



2024 SPRING & SUMMER 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.

FIRST COURSE

House Made Butter Croissant with Preserves

Bowl of Fresh Fruits

Yogurt and Mixed Berry Parfait

SECOND COURSE

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

Leek, Potato and Gruyère Cheese Breakfast Quiche

Served with a garnish of lightly dressed greenhouse greens

Preserved Tomato and Goat's Cheese Breakfast Quiche

Served with a garnish of lightly dressed greenhouse greens

Smoked Bacon, Onion and Cheddar Cheese Breakfast Quiche

Served with a garnish of lightly dressed greenhouse 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

Fruit Smoothie

Coconut Yogurt, Pineapple, Lime

Yogurt and Mixed Berry Parfait

Fresh Berries

Sliced Fruit Platter

SELECT ONE HOT ITEM

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

Mini Baked Egg Frittata Bites with Maple Smoked Bacon or Artisanal Breakfast Sausage

Choice of two flavours: Preserved Tomato & Goat Cheese, Leek with Potato & Gruyère, or Smoked Bacon with 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 and 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

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BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

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

À LA CARTE

Individual Yogurt and Mixed Berry 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 Poppyseed	\$ 33.00 per dozen
Miniature Muffins, Lemon Poppyseed <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Chocolate Raspberry <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

Lyonnais Potatoes	\$5.00 per portion
Pork Sausage	\$10.00 per portion
Maple Smoked 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

Individual Banana Bread	\$ 45.00 per dozen
Individual Banana Bread <i>*gluten free</i>	\$ 45.00 per dozen
Yogurt and Mixed Berry 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, Lemon Poppy Seed <i>*gluten free</i>	\$ 33.00 per dozen
Miniature Muffins, Chocolate Raspberry <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, Roasted Lemon Garlic Chickpea 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.

LANGDON HALL PICNIC

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 LUNCHES

ALL BAGS INCLUDE:

Poached Chicken, Nasturtium Aioli, Sundried Tomato Bun
Crudités with Lemon Garlic Chickpea 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*

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

Red Beet Soup, Seasoned Sour Cream, All the Flowers
Chilled Cucumber Gazpacho, with Minted Jalapeno Crema
Heirloom Tomato, Garlic Croûtons, Fresh Picked Basil
Chilled Cantaloupe Soup, Lime Leaf, and Seasoned Yoghurt
Sweet Corn Velouté, Spring Onion and Chili Oil

SALADS

Mustard Greens, Poached Pear, Candied Pecans, Blue Cheese and Celery
Brassicas with Honey Lime Dressing and Ricotta
Romaine Lettuce, Parmesan Cheese and Lemon Pepper Vinaigrette

APPETIZERS

Heirloom Tomato Salad, White Balsamic, Pickled Shallot, Basil
Fior Di Latte, Extra Virgin Olive Oil, Courgette, Peas and Mint
Sea Scallops, Shaved Radish, Geranium Jam, Citrus Herbs
Green Garden Risotto, Nutritional Yeast and Herb Purée

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PLATED LUNCH CONTINUED

ENTRÉES

Elora Chicken, Corn and Leek Fricassée, Hen Bone Jus
Braised Beef Short Rib, Creamy Polenta, Mushroom, Sage
Lamb Loin, Garden Caponata, Fingerling Potato, Red Pepper Jus
Beef Tenderloin, Potato Rosti, LH Honey Herbed Carrots, Tarragon Béarnaise
Lake Trout, New Potato, Pole Beans, Toasted Almond and Brown Butter

VEGETARIAN ENTRÉES

Pan Roasted Tofu, Shiitake Mushroom, Potato, Spring Onion and Miso Broth
Ratatouille with Black Olive Vinaigrette, Chickpea Panisse
Root Vegetable Bolognese, Garden Herbs, Rigatoni Pasta

DESSERTS

Strawberries and Cream, Vanilla Custard, Strawberry Jam
LH Garden Panna Cotta, Candied Floral Crumb, Rose and Hibiscus
Lemon Cheesecake, Mascarpone, Lemon Curd, Graham Cracker
Opera Cake, Raspberry Mousse, Raspberry Jam
LH Chocolate Crémeux, Passion Fruit Confit, Cocoa Genoise

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

Red Beet Soup
Chilled Cucumber Gazpacho
Chilled Cantaloupe Soup
Heirloom Tomato
Sweet Corn Velouté
Mushroom Purée

SELECT TWO SALADS

Ontario Legumes, Pole Beans, Crudité, Cabernet Franc Vinaigrette
Organic Leaves and Herbs, White Balsamic, Radish
New Potatoes, Kozlick's Mustard, Scallions, Chardonnay Vinaigrette
Iceberg "Wedge" Garden Herb, Buttermilk Dressing
Butter Lettuce, French Herb Vinaigrette, Garden Herbs
Noodle Salad, Cashew, Ginger, Mint and Lime
Creamy Caesar Salad, Parmesan Crumb, Chives

