

BIG HEAD WINES WINERY

Wedding Package Menu



Canapés

PLANT:

Heirloom Tomato and Bocconcini skewers with Basil-lemon Pesto

Vegetable Spring Rolls with Sweet Chili Sauce

Arancini with Spinach and Ricotta-Romesco Sauce

Artichoke and Fine Herb Stuffed Crimini Mushrooms

Watermelon and Feta Salad with Mint Pistou

Sweet Onion Pakora with Cranberry Mint Chutney

SEA:

Smoked Salmon Crostini with Dill Gribiche Sauce

East Coast Oysters Freshly Shucked with Horseradish Mignonette

Crab Cakes with Old Bay Aioli

Double Smoked Bacon Wrapped Scallops

Albacore Tuna Tartare with Avocado and Cucumber Salsa

Chilled Prawn Cocktail with Marie Rose Sauce

LAND:

Steak Tartare Crostini with Horseradish Aioli

Prosciutto-wrapped Dried Figs and Herb Pistou

Chicken Wing Lollipop with NOTL Honey Mustard Sauce

Chicken Satays with Chimichurri Sauce

Pork Wontons with Chili Ponzu Sauce

Lamb Kefta Skewers with Mint Yogurt Sauce

Appetizers

SOUPS:

Heirloom Squash Veloute with Maple Crème Fraiche
Roasted Parsnip Soup with Chili-Masala Oil
Corn and Sweet Pepper Bisque with Fennel Pollen
Cauliflower and Truffle Soup with Herbed Bread Crumbs
Mushroom Rosemary Veloute with Stilton Blue Cheese
Heirloom Tomato Gazpacho with Avocado Cream and Chilies

SALADS:

Heritage Green Salad with Pickled Carrots, Radish, Cucumbers, and Charred Citrus Vinaigrette
Petite Kale Salad with Chickpeas, Apples, Pumpkin Seeds, and Maple Yogurt Dressing
Rocket Salad with Oranges, Peppers, Nicoise Olives, Feta, and Sherry Vinaigrette
Caprese Salad with Heirloom Tomatoes, Fior De Latte, Arugula, Sweet Basil Pesto, and Aged Balsamic
Iceberg Lettuce Wedge Salad with Pickled Fennel, Petite Tomatoes, Niagara Gold Cheddar,
and Green Goddess Dressing
Heirloom Beet Salad, Almonds, Cherries, Chevre, and Maple Lemon Dressing

Prince of Wales

6 Picton Street

BIG

823 Line 6 Road

Village
HOTELS

Entrées

Entrées are served with Seasonal Heirloom Vegetables (Add Tiger prawn for \$7 per plate)

AAA Beef Tenderloin 6 oz with Golden Potato Pave, Wild & Cultivated Mushrooms, and Natural Jus

AAA Beef Striploin 8 oz with Crème Fraiche Whipped Potato and Whisky Sauce

Ontario Rainbow Trout with Corn & Bean Succotash and Citrus & Herb Butter Sauce

Lake Erie Pickerel with Zucchini, Nicoise Olives, Rocket, and Scallion Vinaigrette

Free Range Chicken Breast 7oz with Fingerling Potato, Heirloom Carrots, and Brown Butter Jus

Ontario Lamb Loin 7 oz with Cipollini Onion, Sweet Potato Hash, and Tomato Chutney

Panisse with Chickpea Cake, Kale, Peas, Beans, and Sweet Onion Relish

SUPPLEMENTS:

Additional courses to accent your experience

Truffle Mushroom Gnocchi with Spinach and Pecorino Cream Sauce \$28

Steak Tartare, Gherkins, Capers, Triple Crunch Mustard, Hens Yolk, Crostinis \$30

Albacore Tuna Crudo, Nicoise Olives, Tomatoes, Beans, Hens Egg, Olive Emulsion \$30

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Desserts

French Vanilla Cheesecake with Niagara Blueberry Marmalade and Yogurt Emulsion

Carrot Cake with Bourbon Cheesecake Buttercream

Dark Chocolate with Truffle Buttercream and Hazelnut Praline Crunch

Chocolate Truffle Tart with Baked Milk Chocolate Ganache, Sweet Almond Crust,
and Salted Toffee Sauce

Strawberry Mousse Cup with House Made Strawberry Preserves and Lavender Cream

Cocoa Pot De Crème with Seasonal Berries and Candied Sugar Tuile (Vegan/GF/DF)

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