



ESTATES OF  
SUNNYBROOK

# MENU SELECTIONS

## BREAKFAST SELECTIONS - SERVED BUFFET STYLE

### THE CONTINENTAL \$16.50/p

Seasonal fruit salad  
French butter croissants, chocolate croissants, raisin Danish pastries, scones, assorted muffins  
Sweet butter, individual preserves  
Fresh orange juice  
coffee and tea

### THE FLORIDA \$17/p

Seasonal fruit salad  
Warm bagels, low fat cream cheese, smoked salmon cream cheese, butter, preserves  
Fresh orange juice  
coffee and tea

### THE KILGOUR \$17.50/p

Seasonal fruit salad  
Individual fruit flavoured yogurt  
House-made granola  
Assorted coffee cakes  
Fresh orange juice  
coffee and tea

### THE RIVERSIDE \$24.50/p

Omelettes with your choice of fillings (filling selection must be made in advance, one selection per group)

- Smoked ham, Italian sausage
- Asparagus, sautéed mushrooms, green onions, tomatoes, roasted peppers
- Aged white cheddar, goat cheese, Swiss cheese

Potato latkes with apple butter  
Smoked side bacon  
Seasonal fruit salad  
Butter croissants, sweet butter  
Fresh orange juice  
“illy” coffee and tea



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## BREAKFAST SELECTIONS - SERVED BUFFET STYLE

### ENHANCEMENTS TO YOUR BREAKFAST SELECTION

Seasonal fruit salad	\$4.75/p
Fresh fruit skewers	\$3.50
Individual fruit yogurt cups	\$3.50/p
Croissants & Danish pastries	\$3.25/p
Assorted large muffins	\$3.55/p
Scones	\$4.50/p
Warm bagels with cream cheese	\$4.50/p
Two eggs, scrambled	\$3.25/p
Poached eggs on English muffin	\$6.50/p
Sliced smoked salmon	\$8/p
Smoked side bacon	\$3.25/p
Grilled Canadian back bacon	\$5/p
Chicken sausage patties	\$4/p



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## CONFERENCE BREAKS

### BEVERAGES

- Selection of teas, regular and decaffeinated coffee \$2.85/p
- Assorted juices - orange, apple, cranberry, pineapple, grapefruit, tomato \$14/litre
- House-made lemonade \$14/litre
- House-made iced tea \$13/litre
- San Pellegrino sparkling water \$7.25/750 mL or \$3.85/250 mL
- Bottled spring water \$1.75/500 mL
- Perrier \$7.25/750 mL
- Evian \$7.50/litre
- Assorted soft drinks (Pepsi, Diet Pepsi, ginger ale, 7-Up) \$2.95/ea
- Assorted sparkling juices \$3.85/ea
- "illy" espresso \$3.45/ea
- "illy" cappuccino \$4.35/ea

### SWEET SNACKS

- Fresh fruit and yogurt smoothies \$4.50/ea
- Seasonal fruit platter \$4.25/p
- Fresh fruit skewer with maple yogurt dip \$3.50/p
- Selection of freshly baked coffee cakes - lemon poppy seed, banana, apple cinnamon, Cranberry apricot \$3/slice
- Freshly baked cookies - double chocolate, oatmeal raisin, peanut butter, chocolate chip, White chocolate macadamia nut \$16.50/dozen
- Mini butter tarts \$3/piece
- Granola bars \$4/piece

### SAVOURY SNACKS

- Selection of Canadian cheeses, crackers, seedless grapes \$8/p
- Tortilla chips, guacamole, salsa \$18/bowl
- Deluxe mixed nuts \$28/lb
- Salted pretzel twists \$8/bowl
- White cheddar popcorn \$8/bowl
- Kettle style potato chips, sour cream chive dip \$11/bowl



