



2023 FALL & WINTER EVENT MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 7th 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 Berry Compote Parfait

SECOND COURSE

CHOICE OF:

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

Brioche French Toast, Stewed Cinnamon Apples, 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

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 Berry Compote 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 with Onions and Thyme, or Sautéed Mushrooms or Baked Tomatoes

Brioche French Toast, Stewed Cinnamon Apples, White Chocolate Chantilly with Maple Smoked Bacon or Artisanal Breakfast Sausage

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

**Vegetarian option available with spinach*

\$52.00 per person

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

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BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

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

À LA CARTE

Individual Yogurt and Berry Compote 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, Blueberry	\$ 33.00 per dozen
Miniature Muffins, Chocolate <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Blueberry <i>*gluten free</i>	\$ 33.00 per dozen
Gruyère & Ham Pain au Lait Danish	\$ 48.00 per dozen
Spinach & Ricotta Pain au Lait Danish	\$ 48.00 per dozen
Bacon, Cheese & Green Onion Scones	\$ 48.00 per dozen
Green Onion & Cheddar Scones	\$ 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

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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

Individual Banana Bread	\$ 45.00 per dozen
Individual Banana Bread <i>*gluten free</i>	\$ 45.00 per dozen
Yogurt and Berry Compote 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, Blueberry	\$ 33.00 per dozen
Miniature Muffins, Chocolate <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Blueberry <i>*gluten free</i>	\$ 33.00 per dozen
Gruyère & Ham Pain au Lait Danish	\$ 48.00 per dozen
Spinach & Ricotta Pain au Lait Danish	\$ 48.00 per dozen
Bacon, Cheese & Onion Scones	\$ 48.00 per dozen
Green Onion & Cheddar Scones	\$ 48.00 per dozen

AFTERNOON ITEMS

Granola Bars	\$ 45.00 per dozen
Hemp Seed Bars	\$ 45.00 per dozen
Crudités, Red Lentil and Roasted Red Pepper Hummus	\$ 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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LANGDON HALL BAGGED LUNCHES

ALL BAGS INCLUDE:

Roast Turkey Salad, Cranberry, Sage, Squash Butter on Country Bun

Crudités, Red Lentil and Roasted Red Pepper Hummus

LH Signature Chocolate Bar

Nuts and Dried Fruit, Kettle Chips, Water

\$50.00 per lunch

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

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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

Wild Mushroom Soup, Truffle Cream
Butternut Squash, Winter Spice, Vanilla Pear
Carrot and Ginger, Coconut Chantilly
Golden Potato and Leek, Seasoned Sour Cream

SALADS

Soft Bibb Lettuce, Radish, Greenhouse Herbs, Niagara Wine Vinaigrette
Baby Gem Caesar, Garlic, Parmesan, Chives
Beets and Leaves, Raspberry Shrub Vinegar, Goats Cheese, Sunflower Seed Brittle

APPETIZERS

Braised Butternut, Spiced Butter, Candied Nuts, Perilla
Cauliflower Risotto, Raisins, Capers, Crispy Shallot
Poached Sea Scallop, Lemon Jam, Citrus Herbs

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PLATED LUNCH CONTINUED

ENTRÉES

Elora Chicken, Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumbs
Beef Short Rib, Creamy Polenta, Mushroom Fricassée, Madeira Jus
Beef Tenderloin, Crispy New Potatoes, Charred Onion, Madeira Jus
Trout, Fingerling Potato, Leeks, Toasted Almond and Brown Butter

VEGETARIAN ENTRÉES

Creamy Polenta, Mushroom Fricassée, Parmesan and Parsley Salad
Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumb
Marinated Tofu, Variations of Kohlrabi, Bok Choi, Chili Jam, Cilantro
Mushroom Risotto with Parmesan, Champagne Chantilly and Chives

DESSERTS

Milk and Honey Panna Cotta, Milk Tea Crumb, Caramelized Milk Jam
Lemon Cheesecake, Mascarpone Mousse, Lemon Curd, Graham Cracker
Opera Torte, Coffee Buttercream, Chocolate Lace
Strawberries and Cream, Coconut Jaconde, Strawberry Jam
Hazelnut LH Milk Chocolate Pudding, Frangelico Jam, Candied Hazelnuts

