



# B U F F E T   W E D D I N G   M E N U

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## BUFFET WEDDING MENU

### HORS D'OEUVRES

BUFFALO CAULIFLOWER BITES (GFO)  
with ranch dip

CRAB CAKES  
with preserved lemon & tartar sauce

CASHEW CREAM CHEESE  
STUFFED MUSHROOMS (GF)  
with basil pesto

SESAME GINGER MUSHROOM  
DUMPLING  
with pickled chilies & maple soy reduction

COMPRESSED WATERMELON (GF)  
with tofu feta & balsamic glaze

SEITAN BEEF TERIYAKI SKEWER

SEITAN PHILLY CHEESESTEAK SLIDER  
with queso cheese sauce & pickled jalapeños

BBQ PULLED JACKFRUIT SLIDER  
with apple tarragon coleslaw

### SALADS

CAESAR SALAD (GFO)  
with daikon bacon, pickled shallots garlic crutons, & sunflower seed parmesan

BEET & BARLEY SALAD (GFO)  
with roasted beets, arugula, pickled shallots, roasted walnuts with balsamic glaze

GARDEN SALAD (GF)  
with local garden fresh vegetables & a balsamic vinaigrette

GREEK SALAD (GF)  
with cucumbers, red onion, kalamata olives, tofu feta & tzatziki sauce

### SOUPS

THAI-STYLE ROASTED BUTTERNUT  
SQUASH

SMOKEY TOMATO BISQUE WITH  
FRESH BASIL & FRIED THYME LEAVES

ROASTED GARLIC POTATO & CHARRED  
LEEK

WILD MUSHROOM & HERB

### ENTRÉES

ROASTED MUSHROOM  
WELLINGTON (GFO)  
with flakey puff pastry, red wine mushroom demi-glaze

SAUSY CHIPOTLE BBQ RIBS

JUICY PRIME SEITAN STEAK  
with peppercorn gravy

PAN SEARED SALTED CAULIFLOWER  
STEAK (GF)  
with apple celeriac purée

SWEET & SAVOURY SEITAN HAM  
with pineapple mustard glaze

### POTATOES

FRESH HERB & ROASTED GARLIC  
POTATOES (GF)

GREEK-STYLE POTATOES (GF)  
with fresh lemon, dill & oregano

CREAMY CONFIT GARLIC & SCALLION  
MASHED POTATOES (GF)

LEMON & GARDEN FRESH THYME  
POTATO GRATIN (GF)



## BUFFET WEDDING MENU

### VEGETABLES

ROASTED SEASONAL VEGETABLES (GF)  
with maple thyme & lemon

MAPLE BACON & BRUSSELS  
SPROUTS (GF)

CHILLI GARLIC GREEN BEANS (GF)

### RICE

CHARRED SEASONAL VEGETABLE  
RICE (GF)  
with smoked paprika & fresh herbs

GREEK-STYLE RICE (GF)  
with lemon, fresh dill & oregano

CREAMY WILD MUSHROOM  
RISOTTO (GF)

LEMON & SUMMER PEA RISOTTO  
(GF)

### PASTA

HOME-STYLE LASAGNA (GFO)  
with tomato basil sauce, chopped onion & spinach, ricotta  
& fresh herbs

BAKED CHEDDAR MAC & CHEESE (GFO)  
with caramelized onions & crispy seasoned panko crust

RIGATONI BOLOGNESE (GFO)  
with mushroom, spinach & caramelized onions

WILD MUSHROOM STROGANOFF (GFO)

TOMATO BASIL FUSILLI (GFO)  
with fresh herbs & sunflower & hemp seed parmesan

CAULIFLOWER & CONFIT GARLIC  
FETTUCINE ALFREDO (GFO)

### LATE NIGHT STATIONS

POUTINE (GF)

Fresh cut fries with melty cashew cheese curds & a mushroom miso  
gravy, topped with green onions

TACOS (GFO)

A fully-loaded self-serve taco bar with a mix of plant-based proteins  
(3 types), sauces, pickled goodies & all the fixin's

SLIDERS

Choose from a selection of tasty late-night vegan sliders:

PHILLY CHEESTEAK SLIDERS  
PULLED JACKFRUIT SLIDERS  
ROASTED SHIITAKE SLIDERS  
CLASSIC CHEESEBURGER SLIDERS

PIZZA

Choose from a selection of delicious slabs of plant-based pizzas:

MARGHERITA  
with cashew mozzarella, basil & garlic oil

VEGGIE 'MEAT' LOVERS'  
with cashew mozzarella, seitan pepperoni & tempeh bacon

GARDEN VEGGIE  
with grilled zucchini, roasted mushrooms, peppers & caramelized  
onions with tofu ricotta & balsamic glaze

VEGGIE BLANCO  
with micro arugula, thyme, mushrooms, roasted garlic bechamel &  
melted brie