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## CONFERENCE LUNCHEAS AND DINNERS - BUFFET STYLE

\*Add to any Conference Lunch or Dinner:      Soup of the day      \$4/p

### MEDLEY OF SANDWICHES      \$27/p (minimum 10)

Tossed salad, house vinaigrette

Assorted sandwiches

- Roasted turkey breast on country grain, Emmenthal, arugula, dijonnaise
- Roast beef on garlic toasted baguette, provolone, horseradish cream, lettuce, tomato
- Albacore tuna salad, buckwheat seedlings, brioche
- Sautéed salmon cakes on sesame roll, shrimp rémoulade, chard sprouts
- Devilled egg salad on butter croissant
- Vegetarian tortilla wrap, chickpea hummus, Japanese eggplant, baby zucchini, roasted peppers, organic sprouts

Kosher style dill pickles

Kettle style potato chips

Chef's choice daily dessert

Fresh fruit platter

### FAJITA FIESTA      \$25/p (minimum 10)

Tossed salad, lemon herb vinaigrette

Assemble your own fajita from the following:

- Warm flour tortillas
- Ancho pepper rubbed flatiron steak
- Spiced red bean rice
- Charred sweet peppers and onions
- Grated pepper Jack cheese
- Sour cream, guacamole, tomato coriander salsa, lime wedges, hot sauce

Dark chocolate brownies

### MEDITERRANEAN MIX      \$35/p

Romaine salad, Caesar dressing

Provençal herb & Lemon roasted chicken breast, balsamic glazed grilled peppers

Grilled cold water ocean trout, artichoke and green olive tapenade

Ancient grain salad, feta cheese, mint

Assorted vegetable antipasto platter

Chef's choice daily dessert

Fresh fruit platter



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# MENU SELECTIONS

## **CHINESE STIR-FRY**    \$30/p

Tossed salad, cucumber, daikon radish, orange sesame vinaigrette

Spring rolls, plum dip

Grilled beef tenderloin skewers, toasted peanuts, ginger, garlic, ketjap manis sautéed lemon chili chicken

Wok stir-fried vegetables

Basmati rice

Chef's choice daily dessert

Fresh fruit platter

## **CHEF'S CHOICE DAILY BUFFET**

Lunch    \$37/p (minimum 20)

Dinner    \$40/p (minimum 20)

The menu changes daily but always includes:

Bread basket with sweet butter

Garden green salad, house vinaigrette

Selection of fresh market composed salads

Hot entrées - chicken, salmon, vegetarian

Complementing vegetable and starch side dishes

Chef's choice daily dessert

Fresh fruit platter



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# MENU SELECTIONS

## **CHEF'S SELECTIONS PLATED LUNCHES** (for a minimum of 10 people)

### **THE CARIBBEAN**    \$30

Black Bean soup, toasted cumin crème fraiche, tomatillo relish

~ ~ ~

Dry rub barbecue chicken breast, grilled pineapple, papaya, mango salad, fried plantain chips

or

Caribbean curry vegetable and bean stew, steamed rice, fried plantain chips

~ ~ ~

Vanilla, coconut crème caramel  
coffee and selection of imported teas

### **THE ITALIAN**    \$28

Caesar salad, roasted garlic, asiago dressing

~ ~ ~

House made linguine, basil pesto chicken, grilled fennel, charred peppers, shaved Padano

or

House made linguine, basil pesto, roasted eggplant, vine tomato, charred peppers, shaved Padano

~ ~ ~

Tiramisu with espresso coffee sauce  
coffee and selection of imported teas

### **THE FRENCH**    \$33

French onion soup, gruyere crouton

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Steak frites - grilled flatiron steak, crisp russet potato fries, roasted garlic, chive and black pepper aioli

or

Free formed lasagne, sautéed spinach, roasted garlic, basil stewed tomato, goat cheese

~ ~ ~

Apple tarte tatin  
coffee and selection of imported teas

**If you prefer your guests to choose their entrée on site, a surcharge of \$8/person will apply for groups of 25 or more.**

Page 6 of 21

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All Prices Subject to GST, PST and 15% Service Charge

