

ALTON MILL WEDDING BUFFET OPTIONS

Starting at \$85/per person for minimum 80 guests which includes food and service

SEASONAL ORGANIC GARDEN SALAD

sourced from Everdale and Bernway Farms in Erin

ADDITIONAL GOURMET SALAD OPTIONS (choice of two, add a third option for \$4 more/pp)

Spinach and Arugula Strawberry Salad

with strawberries, goat cheese, candied nuts & brown derby dressing (seasonal June /July)

Spinach and Arugula Roasted Pear Salad

with roasted Ontario pears, candied nuts & Champagne Vinaigrette (seasonal Fall & Winter)

Caprese Salad

featuring Ontario grown tomatoes, fresh mozzarella and basil oil (June/July only)

Penne Pesto Salad

penne pasta with basil pesto with pignoli nuts, fresh cherry tomatoes and feta cheese

Hungry Guy Pasta Salad

penne pasta with chorizo sausage, Havarti cheese, sweet peppers and green onion

Classic Potato Salad

featuring Summerfresh salad with a creamy memory of our childhoods

MAIN COURSES

Wellington County Roast Beef served with au jus or beef gravy

Roasted Chicken Supreme served with caramelized red onions & Café au Lait sauce

Spinach and Goat Cheese Stuffed Grilled Chicken Breast

BBQ OPTIONS

Pulled Pork or Pulled Chicken

Gourmet BBQ Applewood Smoked Ribs

Thai Chicken Tikka Skewers or

Beef Terryaki Skewers served with buns and custom accompanying condiments

*add \$8 per person if you choose to have a second protein option

FISH ENTREES

Pan Seared Atlantic Salmon* served with our dill lemon caper cream sauce

Pan Seared Arctic Char served with our beurre blanc fumet sauce

*all of our seafood selections are sustainable. Add Seared 10/20 Scallop to any fish dish for an additional \$8 per plate

ALL ENTREES INCLUDE YOUR CHOICE OF TWO SIDE DISHES:

Garlic Mashed Potatoes

Seasonal Medley of Organic Vegetables

Assorted Seasonal Grilled Vegetables (June/July/August only)

Sauteed Mushrooms with caramelized onions

Penne Pasta with Basil Pesto with Pignoli Nuts

Israeli Couscous Succotash

Coconut Jasmine Rice

Corn on the Cob

Sweet Peas and Carrots

Classic Bacon Baked Beans

Mac & Cheese

PREMIUM SIDE DISHES

Roasted Garlic, Rosemary & Thyme Red or White Mini Potatoes

Indian Basmati Rice with Cumin and Peas

Organic Roasted Root Vegetables (Oct-March)

KID'S MEALS

*half adult price under 10 years old while adult price applies to those above 10 years

CLASSIC DESSERT OPTIONS

Assorted Petite Fours & Delectable Desert Platters

Featuring Dufflet All Natural Desserts and our house made cookies & squares

Gluten Free options available for additional \$2/pp

Crème Brulee & Biscotti

Classic custard, pumpkin or featured seasonal flavors with our mini lemon, chocolate or gingerbread biscotti made in house

Wedding Jars of Panna Cotta

Delicious combination of seasonal spring Rhubarb & Strawberry infused with sweet wine and fresh crumble

Tropical Fruit Delight

Perfect for those who desire a lighter Gluten Free option, this desert features simply fresh cut fruit elevated to highlight tropical flavours

FULLY CUSTOMIZABLE MENUS ARE AVAILABLE

PLEASE CONTACT US TO BOOK YOUR PERSONAL MENU CONSULTATION

CLASSIC ELEGANCE WEDDING H'OR D'OEUVRES

GOURMET INTERNATIONAL CHEESE BOARD

This elegant way to begin any reception will have your guest remembering the food from their first taste and sight of our 6' live edge wood boards that display a bountiful selection of International cheeses including Quebec Brie or Camerbert, English Ale Cheddar, Scottish Whiskey Cheddar, Cow's Creamery Apple wood Smoked Cheese, our house made marinated goat cheese, St. Agur Blue Cheese, and a selection of our best Ontario small batch artisan cheeses. Your cheese assortment is accompanied by seasonal fruit, our house made spiced nuts, baguettes and assorted gourmet crackers including Raincoast Crisps, All the Best Cheese Straws & Carr's crackers.

*Gluten free options available for an additional flat fee.

GOURMET ANTIPASTO & INTERNATIONAL CHEESE BOARD

An upscale and elegant presentation for any special event, your guests will enjoy the best variety of assorted Italian cured meats including prosciutto, genoa salami, Capicollo, and Sopresatta. Wedges of the best aged parmesan, assorted olives, marinated artichokes roasted red peppers, and grilled seasonal vegetables which may include red/yellow/green peppers, portobello mushrooms, asparagus *subject to seasonal availability and always sourcing locally and organic when ever possible All antipasto stations are replenished throughout your reception and served with a variety of fresh breads and gourmet crackers.