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

Winter Truffle

Butternut Squash

Carrot and Ginger

Golden Potato and Leek

Parsnip Purée

SELECT TWO SALADS

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

Romaine Salad, Creamy Caesar Dressing, Parmesan Crumb, Chives

Potato Salad, Scallion, Sauce Dijonnaise

Winter Cabbage Slaw, Juniper and Apple Dressing

Greenhouse Leaves, Cabernet Franc and Shallot Vinaigrette

SELECT TWO ENTRÉES

Salmon, Yuzu Butter Sauce, Radish

Chicken Thighs, Mushrooms and Thyme

Roasted Beef, Charred Onion, Worcestershire Jus

Bourguignon Beef Short Ribs, Leeks, Carrots, Red Wine

Baked Cod, Apple, Celery and Champagne Velouté

SELECT TWO SIDES

Fried Potatoes, Sour Cream, Crispy Onion

Golden Potato Fourchette, Brown Butter, Parsley

Curry Roasted Cauliflower, Golden Raisin, Capers

Roasted Carrots, Savoury Granola

Smashed Turnip, Black Pepper, Old White Cheddar

Brussel Sprouts, Garlic and Thyme

Coal Roasted Beets, Sherry Vinegar, Shallot

Baked Sweet Potato, Leeks, Hazelnuts, Maple Gastrique

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

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SELECT TWO DESSERTS

Coconut Caramel Cake
Apple Streusel Pie
Red Berry Flan
Upside Down Banana Cake
Olive Oil Orange Bundt
Chocolate Ganache Cake
LH Chocolate Pecan Cheesecake
Black Forest Trifle
Assorted Squares
Seasonal Sliced Fruit

Coffee & Tea Service Included

Buffet Lunch \$95.00 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

Winter Truffle

Butternut Squash

Carrot and Ginger

Golden Potato and Leek

Parsnip Purée

SELECT TWO SALADS

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

Romaine Salad, Creamy Caesar Dressing, Parmesan Crumb, Chives

Potato Salad, Scallion, Sauce Dijonnaise

Winter Cabbage Slaw, Juniper and Apple Dressing

Greenhouse Leaves, Cabernet Franc, Shallot Vinaigrette

SELECT THREE SANDWICHES

Shaved Roast Beef, Horseradish Mayo, Pickles on Country Loaf

Chopped Farm Egg Salad on LH Croissant (Open-Faced)

Roast Turkey Salad, Cranberry, Sage, Squash Butter, Pumpernickel (Open-Faced)

Shaved Ham, Gruyère Cheese, Dijonnaise, Potato Bread

Forest Floor Focaccia, Topped with Foraged Mushrooms and Mozzarella (Pizza Style)

Roast Vegetables Focaccia with Basil Pistou and Soft Cheese (Pizza Style)

SELECT TWO DESSERTS

Coconut Caramel Cake

Apple Streusel Pie

Red Berry Flan

Upside Down Banana Cake

Olive Oil Orange Bundt

Chocolate Ganache Cake

LH Chocolate Pecan Cheesecake

Black Forest Trifle

Assorted Squares

Seasonal Sliced Fruit

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

Selections

Winter Truffle and Thyme Frittata

Salted Honey and Confit Garlic Ficelles

Beef Tartare, Capers, Gherkins, Mustard, Hot Sauce

Fried Pork Belly, Apple Jam, Sorrels

Smoked Salmon Crêpe, Cream Cheese, Dill

Winter Cold Rolls, Cabbage, Cellar Roots, Ponzu Jam

Rosemary Brown Butter Bouchons, Greek Yogurt, Fried Rosemary

Shrimp Salad, Baby Germ Lettuce

Spinach and Ricotta Pastries

Venison Sausage, Red Berry Jam

Beef Cromesquies, Spicy Mustard Mayo

Crispy Old Cheddar and Black Pepper Rice Arancini

Root Vegetable Fritter, Winter Spices

Additional Selections

Tandoori Spiced Lamb Lollies - \$180.00 per dozen

Oysters on the 1/2 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

Onion and Artichoke Dip

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
Winter Truffle Deviled Egg

SOUPS

Wild Mushroom Soup, Truffle Cream
Butternut Squash, Winter Spice, Vanilla Pear
Carrot and Ginger, Coconut Chantilly
Golden Potato and Leek, Seasoned Sour Cream