Spring/Summer 2010



# MENU SELECTIONS

## COCKTAIL RECEPTION - CANAPÉS

**COLD** \$3.30/piece

Thai vegetable salad roll, black bean dip

Multigrain pita crisp, roast eggplant, asiago cheese

Serrano ham wrapped asparagus, lemon aioli

Smoked salmon garlic bagel crisp, micro sprouts, herb goat cheese

Avocado salsa rice roll, wasabi aioli

Rare seared tuna, golden rice crisp, ginger vegetables, marinated seaweed

Black cod croquette with dill aioli

Grilled fig and gorgonzola en crouete

**HOT** \$3.30/PIECE

Charred rare beef, fried shallot crisps, Roquefort cheese toasts

Caribbean jerk chicken skewer, passionfruit dip

Warm goat cheese, sweet onion, butter pastry cups

Crispy fried vegetable roll, sweet chili dip

Indian vegetable samosas, coriander yogurt dip

Moroccan spiced lamb, mango chutney

Prawn tempura, chili aioli

Cumbræ Farms beef burger, onion, truffle aioli

Steamed shrimp and scallop wonton spoons, scallion, soya yuzu dip

Bobotie beef, phyllo pastry turnover



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# MENU SELECTIONS

## COCKTAIL RECEPTION – ADDITIONAL COCKTAIL ITEMS

### SEASONAL VEGETABLE CRUDITÉS

blue cheese dip \$3.30/p

### MARKET SELECTION OF LOCAL, QUÉBEC FARMHOUSE AND EUROPEAN CHEESE

grapes, nuts, assorted bread, crisps, crackers \$12/p

### DELI CHEESE TRAY

assorted sliced sandwich cheese, artisanal rolls \$6/p (minimum 10)

### DELI MEAT PLATTER

assorted cold cuts, shaved roast beef, turkey, pickles, mustards, sliced tomatoes, pepper mayonnaise, artisanal rolls \$12 (minimum 10)

### MEDITERRANEAN DIPS

black olive tapenade, hummus, roasted red pepper goat cheese, artichoke asiago, cucumber yogurt \$6.75/p

### CARVED SIDE OF APPLEWOOD SMOKED SALMON

bread crisps, pumpernickel rounds, potato pancakes, traditional pickle garnishes \$160 (serves 30)

ASSORTED 12" THIN CRUST GOURMET PIZZA \$19/ea

### GOLDEN POTATO AND SWEET POTATO FRIES

sea salt, house-made ketchup, malt vinegar \$6/p

### POUTINE

Yukon gold potato fries and cheese curds, assorted gravies, caramelized onions, sour cream, vegetable chili \$8/p (minimum 20)

### NOODLE BOXES

stir-fried lo mein noodles, beef, chicken, shrimp, crisp steamed vegetables, served in individual packages with chopsticks \$10/p (minimum 30)

### NIGIRI AND MAKI SUSHI PLATTER

shoyu, gari, wasabi \$325/platter (80 pieces)



ESTATES OF  
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# MENU SELECTIONS

## COCKTAIL RECEPTION – CHEF ATTENDED STATIONS

### FRESH SHUCKED OYSTERS

a variety of market fresh oysters, complementing condiments \$6/ea (minimum 50)

### CARVED LAMB LEG

herb garlic crust, tzatziki, grilled pita bread \$145 (serves 20)

### SLOW ROASTED BEEF RIB-EYE

artisanal bread, rolls, beef jus, whole grain mustard, horseradish \$420 (serves 40)

### BLACK PEPPER ROASTED BEEF TENDERLOIN

red wine shallot reduction, pommery mustard, grated horseradish, sour cornichons \$320  
(serves 20)

### WHOLE ROASTED TURKEY

fresh cranberry sauce, rolls, pan gravy \$265 (serves 30)

### MAPLE GLAZED SMOKED COUNTRY HAM

assorted pickles, mustards, country breads \$270 (serves 50)

### CARVED MONTRÉAL SMOKED MEAT

rye bread, assorted mustards, garden fresh dill pickles \$8/p (minimum 10)

### CLAY BAKED SALMON

whole Atlantic salmon baked in banana leaves and clay, coriander, lime butter sauce \$280  
(serves 30)