*Gluten free options available for an additional flat fee.

PASSED H'OR D'OEUVRES

**estimate 3-4 pieces per guest per hour of your reception or cocktail party. If serving a Gourmet Cheese or Antipasto Board you can estimate 3 pieces/hr/guest and allow your boards to serve 2/3 of your total guest count.*

Harvest Bruscetta fresh basil and topped with shaved parmesan

Caprese skewers with fresh cherry tomato, pearl bocconcini & our fresh basil pesto

Crudite vegetables featuring carrots, cucumber, zucchini wedges, celery and sweet pepper served in a shooter with fresh house made ranch dressing

Cucumber Shrimp Bites with tender cocktail shrimp, seafood sauce & lemon twist

Assorted Traditional Tea Sandwiches served by the dozen quarters of egg salad, tuna, black forest ham, turkey or roasted red pepper & hummus

Roasted Butternut Squash and Pancetta Risotto Croquets

Wild Mushroom and Parmesan Risotto Croquets

Sweet Thai Chili and Lime Chicken Satays served with thai chili sauce

Teriyaki Beef Satays served with Asian Sesame Sauce

Beef Carpaccio Crostini shaved fresh beef tenderloin, tomato horseradish jam, shaved parmigiano and glistened with white truffle oil

Mini Grilled Cheese Sandwich made with Aged Canadian Cheddar with house made tomato jam

Mini PB&J Grilled Sandwiches a childhood favorite

Mini Smoked Chicken and Woodland Mushroom Quiche

Bacon Wrapped Water Chestnuts

Bacon Wrapped Prunes

Wild Mushroom and Leek Tartlets

House made Heritage Sausage Rolls with Ma Maison Mustard Sauce

Vegetable Spring Rolls a traditional favorite served with plum sauce

Butternut Squash and Green Apple Soup shooters with caramelized apple

Mushroom and Barley Soup shooters served with crème fresh

Mini Gourmet Mac and Bacon Cheese served in mini ramekins

Women of Distinction Award Winning Chili Meatballs a favorite spicy meatball served with Chef Pam's tequila refried black beans and topped with cilantro crème

Mini Turkey Slider with cranberry chutney, caramelized onions and mini pain au lait bun

Mini Chicken Slider with mango chutney and mini pain au lait bun

The Cowgirl Applewood smoked pulled pork made in house and smothered in honey garlic BBQ sauce served on mini au lait buns

Smoked Trout made in-house with Chef Pam's unique mix of spices

ELEGANCE SELECTIONS

Grilled Almond Crusted Lamb Lollipops (rack chops)

Coconut or Tempura Jumbo Shrimp with our house made mango pineapple sauce

Tuna Tartar fresh made in house, hot or mild available

East Coast Cold Lobster Rolls a Chef Pam favorite created in 2014 and served at PEI's Village Feast with Chef Michael Smith

Bison Meatballs with Cider Mustard Sauce

House made Gravlox served on bagel crisp with caper crème & candied lemon

Assorted Sushi Tray provided by Inaka Sushi House, Orangeville, ON

THE MILL RUN EATERY



FINE CATERING AT THE
ALTON MILL ARTS CENTRE

COCKTAIL HOUR FOOD STATIONS

GOURMET ANTIPASTO STATION

An upscale and classy presentation for any wedding with a variety of assorted meats including Italian cured prosciutto, genoa salami and Capicola, parmesan, assorted olives, pesto bonnicini cheese, marinated artichokes, marinated mushrooms, roasted red peppers, grilled vegetables may include red/yellow/green peppers, portebello mushrooms, asparagus *subject to seasonal availability and always sourcing locally and organic when ever possible All antipasto stations also served with a variety of fresh breads and crackers.

CANADIAN GOURMET CHEESE BOARD

Soft and aged cheese selection from Quebec that highlights regional flavors served with assorted nuts, cranberries or other dried fruits, fresh bread selection and crackers.

COMBINATION OF BOTH OF THE ABOVE SELECTIONS

SHRIMP COCKTAIL STATION

Fresh shrimp cocktail served on a bed of crushed ice with fresh lemon wedges and fresh in house made cocktail sauce.

OYSTER STATION CHEF ATTENDED

Freshly shucked east and/or west coast oysters with traditional condiments of horseradish, lemon wedges, will be shucked to order by your station shucker.

THE MILL RUN EATERY



FINE CATERING AT THE
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CARVING STATION OPTIONS FOR WEDDINGS

PRIME RIB, BONE REMOVED

STEAMSHIP ROUND

(more economical - the entire round which is leaner and cooked rare)

ROAST TOP SIRLOIN OF BEEF

HONEY GLAZED HAM

PORCHETTA

THE MILL RUN EATERY

FINE CATERING AT THE
ALTON MILL ARTS CENTRE

LATE NIGHT STATIONS

POUTINE STATION

Hand cut Yukon Gold fries served with cheese curds and dark chicken gravy. Second vegetarian mushroom gravy can be served.