SALADS

Bitter Endive Salad, Citrus Dressing, Crème Fraîche, Dill and French Tarragon
Soft Bibb Lettuce, Radish, Greenhouse Herbs, Niagara Wine Vinaigrette
Beets and Leaves, Raspberry Shrub Vinegar, Goats Cheese, Sunflower Seed Brittle
Baby Gem Caesar, Garlic, Parmesan, Chives

APPETIZERS

Poached Sea Scallop, Lemon Jam, Citrus Herbs
Mushroom Risotto, Parmesan, Champagne Chantilly and Chives
Foie Gras Parfait, Orchard Apple, Brioche
Braised Butternut, Spiced Butter, Candied Nuts, Perilla
Lobster Leek and Potato Pate, Blond Frisée and Herb Salad

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ENTRÉES

Elora Chicken, Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumbs
Lamb Loin, Glazed Carrots, Date Jam, Spiced Lentil Sauce
Beef Tenderloin, Crispy New Potato, Hen of the Woods Mushroom, Béarnaise
Beef Short Rib, Creamy Polenta, Mushroom Fricassée, Madeira Jus
Roasted Salmon, Crispy Rice, Bok Choi, Cilantro, Yuzu Sauce
Baked Cod, Fingerling Potato, Leeks, Toasted Almond and Brown Butter

VEGETARIAN ENTRÉES

Creamy Polenta, Mushroom Fricassée, Parmesan and Parsley Salad
Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumb
Marinated Tofu, Variations of Kohlrabi, Bok Choi, Chili Jam, Cilantro
Mushroom Risotto with Parmesan, Champagne Chantilly and Chives

DESSERTS

Milk and Honey Panna Cotta, Milk Tea Crumb, Caramelized Milk Jam
Lemon Cheesecake, Mascarpone Mousse, Lemon Curd, Graham Cracker
Opera Torte, Coffee Buttercream, Chocolate Lace
Strawberries and Cream, Coconut Jaconde, Strawberry Jam
Hazelnut LH Milk Chocolate Pudding, Frangelico Jam, Candied Hazelnuts

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 - \$48.00 per dozen

Seasonal Macarons
LH Chocolate Bouchons
Cassis Opera Cake
Lemon Thyme 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.

BUTTERNUT SQUASH SOUP

GREENHOUSE BIBB

Seasoned Soft Cheese, Herbs, Simple Vinaigrette

BABY GEM CAESAR

Parmesan Cheese, Chives



PASTA POMODORO

Tomato, Onion, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

APPLE CINNAMON CREAM PUFF

Caramel Sauce

BANANA SPLIT BROWNIE

Banana Ice Cream, Fudgy Brownie, Cherry on Top

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 Berry Compote 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:

Roast Beef, Horseradish Mayo, Pickles on Country Loaf
 Chopped Farm Egg Salad, LH Croissant (Open-Faced)
 Turkey Salad, Cranberry, Squash Butter, Pumpernickel (Open-Faced)
 Shaved Ham, Emmental Cheese, Dijonnaise, Potato Bread

A LA CARTE

Individual Banana Bread	\$ 45.00 per dozen
Individual Yogurt and Berry Compote 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

PETIT FOURS

Seasonal Macarons

LH Chocolate Bouchon

Lemon Thyme Meltaways

\$48.00 per dozen

Minimum of one dozen per type

COOKIES

Crackle

Ginger Molasses

Chocolate Chip

\$48.00 per dozen

Minimum of one dozen per type

SQUARES

Decadent Chocolate Brownies

Raspberry Almond

Lemon Squares

\$48.00 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

Roasted Tofu Slider, Soy Dressing, Pickles

\$64.00 per dozen

French Fries with Ketchup

\$54.00 per dozen

Spiced Fries (Worcestershire, Espellette, Thyme)

\$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

Gourmet Flatbread with Mushrooms and Truffle

\$62.00 per dozen

Gourmet Flatbread with Italian Sausage, Stewed Peppers and Basil

\$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

Raspberry Layer Cake, Raspberry Jam, Vanilla Sponge, Italian Buttercream

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

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