### CEDAR PLANK PACIFIC SALMON

maple sugar glaze, stone ground mustard, house-made corn relish \$120 (serves 12)

### RISOTTO

asparagus, wild mushrooms, smoked chicken, shrimp, fresh herbs, tomatoes, parmesan  
cheese \$16/p (minimum 20)



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## COCKTAIL RECEPTION – CHEF ATTENDED STATIONS

### PASTA

Penne with Italian sausage, baby spinach, grilled vegetables, olives, parmesan cheese. Fusilli, parmesan cheese, goat cheese, Italian sausage, tiger shrimp, olives, fresh herbs, grilled vegetables, extra virgin olive oil, San Marzano tomato sauce, garlic cream \$19/p  
(minimum 30)

### GOURMET GRILLED CHEESE SANDWICHES

organic, whole grain, artisanal breads with domestic and imported farmhouse cheeses plus Serrano ham, Italian salami, smoked bacon, arugula, roasted peppers, apples, figs, tomatoes, avocado \$12/p (minimum 30)

## COCKTAIL RECEPTION - THEMED STATIONS

### MEDITERRANEAN STATION \$28/p (minimum 30)

Warm fig, prosciutto and gorgonzola flatbread  
Assorted crostini

- Chopped tuna, capers, lemon
- Vine-ripened tomato, basil, garlic, olives
- Peppers, arugula, fontina
- Kalamata olive tapenade, Padano, pancetta crisps

Garlic rosemary grilled lamb skewers, cucumber yogurt dip

Marinated seafood - grilled calamari, shrimp, octopus

Cured meat board, assorted olives, marinated vegetables, crumbled Parmesan, assorted breads

### SOUTHERN STATION \$28/p (minimum 30)

Blue corn, pecan crusted catfish, spicy shrimp rémoulade

Bourbon molasses glazed pork cocktail ribs

Carved flatiron steak, warm tortillas, green and red tomato salsa, skillet peppers, lettuce, jack cheese

Sweet potato cayenne crisps, lime mayo dip

Annatto chicken skewers, avocado salsa



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**ASIAN STATION**    \$30/p (minimum 30)

Tempura vegetables, soya ponzu dip  
Vietnamese duck and vegetable rice paper rolls, hoisin plum dip  
Shrimp spring rolls, sweet chili dip  
Sweet and sour stir fry chicken, baby bok choy, bean sprouts  
Tuna sushi rolls, wasabi, avocado  
Red Thai barbecue beef and ginger skewers  
Banana leaf steamed rice

**SEAFOOD STATION**    \$38/p (minimum 30)

Poached shrimp cocktail, parsley, lemon vinaigrette, classic horseradish dip  
Pan fried pickerel, smoked bacon, celery whipped potato  
Sesame seared tuna cake, chive, ginger, crispy green bamboo shoot rice cake  
Market oysters in the half shell, assorted condiments  
Lobster grilled cheese sandwiches



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# MENU SELECTIONS

## BUFFETS

### **BREAKFAST BRUNCH BUFFET**    \$45/p (minimum 30)

Artisan bread basket – bagels, tea breads, breakfast pastries, sweet butter, preserves  
Mixed organic green salad, lemon poppy seed dressing  
Vine-ripened tomatoes, basil marinated cherry bocconcini  
~ ~ ~

Omelette station

- Smoked ham, salmon
- Asparagus, diced tomato, mushrooms, spring onions, fresh herbs
- Emmenthal, aged cheddar, mild goat's cheese
- Tahitian vanilla French toast, pure maple syrup, blueberry compote
- Potato pancakes, apple butter, crème fraiche

~ ~ ~

Seasonal fruit salad  
Assorted cookies, biscotti, bars and squares  
Ice serving bowl with sorbet, ice cream  
Coffee and selection of imported teas