GOURMET POUTINE STATION

Served also with pulled pork and Montreal smoked meat and includes 3 types of gravy: beef, chicken and mushroom veloute for vegetarians.

DEVILISH DESSERTS STATION

A variety of 5 assorted deserts of your choice including butterscotch squares, Scottish shortbread, magic squares, brownies, lemon mini tarts, cookies – chocolate chip, ginger snap or peanut butter.

GOURMET DESSERT STATION

Choose also from salted caramel ganache tarts, chocolate mousse shooters, Grown-up Brownies (with rum), carrot cake lollipops with cream cheese icing, biscotti assortment, and dark chocolate fudge cake.

TROPICAL FRUIT STATION

A selection of Chef selected fresh and seasonally available melons, apples, peaches, pears, berries, grapes, bananas, mango, or papaya.

PIZZA STATION

Seasonal, Fresh and Made-In-House

Choices include 4 flavors:

Traditional Margarita with tomato sauce, mozzarella cheese, and fresh basil

Grilled Vegetables and fresh Crumbled Chevre

PREMIUM PIZZAS

Grilled Chicken, Pesto or tomato sauce and feta cheese

Meat Lovers – pepperoni, sausage, bacon and mushroom

SUNDAE BAR STATION

Your choice of two types of ice cream, 2 syrups (chocolate, butterscotch, fresh in house made fruit compotes), and 3 toppings including chocolate shavings, coconut, sprinkles, peanuts, seasonal toppings as approved by Chef Pam, cherries.

GOURMET SUNDAE BAR

Add a third type of ice cream or two additional syrups and 3 additional toppings including Reese peanut butter cups/pieces (as available), cashews, macadamia nuts, specialty Belgium chocolate options, fresh whipped cream or chocolate covered strawberries x1 additional per person.

CHEF ATTENDED PITA BAR STATION

Your guests will enjoy creating their own custom chicken or beef grilled Greek style pitas served with your choice of three sauces (tzatziki made in house, ranch made in house, BBQ, honey garlic, Ma Maison mustard sauce, sour cream) and a variety of toppings including onions, pickles, jalepenos or sliced pickled peppers, lettuce, tomatoes and cucumbers.

GOURMET ANTIPASTO STATION

An upscale and classy presentation for any wedding with a variety of assorted meats including Italian cured prosciutto, genoa salami and Capicola, parmesan, assorted olives, pesto bonnicini cheese, marinated artichokes, marinated mushrooms, roasted red peppers, grilled vegetables may include red/yellow/green peppers, portebello mushrooms, asparagus.

*subject to seasonal availability and always sourcing locally and organic when ever possible.

All antipasto stations also served with a variety of fresh breads and crackers.

CHEF ATTENDED CARVING STATION

Your choice of Roasted Beef Sirloin or Porchetta will be hand carved to order and served with Dijon mustard, horseradish, caramelized onions and mini au pain buns.

THE MILL RUN EATERY



FINE CATERING AT THE
ALTON MILL ARTS CENTRE

SPECIAL EVENT BAR PACKAGES 2016

With a \$10,000 minimum spend, our catering customers are eligible for all Flat Rate Bar packages which include 2 Smart Serve Certified bartenders for seven hours of service, and include an average one drink per guest per hour of service.

Bar service includes set up and clean up, ice, all mixes including Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Tonic or Soda Water, & 7 UP/Sprite.

Also included: Lime and lemon wedges, orange wheels, candied lemon twists, cocktail napkins & cocktail straws. Rental fees for glass wear is additional.

FOUNDATIONS BAR

Includes Smirnoff Vodka, Beefeater Gin, Bacardi Rum (White), & Forty Creek Whisky.

PREMIUM BAR

Includes Finlandia Vodka, Bombay or Tanquary Gin, Forty Creek Whisky, Scotch, Premium Dark Rum

PREMIUM COCKTAIL BAR SERVICE WITH MIXOLOGIST JAMIE STAM

Includes a signature wedding cocktail such as The Bees Knees, Smokey Whisky, Bootleggin' Whisky Sour

THE MILL RUN EATERY



FINE CATERING AT THE
ALTON MILL ARTS CENTRE

CHILDREN'S MENUS

APPETIZER

Client choice of:

CRUDITÉ of fresh vegetables with 5 wedges of celery, carrot, zucchini, cherry tomato, broccoli, cauliflower, etc. based on seasonal availability served with house made ranch dressing.

OR

HOUSE MADE CAESAR SALAD with croutons

MAIN COURSE

CHICKEN FINGERS

CHILDREN'S PORTION OF STRIP SIRLOIN STEAK if offered on adult menu

HAMBURGER

PASTA WITH TOMATO SAUCE

MAC & CHEESE

DESSERT MENU

Vanilla ice cream with chocolate sauce and cookie garnish of Chef's choice