

Event Menu Selections

SPRING & SUMMER | 2026



LH

Our Menus

MENUS PREPARED BY
EXECUTIVE CHEF JASON BANGERTER
PASTRY CHEF ALEXANDRA MALYSHEVA
SOUS CHEF CODY GOODALE

*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.



20% service charge plus 13% HST on all charges.





Receptions

CANAPÉS

RECEPTION FOOD DISPLAYS

In addition to canapés, should you wish to have some food displays for your reception, the following options are recommended.

Canapés

\$60 PER DOZEN

SELECTIONS

Fried Pork Belly

Haricot Verts Fritters

Watermelon, Feta, Mint

Black Pepper Parmesan Arancini

Vegetable Pressée, Red Pepper Jelly

Mushroom Mille-Feuille, Truffle Aioli

Seared Halloumi, LH Honey, Lemon Thyme

Shrimp Salad, Gem Lettuce, Marie Rose Sauce

Herb Crêpe, Smoked Salmon, Dill Cream Cheese

Deviled Eggs, Garden Herbs and Flowers

Compressed Cucumbers, Geranium Jam

Sundried Tomato Ricotta Gougères

ADDITIONAL SELECTIONS

Tandoori Spiced Lamb Lollies - \$180 / dozen

Oysters on the ½ Shell, Served with Mignonette - \$72 / dozen

Reception Food Displays

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CANADIAN OYSTER STATION

A Selection of East and West Coast Oysters, LH Garden Hot Sauce, Black Pepper Red Wine Mignonette, Spicy Citrus Cocktail Sauce

\$24 PER GUEST, MINIMUM ORDER 12 GUESTS

DUO DIP PLATTER

Creamy Chickpea Hummus, Basil Green Goddess Dip, Served with Toasted Crisps and Root Vegetable Crudités

SMALL PLATTER (SERVES 12) \$192

MEDIUM PLATTER (SERVES 20) \$320

LARGE PLATTER (SERVES 30) \$480

PLATTER OF ASSORTED ARTISANAL CHEESES

A selection of artisanal cheeses produced across Canada and from around the world. Served with homemade bread, honey, dried fruit and nuts. Woolwich Goat Cheese, Grand Trunk, Bridges Brie, Gold Mountain Oak Gouda

SMALL PLATTER (SERVES 12) \$288

MEDIUM PLATTER (SERVES 20) \$480

LARGE PLATTER (SERVES 30) \$720

CHARCUTERIE PLATTER

An assortment of charcuterie served with mustard, pickles and house made bread, Di Parma Prosciutto, Genoa Salami, Westfalian Ham, Tuscano Salami