SELECT TWO ENTRÉES

Roasted Beef, Horseradish Jus, Sage
Lemon Thyme Chicken Thighs
Carved Lamb, Stewed Peppers, Olive Oil, Marjoram
BBQ Glazed Beef Short Ribs, LH BBQ Sauce, Corn Relish
Baked Cod, Cherry Tomato Vinaigrette
Seared Albacore Tuna, Green Goddess, Chili Crisp Bok Choi, Pickles, Coriander
Roasted Salmon, Golden Vegetable Purée
Cold Poached Rainbow Trout, Fennel, Radish, Pineapple

SELECT TWO SIDES

Zucchini and Brassica Gratin
Summer Root Vegetables, Lemon, Herbs
Potato Fourchette, Garden Parsley, Brown Butter
Crispy Fingerling Potatoes, Nutritional Yeast, Garlic Oil, Thyme
Summer Truffle Mac and Cheese
Corn on the Cob, Cultured Butter, Herbs
Eggplant, Confit Garlic, Olive Oil, Lemon

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SELECT TWO DESSERTS

Coconut Caramel Cake
Raspberry Pie
Summer Berry and Cream Flan
Upside Down Apricot Cake
Niagara Tart Cherry Cheesecake
Chocolate Ganache Cake
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.

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

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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

Red Beet Soup

Chilled Cucumber Gazpacho

Chilled Cantaloupe Soup

Heirloom Tomato

Sweet Corn Velouté

Mushroom Purée

SELECT TWO SALADS

Creamy Caesar Salad, Parmesan Crumb, Chives

Ontario Legumes, Pole Beans, Crudité, Cabernet Franc Vinaigrette

Organic Leaves and Herbs, White Balsamic, Radish

New Potatoes, Kozlick's Mustard, Scallions, Chardonnay Vinaigrette

Iceberg "Wedge" Garden Herbs, Buttermilk Dressing

Butter Lettuce, French Herb Vinaigrette, Garden Herbs

Noodle Salad, Cashew, Ginger, Mint and Lime

SELECT THREE SANDWICHES

Chopped Farm Egg, Dill Aioli, Garden Garnish, Danish Rye (Open)

Poached Chicken, Nasturtium Aioli, Sundried Tomato Bun

Corned Beef, Crunchy Mustard, Cabbage, Light Rye Bun

Shaved Turkey, Emmental Cheese, Dijonnaise, Egg Bun

Roast Vegetables, Soft Cheese, Basil Pesto, Focaccia Bun

Smoked Ham and Gruyère, Pain Au Lait

SELECT TWO DESSERTS

Coconut Caramel Cake

Raspberry Pie

Summer Berry and Cream Flan

Upside Down Apricot Cake

Niagara Tart Cherry Cheesecake

Chocolate Ganache Cake

Peaches and Cream Trifle

Assorted Squares

Seasonal Slice 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

Brassica Fritters, Green Goddess

Pancetta and Thyme Frittata

Fried Pork Belly, Apple Jam, Sorrels

Crispy Rice, Ponzu sauce, Cilantro

Clothbound Cheddar Arancini

Pesto Salmon Pastries

Chickpea Panisse, Tomato Jam

Watermelon, Feta and Mint

Seared Halloumi, Spiced Honey

Lobster Salad, Baby Gem Lettuce

Vegetable Cold Rolls, Chili Jam

Garden Herbed Deviled Eggs

Cucumber, Lemon Gel, Lime Leaf

Marigold Blossom Bouchons

Additional Selections

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

East Coast 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

Lemon Garlic Chickpea Dip

Artichoke Asiago 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

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

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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

Red Beet Soup, Seasoned Sour Cream, All the Flowers
Chilled Cucumber Gazpacho, with Minted Jalapeno Crema
Heirloom Tomato, Garlic Croûtons, Fresh Picked Basil
Golden Vegetable Soup, Olive Oil, Anise Herbs
Sweet Corn Velouté, Spring Onion and Chili Oil

SALADS

Garden Leaves and Zucchini with Sundried Tomato Lentil Dressing
Soft Butter Lettuce with Raspberry Shrub and Seasoned Mascarpone
Romaine Lettuce, Parmesan Cheese and Lemon Pepper Dressing

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

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APPETIZERS

Fior Di Latte, Extra Virgin Olive Oil, Peas and Mint
Warm Poached Lobster with Onion, Potato and White Wine Velouté
Sea Scallops, Shaved Radish, Geranium Jam, Citrus Herbs
Mushroom Risotto with Parmesan, Champagne Chantilly and Fine Chives
Foie Gras Parfait, Brioche Toast, Strawberries