### **AFTERNOON TEA BUFFET**    \$33/p (minimum 20)

Selection of gourmet and open-faced sandwiches

- Smoked salmon, pickled beet relish pinwheels
- Cucumber watercress triangles
- Mini croissant of chicken salad, apples, almonds
- Smoked Black Forest ham, gruyere, pommery aioli
- Shaved roast beef, aged cheddar, arugula, horseradish, pickle
- Signature Egg salad, sprouts
- Albacore tuna salad, chives, chive aioli
- Baby shrimp salad, wasabi, cilantro

Seasonal vegetable crudités, lemon hummus dip  
Mini assorted fruit tarts  
Chocolate dipped strawberries  
Assorted biscotti  
Coffee and selection of imported teas



ESTATES OF  
SUNNYBROOK

# MENU SELECTIONS

## BUFFETS

### MCLEAN BUFFET \$43/p (minimum 20)

Artisan bread basket, sweet butter

Mixed organic greens, house made vinaigrette

Multigrain salad – quinoa, Puy lentils, red wehani, wild rice, feta cheese, mint

Heirloom tomato and cucumber salad, preserved tomato vinaigrette

~ ~ ~

Provençal herb roasted chicken, caramelized cippolini onion, verjus pan jus

Seared salmon, leek confit, red pepper butter, wilted spinach

Basmati rice, toasted almonds, lemon chive butter

Spinach and ricotta filled manicotti, roasted red pepper, and plum tomato coulis

Steamed market vegetables

~ ~ ~

Seasonal fruit platter

Baked strawberry rhubarb crumble, vanilla ice cream

Coffee and selection of imported teas

### VAUGHAN BUFFET \$55/p (minimum 40)

Artisan bread basket, sweet butter, extra virgin olive oil

Mini vegetable wrapped salad, lemon poppy seed vinaigrette

Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette

Mustard seed sautéed cauliflower, mushroom, chickpea, parsley dressing

Grilled vegetables, toasted pine nuts, basil drizzle

Grilled asparagus, smoked chicken risotto fritters, saffron aioli

~ ~ ~

Slow roasted carved beef striploin, caramelized onion jus, grated horseradish, selection of mustards

Pan fried sole, melted leek hearts, honey mushrooms

Crushed red skin potatoes, sour cream, chives

Pasta, roasted garlic, spinach, diced roma tomatoes

Steamed seasonal vegetables, herb butter

~ ~ ~

Seasonal fruit platter

Your choice of three items from the sweet table selections

Coffee and selection of imported teas



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## BUFFETS

**TRADITIONAL BUFFET** \$90/p (minimum 50)

Artisan bread basket, sweet butter, extra virgin olive oil, red pepper spread

Artichoke dip, grilled flatbreads

Canadian cheese selection

Charcuterie assortment – cold patés, terrines, sausages, game meats

Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, tuna stuffed peppers

Romaine heart and grilled radicchio salad, crumbled Roquefort, sherry vinaigrette

Assorted smoked fish platter

Seafood tower – cold poached tiger shrimp, marinated calamari, mussel and scallop salad

Vine-ripened tomatoes, baby mozzarella, arugula, olive drizzle

Roasted asparagus, Serrano ham, lemon asiago drizzle

Marinated lingot bean salad, fennel, yellow tomatoes, tarragon vinaigrette

Thin crust pizzas with local Canadian cheese, meat and vegetable toppings

~ ~ ~

Carved beef tenderloin, Marsala wine, porcini mushroom sauce

Roast young lamb, olives, watercress, tomato garlic vinaigrette

Parmesan crusted chicken cutlet, lemon, caper, sweet pepper butter sauce

Pan seared flounder fillets, leek confit, truffle, chive butter

Rosemary roasted medley of vegetables, rose sauce

House made ravioli, tomato basil sauce, shaved Parmesan cheese

Roasted new potatoes, garlic, crisp pancetta

~ ~ ~

Seasonal fruit and berries

Your choice of four items from the sweet table selections

Selection of ices and ice cream in an ice serving bowl

Espresso and cappuccino bar



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# MENU SELECTIONS

## PLATED MEALS

To offer your guests a choice of main course, please note: a minimum of 20 adult guests is required, a maximum of two meat and one vegetarian main course may be offered, all guests must have the same appetizer and dessert, the host must advise their Catering Representative one week prior to the event of the quantity of each main course required, and the host must provide place cards to be set at each place setting that indicate each guests' meal choice.

