platter (serves 12) \$180.00

Medium Platter (serves 20) \$300.00

Large Platter (serves 30) \$450.00

PLATTER OF ASSORTED ARTISANAL CHEESES

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

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

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

CHARCUTERIE PLATTER

An assortment of charcuterie served with mustard, pickles and house made bread

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

OCEANIC RAW BAR ON ICE

Minimum of 12 guests

Marinated Seafood, Chilled Prawns and Shucked Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita

\$55.00 per person

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PLATED DINNER SELECTIONS

Waiter served to a designated dining area.

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

Option to add: Amuse Bouche- \$9.00 supplement

Potted Earth (Garden Vegetable, Seasoned Red Quinoa, Green Goddess Dressing)

SOUPS

Chilled Pea and Mint, Seasoned Buttermilk

Chilled Watermelon Gazpacho, with Jalapeno Crema

Heirloom Tomato Purée, Cheddar Croûtons, Fresh Picked Basil

Sweet Corn and Ginger Velouté, Green Onion and Chili Oil

Foraged Mushroom and Truffle Soup

SALADS

Zucchini, Garden Leaves and Sundried Tomato with Pancetta Lentil Dressing

Soft Butter Lettuce with Raspberry Shrub and Seasoned Mascarpone

Young Romaine, Parmesan and Lemon Vinaigrette, Egg Yolk Jam

APPETIZERS

Fior di Latte Cheese, Marinated Beetroot, Sunflower Brittle

Warm Lobster, Chardonnay Cream, Corn and Leek Fricassée

Poached Sea Scallop, Geranium Jam, Citrus Herbs

Mushroom Risotto with Parmesan, Champagne Chantilly and Fine Chives

Foie Gras Parfait, Lavender Biscuit, Peach and Apricot Pâte de Fruit

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ENTRÉES

Elora Chicken, Charred Spring Onion, Shitake Mushroom, Madeira
Seared Lamb Loin, Courgette, Fried Panisse, Pepper Jus
Beef Tenderloin, Potato Fondant, Honey Carrots, Béarnaise Espuma
Braised Beef Short Rib, Crispy Rice, Bok Choy, Hoisin Jus
Herb Butter Halibut, Young Vegetables, Sauce Vierge
Baked Trout, Fingerling Potato, Pole Beans, Toasted Almond Brown Butter

VEGETARIAN ENTRÉES

Roasted Zucchini, Confit Tomato, Sweet Corn and Leek Bread Pudding
Pan Fried Tofu, Garden Carrot, Tahini and Nut Relish, Nasturtium
Braised Portobello Mushroom, Rosemary Roasted Tomatoes, Northern Bean Stew

DESSERTS

LH Garden Panna Cotta, Candied Floral Milk Crumb, Rose and Hibiscus Jam
Pâté à Choux, Crème Fraîche Mousse, Strawberry and Rhubarb Compote
Lemon Cheesecake, Mascarpone Mousse, Lemon Curd, Graham Cracker, Honey Meringue
Coffee Opera Cake, Coffee Buttercream, Chocolate Lace
LH Chocolate Crèmeux, Raspberry Confit, Cocoa Génoise

Option to add: Standard Cheese Course - \$22.00 supplement
2oz. portion of Canada's Best, Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table - \$45.00 per dozen

Minimum of one dozen per type required.

Seasonal Macarons
LH Chocolate Bouchons
Cassis Opera Cake
Lavender Meltaways

Coffee & Tea Service Included

Three Course Menu \$115.00 per person
Supplements will apply for additional selections.

CHILDREN'S OFFERING

LUNCH OR DINNER MENU

For guests under 11 years old of age.

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

STRAWBERRY GAZPACHO

Garden Flowers

SOFT BIBB LETTUCE

Seasoned Cheese, Blossoms, Berry dressing

BABY GEM CAESAR

Parmesan Cheese, Snipped Chives



PASTA POMODORO

Tomato, Garlic, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

STRAWBERRY RHUBARB CREAM PUFF

White Chocolate Ganache

CHOCOLATE ICE CREAM POP

Cocoa Ganache

Three Course Menu \$62.00 per child

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

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OPTIONAL ENHANCEMENTS

CONTINENTAL BREAKFAST \$45.00 (7:00-10:30AM)

Fresh Grapefruit or Orange Juice
Freshly Baked Croissant or Buttermilk Scone (select one)
Butter and Preserves
Fresh Sliced Fruits
Individual Yogurt and Raspberry Parfait
Includes Coffee and Tea Service

LIGHT LUNCH \$64.00 (11:00AM-2:30PM)

Minimum of 4 portions

Basket of Daily Baked Bread
Mixed Baby Greens with Shallot Vinaigrette
Roasted Carrots, Soft Cheese, Spiced Nuts, Quinoa Salad, Crudit , Citrus, Herbs
Cold Poached Salmon or Chicken (select one)
Seasonal Mini Sweets