ENTRÉES

Elora Chicken, Corn and Leek Fricassée, Hen Bon Jus
Braised Beef Short Rib, Creamy Polenta, Mushroom, Sage
Lamb Loin, Garden Caponata, Fingerling Potato, Red Pepper Jus
Beef Tenderloin, Potato Rosti, LH Honey Herbed Carrots, Tarragon Béarnaise
Baked Salmon Ratatouille, Black Olive and Caper Vinaigrette
BC Halibut, Steamed Young Vegetables, Warm Tomato and Coriander Vinaigrette

VEGETARIAN ENTRÉES

Pan Roasted Tofu, Shiitake Mushroom, Potato, Spring Onion and Miso Broth
Ratatouille with Black Olive Vinaigrette, Chickpea Panisse
Creamy Cornmeal Polenta, Roasted Mushrooms, Dressed Mushrooms and Herbs
Potato Rösti, LH Honey Herbed Carrots, Tarragon Béarnaise

DESSERTS

Strawberries and Cream, Vanilla Custard, Strawberry Jam
LH Garden Panna Cotta, Candied Floral Crumb, Rose and Hibiscus
Lemon Cheesecake, Mascarpone, Lemon Curd, Graham Cracker
Opera Cake, Raspberry Mousse, Raspberry Jam
LH Chocolate Crémeux, Passion Fruit Confit, Cocoa Genoise

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
Almond and Coffee 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.

CHILLED MELON SOUP

Olive Oil and Herbs

SOFT BIBB LETTUCE

Seasoned Marscapone, Raspberry 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 CREAM PUFF

Strawberry Compote, White Chocolate Chantilly, Choux Pastry

BANANA SPLIT

Fudge Brownie, Coconut Caramel Banana Ice Cream

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:

Chopped Farm Egg, Buttermilk and Dill Aioli, Garden Garnish, Danish Rye (Open)
Poached Chicken, Nasturtium Aioli, Sundried Tomato Bun
Corned Beef, Crunchy Mustard, Cabbage, Light Rye Bun
Shaved Turkey, Emmental Cheese, Dijonnaise, Egg Bun
Roast Vegetables, Soft Cheese, Basil Pistou, Focaccia Bun