SMALL PLATTER (SERVES 12) \$230

MEDIUM PLATTER (SERVES 20) \$380

LARGE PLATTER (SERVES 30) \$570



Plated Dinner Selections

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.*

THREE COURSE MENU \$135 PER PERSON

*Supplements will apply for
additional selections.*

OPTIONAL AMUSE BOUCHE

Garden Inspired, Chef's Choice

\$9 SUPPLEMENT

House Sourdough Bread

TO BEGIN

select one

SOUPS

Chilled Pea and Fine Herb Soup, Lemongrass Buttermilk

Chilled Cantaloupe Soup, Olive Oil, All the Flowers

Wild Mushroom Soup, Truffle Chantilly

Beetroot Bisque, Dill, Yogurt

Sweet Corn Velouté, Ginger, Scallion, Espellette

Golden Vegetable Purée, Anise Herbs

SALADS

Brassica Salad, Soft Cheese, Honey Lime Vinaigrette

Spicy Greens, Tender Beets, Candied Nuts, White Balsamic

Garden Greens, Whipped Mascarpone, Berries, Granola Crunch

Romaine Lettuce, Parmesan, Garlic and Lemon Pepper Dressing

Organic Leaves, Shaved Radish, Niagara Wine Vinaigrette, Soft Herbs

APPETIZERS

Ricotta Gnudi, Bacon Lardons, Caramelized Onions, Sweetcorn

Heirloom Tomato Salad, Stracciatella Cheese, Basil, Pickled Shallots

Carrot Risotto, Anise Herbs, Ricotta Salata

Warm Poached Lobster, Sweet Peas Champagne Velouté

Foie Gras Parfait, Brioche Toast, Ontario Strawberries, Nasturtium

Canadian Coldwater Shrimp, Tomato Water, Cucumber, Dill

Cold Poached Scallops, Lemon Jam, Radish, Lime Leaf

ENTRÉES

select one

Seared Elora Chicken, Corn and Leek Fricassée, Sabayon

Flat Iron Beef, LH Garden Ratatouille, Herb Pesto, Garlic Breadcrumbs

Braised Lamb, Parmesan Polenta, Roasted Mushrooms, Salsa Verde

Braised Beef Short Rib, Bok Choy, Crispy Rice, Shiitake Soy Jus

Baked Salmon, Braised Leeks, New Potatoes, Brown Butter Hazelnuts

BC Halibut, Steamed Fingerlings and Fennel, Sauce
Vierge, All the Herbs and Flowers

Smoked Trout, Juniper Aioli, New Potato, Fine Herb Salad

Grass Fed Veal, Crispy Potatoes, Glazed Carrots, Tarragon Butter Mousse

All entrées can be made dairy free.

VEGETARIAN ENTRÉES

Soy Glazed Tofu, Daikon, Bok Choy, Edamame, Crispy Rice, Yuzu Butter Sauce

Chickpea Panisse, Steamed Fennel, Spinach, Sauce
Vierge, All the Herbs and Flowers

Lentil Croquette, Balsamic Glazed Carrots, Almonds, Mint Salsa Verde

Parmesan Polenta, Roasted Mushrooms, Salsa Verde

Warm Garden Vegetable Salad, Goat Cheese,
Confit Garlic and Lentil Vinaigrette

DESSERTS

select one

Cherry Cheesecake with Brown Butter Oat Steusel,
Cherry Compote, Tarragon Chantilly

Honey Cake with Stone Fruits, Yogurt Chantilly, Lavender Glaze

Berries + Cream, Pâte Sable, Geranium Jam, Blackberry Mousse

Raspberry Custard Verrine with Raspberry Jam,
Custard Cream, Sweetgrass Confit

White Chocolate Verrine with Pound Cake, Rhubarb
Jam, White Chocolate Namelaka, Meringue

OPTIONAL CHEESE COURSE

2oz. portion of Canada's Best, Sourdough Crisps, LH Honey, Brigid's Brie, Soft
Bloom Rind & Grand Trunk, Hard Gouda Style, Both Cow's Milk from Ontario.

\$32 SUPPLEMENT

Coffee & Tea Service Included

Wedding Package Enhancements

CONTINENTAL BREAKFAST

Ontario Orchard Apple, Cranberry or Orange Juice

LH Famous Croissant and Pain au Chocolat

Butter and Preserves

Mini Muffins

Chia Seed Pudding with Preserved Berries

Bircher Muesli, Soft Oats and Seeds, Yogurt, Apple, Raisin, LH Honey,

Lemon Yogurt Parfait, Blueberry Compote

Fresh Berries

Includes Coffee and Tea Service

LIGHT LUNCH

House Sourdough 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

\$100 PER PERSON, SERVED 11:00AM-2:30PM, MINIMUM 4 PORTIONS

GOURMET SANDWICHES

choice of

Chopped Farm Egg, Buttermilk and Dill Aioli, Garden Garnish, Potato Bun

Smoked Chicken Wrap, Cucumber Dill Yogurt, Garden Greens

Montreal Smoked Beef, Garden Pickles, Kozlick's Aioli, Rye Bread

Albacore Tuna, Lemon Caper Aioli, Onions, Radish, Salsa Verde, Demi Baguette

Roasted Garden Vegetables, Basil Pistou, Fresh Mozzarella, Focaccia

Trio of Cured Italian Meats, Basil Pistou, Fresh Mozzarella, Focaccia

\$192 PER DOZEN, MINIMUM 1 DOZEN

Pub Food

LH Beef Sliders, Smoked Cheese, Bacon Jam	\$180 / dozen
Mini Grilled Cheese, Garlic Aioli, Thyme	\$72 / dozen
Chicken Parmesan, Mozzarella, Basil	\$96 / dozen
Roasted Tofu Bahn Mi, Soy Dressing, Pickles	\$72 / dozen
French Fries with Ketchup	\$144 / dozen
Beef Cheek Poutine	\$192 / dozen
Wild Mushroom Poutine	\$156 / dozen
Parmesan Fries with Truffle	\$168 / dozen
Gourmet Flatbread with Mushrooms and Truffle	\$84 / dozen
Gourmet Flatbread with Italian Sausage, Stewed Peppers and Basil	\$84 / dozen