## SOUPS

FENNEL AND YELLOW ROMA TOMATO

star anise, saffron, roasted garlic, asiago cheese toasts \$8

ASPARAGUS AND SPINACH PUREE

crème fraiche, \$8

EAST COAST LOBSTER BISQUE,

sautéed west coast "Qualicum Beach" scallops, \$10

EXOTIC CANADIAN WILD FOREST MUSHROOM BROTH,

white asparagus, truffle essence \$9

ROASTED SWEET POTATO AND COCONUT

curry cilantro oil, fried plantain chips \$8

## SALADS

"CLASSIC" TOSSED SALAD

mixed greens, julienne vegetables, house vinaigrette \$8

ROMAINE HEARTS

fried shallots, rosemary crouton, shaved asiago, roasted garlic anchovy vinaigrette \$10

ROASTED WOODLAND MUSHROOMS

arugula, shaved Grana Padano, sherry reduction \$12

ARED AND WHITE ENDIVE BUNDLE

poached pear vinaigrette, candied walnuts, Roquefort \$12

COOKSTOWN BEET AND WATERCRESS SALAD

heirloom beets, Ontario chevre, watercress seedlings, miso vinaigrette \$11



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# MENU SELECTIONS

## PLATED MEALS

### APPETIZER PLATES

MANDARIN ORANGE GINGER SORBET

fresh mint \$5

PENNE RIGATE PASTA

vine tomato concassé, roasted eggplant, arugula pesto, toasted pinenuts, fresh ricotta \$10

HOUSE-MADE RAVIOLI WITH B.C. SPOT PRAWNS

truffled mushroom, basil, parmesan, san marzano tomato basil sauce \$18

ASPARAGUS AND BRAISED SHORT RIB RISOTTO

grilled fennel, roasted red pepper coulis, shaved padano \$17

LIME CHILI GLAZED WILD GULF SHRIMP MARGHERITA

tropical fruit salsa, fried plantain \$15

ROASTED WOODLAND MUSHROOMS

arugula, shaved grana padano, sherry reduction \$12

### FAMILY STYLE APPETIZER PLATES (SERVED 2 PLATTERS PER TABLE)

ANTIPASTO PLATE \$10/P

shaved Parma ham, sopressatta, assortment of Italian vegetables, marinated olives, bocconcini, fig vin cotto

SEAFOOD ANTIPASTO PLATE \$12/P

seared scallops, charbroiled octopus, shrimp, assortment of Italian vegetables, marinated olives, bocconcini, balsamic reduction



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## PLATED MEALS

### MAIN COURSES - FISH AND SEAFOOD (SUBJECT TO MARKET AVAILABILITY)

#### APPLEWOOD ROASTED PACIFIC KING SALMON

caramelized onion and tomato relish, grilled corn and avocado salad, chive crushed potato \$29

#### RED SNAPPER

Cajun spice, grilled pineapple papaya salsa, garlic rapini, barley risotto \$29

#### ROASTED ALASKAN HALIBUT

melted leeks hearts, asparagus, roasted king oyster mushrooms, steamed fingerling potatoes, lemon parsley butter \$32

#### GLAZED BLACK COD

Wehani rice and Ontario pea salad, gai lan, saffron hollandaise \$34

#### NORTHERN COLD WATER PICKEREL

celeriac crushed potato, hickory smoked bacon crisps, market beans \$31

### MAIN COURSES - MEAT AND POULTRY

#### NATURALLY RAISED PAN SEARED CHICKEN SUPREME

Saskatoon berry reduction, bundled vegetable, fingerling potato confit \$29

#### STUFFED CHICKEN SUPREME

fire roasted pepper, ricotta, preserved tomato, creamy herb risotto \$33

#### FLAME GRILLED FLATIRON BEEF

green peppercorn reduction, Stilton potato cake, grilled portobello mushroom, tarragon scented asparagus gratin \$29