A LA CARTE

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

Bouchons

Lavender Meltaways

\$48.00 per dozen

Minimum of one dozen per type

COOKIES

Crackle

Lemon Crinkle

Chocolate Chip

\$48.00 per dozen

Minimum of one dozen per type

SQUARES

Decadent Chocolate Brownies

Raspberry Almond

Butter Tart 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

Pulled Pork Slider, BBQ Sauce, Slaw

\$78.00 per dozen

Roasted Tofu Slider, Ponzu 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

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

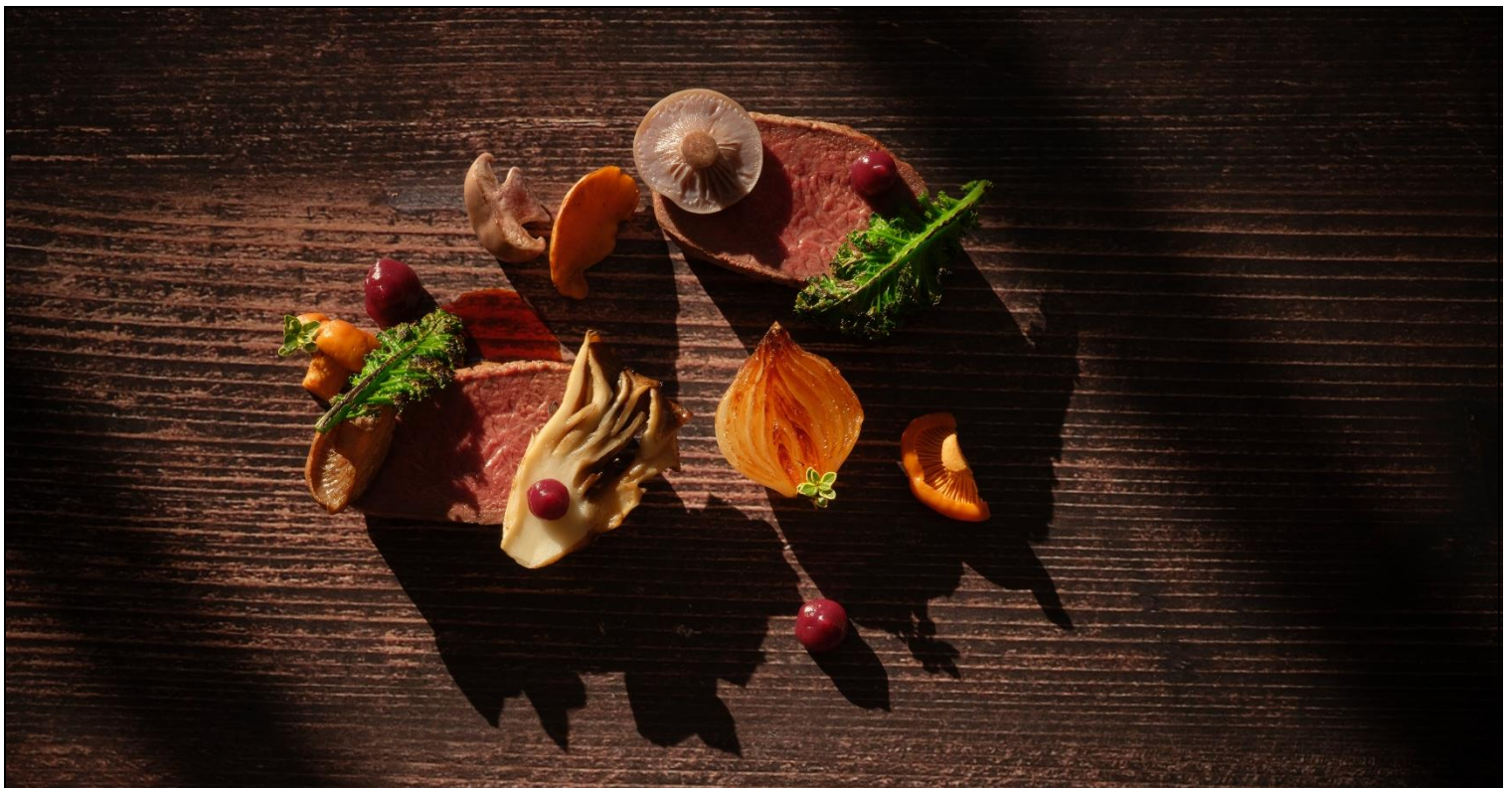
Summer Berry and Cream Layer Cake, Vanilla Buttercream

Dark Chocolate Genoise, Raspberry Jam, Raspberry Buttercream

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

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

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2024 SPRING & SUMMER BBQ 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.

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.

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BBQ MENU

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

SELECT ONE SOUP

Red Beet Soup
Chilled Cucumber Gazpacho
Chilled Cantaloupe Soup
Heirloom Tomato
Sweet Corn Velouté
Mushroom Purée

SELECT THREE SALADS

Iceberg “Wedge” Garden Herb Buttermilk Dressing, Garden Veg, Flowers
Butter Lettuce, French Herb Vinaigrette, Garden Herbs
Noodle Salad, Cashew, Ginger, Mint and Lime
Summer Slaw, Lemon Grass, Chili, Rice Wine, Peanuts
Iceberg Salad with Blue Cheese, Pickled Radish and Dill
Creamy Caesar Salad, Crispy Fried Caper, Parmesan Crumb, Chives
Tomato Salad, Croûtons, Confit Garlic, White Balsamic, Parmesan

SELECT TWO ENTRÉES (LUNCH)

SELECT THREE ENTRÉES (DINNER)

Sandwiches

BBQ Pork, LH BBQ Sauce, Slaw
Beef Sliders, Smoked Cheese, Bacon Jam
Chicken Parmesan, Garden Tomato Sauce, Mozzarella
Eggplant Parmesan, Nonna’s Pickles, Marjoram

Meat

Beef Short Rib, Sage Jus, Sage
Chicken Thighs, Summer Berries, Lemon Thyme
Grilled Italian Sausage, Stewed Peppers, Basil
LH BBQ Pork Ribs

Fish

Skillet Cod, Cherry Tomato Stew
Seared Albacore Tuna, Green Goddess, Chili Crisp Bok Choi, Pickles, Coriander
Roasted Salmon, Golden Vegetable Purée
Marinated Calamari, Cherry Tomato Vinaigrette, Capers, Olives

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

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SELECT TWO SIDES

Seared Hen of the Woods, Garlic Mustard Glaze
Roast Brassicas, Yuzu Vinaigrette, Orange Segments
Lemon Herb New Potatoes
Crispy Fingerling Potatoes, Nutritional Yeast, Garlic Oil, Thyme
Truffle Mac and Cheese
Corn on the Cob, Cultured Butter, Herbs
Roasted Eggplant, Confit Garlic, Olive Oil, Lemon
Tender Lentils, Ontario Grains, Apricots, Almonds, Citrus Dressing

*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
Coconut Caramel Cake
Raspberry Pie
Summer Berry and Cream Flan
Assorted Squares

Coffee & Tea Service Included

BBQ Lunch \$105 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