GOURMET SANDWICHES \$180.00 per dozen

CHOICE OF:

Chopped Farm Egg, Smoked Paprika Aioli, Alfalfa, Danish Rye (Open)
Poached Chicken, Tapenade Aioli, Spicy Greens, Sundried Tomato Bun
Corned Beef, Crunchy Mustard, Cabbage, Light Rye Bun
Shaved Ham and Turkey, Emmental Cheese, Dijonnaise, Egg Bun
Matinee Shrimp, Rouille, Candy Lemon on Endive (Open)

A LA CARTE

Minimum orders – one dozen pieces per selection

Individual Banana Bread	\$ 45.00 per dozen
Individual Yogurt and Raspberry Parfait	\$ 13.00 per portion
Fresh Fruit Platter	\$ 15.00 per portion
Thumbprint Scone & Strawberry Jam	\$ 36.00 per dozen
Thumbprint Vanilla Scones & Preserves <i>*gluten free</i>	\$ 36.00 per dozen
Buttermilk Scones	\$ 72.00 per dozen
LH Famous Croissants	\$ 72.00 per dozen
Pain Au Chocolat	\$ 72.00 per dozen
Granola Bars	\$ 45.00 per dozen
Hemp Seed Bars	\$ 45.00 per dozen
Freshly Baked Cookies	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies	\$ 45.00 per dozen
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Portioned Spiced Nuts	\$ 9.00 per portion

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ARTISANAL CHEESE

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

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

\$22.00 per person (2oz. per guest)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries

Honey Yogurt Dipping Sauce

\$15.00 per person

TEA SWEETS

Macarons

Bouchon

Lavender Meltaways

\$45.00 per dozen

Minimum of one dozen per type

COOKIES

Crackle

Vanilla Cream Cheese

Chocolate Chip

\$45.00 per dozen

Minimum of one dozen per type

SQUARES

Decadent Chocolate Brownies

Raspberry Almond

White Chocolate Cherry

\$45.00 per dozen

Minimum of one dozen per type

“PUB FOOD”