#### CUMBRAE FARMS BRAISED BEEF SHORT RIB

Buttermilk chive potato puree, spring peas, honey mushrooms

Red wine reduction \$34



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## LOCALLY RAISED BEEF STRIPLOIN STEAK

pan glazed fingerling potatoes, roasted vegetables, cipollini onion reduction \$38

## GRILLED WELLINGTON COUNTY BEEF TENDERLOIN

horseradish scented potato purée, roasted young vegetables, Canadian forest mushrooms \$43

## HERB CRUSTED RACK OF LAMB AND CABERNET BRAISED SHANK

lamb jus, pulled shank risotto, roasted baby vegetables \$44

## MAIN COURSES - VEGETARIAN

### WILD FOREST MUSHROOM TART

taleggio, seedling salad \$25

### HEIRLOOM BEET RISOTTO

Mizuna seedlings, Quebec chevre \$26

### HOUSE-MADE TRUFFLED RICOTTA TORTELLINI

Basil pesto, shaved Reggiano \$26

### MANICOTTI DUO

Spinach ricotta filling, tomato basil coulis and wild mushroom pecorino filling, roasted yellow pepper cream \$25



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## PLATED MEALS

### DESSERTS

MOLTEN CORE CHOCOLATE CAKE

praline ice cream, warm white chocolate sauce \$11

PREMIUM ICE CREAM SUNDAE

French vanilla ice cream, flambéed bananas, warm caramel sauce, black walnut brownies \$9

NIAGARA VIDAL ZABAGLIONE

market berries \$11

TAHITIAN VANILLA BEAN WHITE CHOCOLATE CRÈME BRULÉE

dark chocolate raspberry mousse spoon, milk chocolate dipped hazelnut biscotti \$10

ARTISANAL IMPORTED AND DOMESTIC CHEESE PLATE

honey walnuts, quince preserve, assorted crisps, breads \$14

MINI CHOCOLATE ESPRESSO CHEESECAKE

warm dark chocolate sauce, seasonal berry tuille cup \$12

STRAWBERRY CHEESECAKE

warm white chocolate cream \$11

LEMON BRULÉE SHORTBREAD TART

blueberry chantilly cream \$10

PECAN RAISIN TART

French vanilla ice cream \$10

CHOCOLATE CREPES

banana mousse, warm Belgian chocolate sauce \$11

DESSERT SAMPLER PLATE

tiramisu martini, chocolate banana crêpes, white chocolate crème brulée spoon \$14



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# MENU SELECTIONS

## SWEET TABLE SELECTIONS

ESTATES SWEET TABLE \$22/p (minimum 50)

Display of seasonal fruits

Ices and ice cream served in an ice bowl

Your choice of three selections from the choices below

“illy” espresso and cappuccino bar

*Or choose from our a la carte sweet table selections below*

Fresh fruit platter \$4.25/p

Ices and ice cream served in an ice bowl \$5.25/p (minimum 30)

Chocolate truffle cake \$75

Chocolate banana cake \$75

Flourless chocolate meringue cake \$75

White chocolate mousse cake \$75

Triple chocolate mousse cake \$75

Belgian milk chocolate vanilla cake \$75

Chocolate caramel pecan pie \$65

Cappuccino dacquoise \$75

Carrot walnut layer cake \$68

Sour cherry cheesecake \$75

Strawberry cheesecake \$70

Strawberry buttercream cake \$75

Caramel apple bundt cake \$62

Lemon curd and almond meringue cake \$75

Tarte au citron \$65

Mixed fruit crumble \$60



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Tiramisu with mascarpone, shaved dark chocolate \$80

White chocolate crème brulée spoons \$36/dozen

Bars and squares \$28/dozen

Assorted French pastries \$33/dozen

Mini fruit tarts \$28/dozen

Assorted cookies and biscotti \$16.50/dozen

Chocolate dipped strawberries \$28/dozen