



2025 SPRING & SUMMER EVENT MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 5th by Canada's 100 Best Restaurants

Best Destination Restaurant, Canada's 100 Best 2024

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

RECEPTIONS

CANAPÉS

\$60.00 per dozen

Selections

Warm Corn Fritters

Confit Tomato Frittata, Basil Aioli

Fried Pork Belly, Apple Chili Crisp Glaze, Shiso

Black Pepper Pecorino Arancini

Smoked Trout Rillettes, Danish Rye

Chickpea Panisse, Tomato Gel

Watermelon, Feta, Mint

Seared Halloumi, Honey Gremolata

Lobster Salad, Gem Lettuce, Marigolds

Garden Radish, Whipped LH Honey Butter

Deviled Eggs, Garden Herbs and Flowers

Compressed Cucumber, Lemon Gel, Lime Leaf Powder

Nasturtium Bouchon, Nasturtium Flower Butter

Additional Selections

Tandoori Spiced Lamb Lollies - \$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

White Bean Hummus Dip

Creamy Garlic and Fine Herb 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

Small Display (serves 12) \$660.00

Medium Display (serves 20) \$1100.00

Large Display (serves 30) \$1650.00

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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, Smoked Trout Tartelette - \$9.00 supplement

SOUPS

Courgette and Leek Purée, Tarragon Crème Fraîche
Chilled Pea and Fine Herb Soup, Buttermilk
Carrot and Ginger Soup, Cardamom, Coconut Cream
Chilled Strawberry Gazpacho, Olive Oil, Basil
New Potato and Leek Velouté, Tarragon Crème Fraîche
Red Pepper Tomato Bisque, Niçoise Garnish
Golden Vegetable Purée, Anise Herbs

SALADS

Baby Gem Leaves, Eggplant, Sundried Tomato, Lentil Dressing
Iceberg Salad, Garden Herbs, Buttermilk Dressing, Blue Moo, Pickles, Bacon
Romaine Lettuce, Parmesan, Garlic and Lemon Pepper Dressing
Organic Leaves, Shaved Radish, Niagara Wine Vinaigrette, Soft Herb

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APPETIZERS

Warm Lobster, Fennel Soubise, Poached Navets, White Wine Velouté
Heirloom Tomato Salad, Soft Burrata Cheese, Balsamic, Basil
Risotto al Limone, Stracciatella cream, Lemon Zest, All the Flowers
Broccolini “Caesar”, Egg Yolk Jam, Parmesan Crumble
Foie Gras Parfait, Brioche Toast, Ontario Strawberries, Nasturtium
Citrus Cured Albacore Tuna, Cucumber, Cherry Tomatoes, Garden Garnish

ENTRÉES

Lemon Thyme Chicken, Braised Fennel, Artichoke, White Beans, Lemon Caper Dressing
Beef Short Rib, Pomme Purée, Ratatouille, Provençal Jus
Braised Lamb, Whole Grain Tabbouleh, Roasted Peppers, Salsa Verde
Beef Tenderloin, Potato Fondant, Roasted Shallot, Caramelized Onion Mustard Jus
Baked Salmon, Soy Mushroom Broth, Daikon, Enoki, Scallion, Bok Choy
Halibut, Light Chowder of Leeks, Peas, New Potato, Rouille, Herb Salad

VEGETARIAN ENTRÉES

Lentil Croquette, Garden Vegetables, Basil Pistou
Chickpea Panisse, Mushroom Fricassée, Corn Sabayon
Marinated Tofu, Soy Mushroom Broth, Daikon, Enoki, Scallion, Bok Choy
Garden Herb Falafel, Whole Grain Tabbouleh, Salsa Verde

DESSERTS

Vanilla Fraisier Verrine, Buttermilk Mousse, Santos Sponge Cake, Strawberry Jam
Pavlova Apricot and Honey Verrine, Crispy Meringue, Apricot Jam, Honey Gel, Milk Jam Crèmeux
Ultimate Chocolate, Chocolate Sable, Chocolate Crèmeux, Chocolate Rocks
Ultimate Berry, Berry Sponge Cake, Berry Crèmeux, Berry Compote, Mascarpone Chantilly
Jasmin and Blueberry Panna Cotta, Blueberry Coulis, Fresh Blueberry, Crumble

Option to add: Standard Cheese Course - \$32.00 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 Brownies
Pâte de Fruit
Jammie Dodgers

Coffee & Tea Service Included

Supplements will apply for additional selections.

OPTIONAL ENHANCEMENTS

CONTINENTAL BREAKFAST \$46.00 (7:00-10:30AM)

Fresh Orange Juice
Freshly Baked Croissant or Buttermilk Scone (select one)
Butter and Preserves
Fresh Sliced Fruits
Yogurt Parfait, Garden Berry Compote, LH Granola
Includes Coffee and Tea Service

LIGHT LUNCH \$72.00 (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 \$192.00 per dozen

CHOICE OF:

Chopped Farm Egg, Buttermilk and Dill Aioli, Garden Garnish, Light Rye Bun
Poached Chicken, Basil Aioli, Grilled Summer Vegetables, Sundried Tomato Bun
Roast Beef, Gruy re Cheese, Beef Jus Aioli, Spicy Greens, Demi Baguette
Honey Ham, Pickled Vegetables, Cilantro, Chili Lime, Focaccia
Falafel Wrap, White Bean Hummus, Greens, Tomato, Cucumber, Pickled Shallots, Garlic Sauce

  LA CARTE

Individual Banana Bread	\$ 45.00 per dozen
Yogurt Parfait, Garden Berry Compote, LH Granola	\$ 16.00 per portion
Fresh Fruit Platter	\$ 17.00 per portion
Raisin and Lemon Scones, Jam	\$ 48.00 per dozen
Wholemeal Scones	\$ 72.00 per dozen
Goat Cheese and Basil Scones	\$ 48.00 per dozen
LH Famous Croissants	\$ 72.00 per dozen
Pain Au Chocolat	\$ 84.00 per dozen
Summer Berries and Tofu Square	\$ 48.00 per dozen
Hemp Seed Bars	\$ 48.00 per dozen
Freshly Baked Cookies <i>*refer to buffet cookies</i>	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies	\$ 45.00 per dozen
Individually Bagged Seasoned Kettle Chips	\$ 5.00 per bag
Individually Portioned Spiced Nuts	\$ 16.00 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.

\$32.00 per person (2oz. per guest)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries

Honey Yogurt Dipping Sauce

\$17.00 per person

“PUB FOOD”

LH Beef Sliders, Smoked Cheese, Bacon Jam	\$98.00 per dozen
Mini Grilled Cheese, Garlic Aioli, Thyme	\$72.00 per dozen
Chicken Parmesan, Mozzarella, Basil	\$84.00 per dozen
Roasted Tofu Bahn Mi, Soy Dressing, Pickles	\$72.00 per dozen
French Fries with Ketchup	\$72.00 per dozen
Beef Cheek Poutine	\$156.00 per dozen
Wild Mushroom Poutine	\$132.00 per dozen
Parmesan Fries with Truffle	\$108.00 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

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