LH Beef Sliders, Smoked Cheese, Bacon Jam \$90.00 per dozen

Mini Grilled Cheese, Garlic Aioli, Thyme \$62.00 per dozen

Chicken Parmesan, Mozzarella, Basil \$75.00 per dozen

Pulled Duck Sandwich, Hoisin, Cabbage \$78.00 per dozen

Roasted Tofu Slider, Soy Dressing, Pickles \$64.00 per dozen

French Fries with Ketchup \$54.00 per dozen

Beef Cheek Poutine \$84.00 per dozen

Wild Mushroom Poutine \$74.00 per dozen

Parmesan Fries with Truffle \$72.00 per dozen

Gochujang Cauliflower, Puffed Lentils, Coriander \$62.00 per dozen

Gourmet Flatbread with Potato and Pancetta \$62.00 per dozen

Gourmet Flatbread with Garden Vegetables \$62.00 per dozen

SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing

Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream

Chocolate Ganache Cake

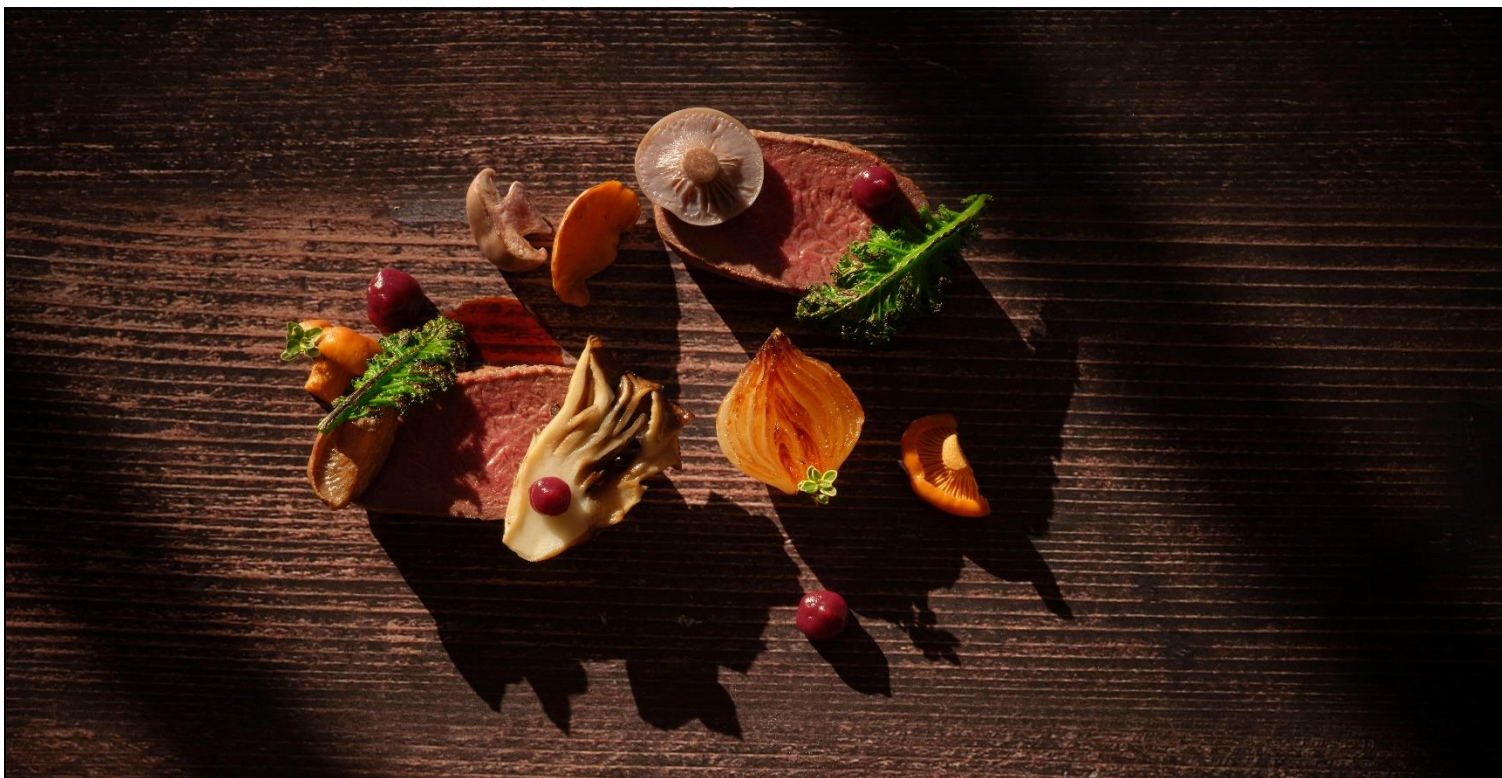
LH Chocolate Pecan Cheesecake

Summer Berry and Cream Layer Cake, Vanilla Buttercream

8 inch cake (10 slices) \$120.00 per cake

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

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2023 SPRING & SUMMER BBQ EVENT MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 5th 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.

LUNCH & DINNER

BBQ Selections to include:

One Soup

Three Salads

Two Entrées (Lunch)

Three Entrées (Dinner)

Two Sides

Two Desserts

Coffee & Tea Service

**Supplementary costs will apply for additional selections per course.*

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

1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | www.langdonhall.ca

BBQ MENU

Using the following selections, please create your bbq lunch or dinner.

SELECT ONE SOUP

Chilled Sweet Pea, Seasoned Buttermilk
Chilled Potato and Leek
Chilled Watermelon Gazpacho
Heirloom Tomato Purée
Sweet Corn and Ginger Velouté
Mushroom and Truffle Soup

SELECT THREE 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 (LUNCH)

SELECT THREE ENTRÉES (DINNER)

Sandwiches:

BBQ Shredded Duck, Pickled Vegetables, Asian Dressing
Beef Sliders, Smoked Cheese, Bacon Jam
Marinated Mushroom, Tomato Bun, Garlic Aioli and Rocket

Meat:

Smoked Beef Loin, Thyme Vinaigrette au Jus
Dry Rub Chicken Legs, Cilantro, Stewed Pepper Sauce
Carved Lamb, Rosemary Jus
Bourbon Brined Pork Loin, Grainy Mustard

Fish:

Skillet Cod, Cherry Tomato Stew, Basil
Seared Albacore Tuna, Eggplant, Confit Garlic
Herb Marinated Salmon, Smoked Butter, Radish
Cold Poached Trout, Fennel Salad, Crème Fraîche, Nasturtium

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SELECT TWO SIDES

Coal Roasted Beets, Sherry Vinegar, Shallot
Potato and Celery Root Gratin, Nutritional Yeast Crumb
New Potatoes, Cultured Butter, Herbs
Jerusalem Artichoke and Cheddar Baked Pasta
Seared Zucchini, Confit Garlic, Lemon, Chives
Buttered Beans, Almonds, Oranges
Grilled Mushroom Fricassée, Shallot, Thyme
Wilted Spinach, Kale and Creamy Onion Bake

Please note:

Additional vegetarian options and dietary requests can be accommodated
outside of your menu selections with advance notice.

SELECT TWO DESSERT OPTIONS

Seasonal Sliced Fruit will be served with an additional two desserts
Peaches and Cream Trifle
Pineapple Coconut Caramel Cake
Wild Blueberry Pie
Fresh Fruit Flan
Assorted Squares

Coffee & Tea Service Included

BBQ Lunch \$105.00 per person, plus gratuities and HST

BBQ Dinner \$125.00 per person, plus gratuities and HST

Supplement to add a third side - \$7.00 per person

Chef Attendant Fee starting at \$300.00

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