

GETTING READY SNACKS

MINIMUM: CHOOSE 3 OPTIONS
SERVED IN BOTH THE BRIDAL SUITE AND THE GAMES ROOM

IN-HOUSE SMOKED SALMON BLINI (CAN BE MADE GF)
SPRUCE TIP JUNIPER CURE, CREME FRAICHE, PICKLED ONIONS AND CAPERS

TOMATO BRUSCHETTA (CAN BE GF)
TOASTED BREAD, TOMATO, BASIL, CONFIT SHALLOT AND PARMESAN

GARDEN VEGETABLE QUICHE
WINE BARREL HERBS AND FARMHOUSE CHEVRE

HERB RUBBED BAKED BRIE (CAN BE MADE GF)
BERRY COMPOTE AND TOASTED BAGUETTE

CRUDITE WITH DIP
CHEF'S SELECTION OF FRESH VEGGIES, HUMMUS AND BLUE CHEESE DIP

CRISPY CHICKEN CAESAR WRAP
SPINACH, PARMESAN, BACON BITS, BALSAMIC GLAZE

HAM AND CHEESE SANDWICH
HONEY HAM, PICKLES, ONIONS, SWISS CHEESE, MUSTARD AIOLI, SPICY GREENS ON BAGUETTE.

PORK BELLY BAO
SPICY SOY GLAZE, GARLIC AIOLI, ASIAN SLAW AND CILANTRO.

FRESH CUT FRUIT | V, GF
SEASONALLY CHOSEN FRUITS WITH HONEY YOGURT DIP

VEGAN FRIED CAULIFLOWER (GF)
WITH GOLDEN PICKLES

VEGAN SANDWICH (CAN BE MADE GF)
AVOCADO, LETTUCE AND SUNDRIED TOMATO WITH BASIL MAYO