



Erin Estate

PLATED 3 - COURSE EXPERIENCE \$150 / GUEST

COCKTAIL HOUR PASSED HORS D'OEUVRES

Selection Of Fare (Select 4)

Baked Crab-Stuffed Mushroom Caps
Mini Tomato and Bocconcini Skewers (Vegan)
Assorted Sushi w/Wasabi and Soya Sauce
Bruschetta on Toasted Crostini
Teriyaki Grilled Chicken Skewers
Mini Lamb Skewers with Yogurt Mint Sauce
Vegetable Thai Rolls with Tamari Sauce (Vegan)

Tempura Shrimp with Spicy Mango Sauce
Mini Beef Wellingtons
Turkey Chive Lollipops with Tomato Jam
Bacon Wrapped Scallops with Lime Aioli
Vegetarian Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Capers Berries on Pumpnickel

FIRST COURSE

CHOICE OF SOUP OR SALAD

Roasted Pear Butternut Squash Soup
Minestrone Soup

Heritage Blends Mixed Greens Wrapped in Cucumber Ring with
Mandarin Wedges and Raspberry Vinaigrette

Caprese Stack with Heirloom Tomatoes, Buffalo Mozzarella,
Fresh Basil, Balsamic Drizzle with Dressed Microgreens

Kale Caesar Salad with Garlic Parmesan Dressing, Double
Smoked Bacon and House Made Rosemary Croutons

SECOND COURSE

CHOICE OF 2 MAINS

Grilled Pesto Chicken Breast with Peppercorn Demi-Glace

Vegan / Vegetarian - Mushroom Risotto

Vegan / Vegetarian - Stuffed Zucchini Marinara

Grilled Atlantic Salmon with Mango Cilantro Salsa
Add \$3.00

AAA Striploin Steak with Demi-Glace and Crispy Onion Garnish
Add \$5.00

Duo of chicken and AAA Beef Tenderloin with Peppercorn Sauce
Add \$5.00

CHOICE OF POTATO WITH SEASONAL VEGETABLES

Garlic Mashed Potato

Rosemary Roasted Potato

DESSERT

Trio of Mini-Crème Brûlée, Chocolate Dipped Strawberry,
Vanilla Cheesecake

Warm Apple Cinnamon Peach Crumble

Chocolate Lava Cake with Raspberry Coulis and Fresh Berries

New York Cheesecake with Oreo Crumb Crust and Raspberry Coulis

Summer Berry Pavlova with Mango Coulis



Erin Estate

PLATED 3 - COURSE EXPERIENCE \$150 / GUEST

COCKTAIL HOUR PASSED HORS D'OEUVRES

Selection Of Fare (Select 4)

Baked Crab-Stuffed Mushroom Caps
Mini Tomato and Bocconcini Skewers (Vegan)
Assorted Sushi w/Wasabi and Soya Sauce
Bruschetta on Toasted Crostini
Teriyaki Grilled Chicken Skewers
Mini Lamb Skewers with Yogurt Mint Sauce
Vegetable Thai Rolls with Tamari Sauce (Vegan)

Tempura Shrimp with Spicy Mango Sauce
Mini Beef Wellingtons
Turkey Chive Lollipops with Tomato Jam
Bacon Wrapped Scallops with Lime Aioli
Vegetarian Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Capers Berries on Pumpnickel

FIRST COURSE

CHOICE OF SOUP OR SALAD

Roasted Pear Butternut Squash Soup
Minestrone Soup

Heritage Blends Mixed Greens Wrapped in Cucumber Ring with
Mandarin Wedges and Raspberry Vinaigrette

Caprese Stack with Heirloom Tomatoes, Buffalo Mozzarella,
Fresh Basil, Balsamic Drizzle with Dressed Microgreens

Kale Caesar Salad with Garlic Parmesan Dressing, Double
Smoked Bacon and House Made Rosemary Croutons

SECOND COURSE

CHOICE OF 2 MAINS

Grilled Pesto Chicken Breast with Peppercorn Demi-Glace

Vegan / Vegetarian - Mushroom Risotto

Vegan / Vegetarian - Stuffed Zucchini Marinara

Grilled Atlantic Salmon with Mango Cilantro Salsa
Add \$3.00

AAA Striploin Steak with Demi-Glace and Crispy Onion Garnish
Add \$5.00

Duo of chicken and AAA Beef Tenderloin with Peppercorn Sauce
Add \$5.00

CHOICE OF POTATO WITH SEASONAL VEGETABLES

Garlic Mashed Potato

Rosemary Roasted Potato

DESSERT

Trio de Mini-Crème Brûlée, Chocolate Dipped Strawberry,
Vanilla Cheesecake

Warm Apple Cinnamon Peach Crumble

Chocolate Lava Cake with Raspberry Coulis and Fresh Berries

New York Cheesecake with Oreo Crumb Crust and Raspberry
Coulis

Summer Berry Pavlova with Mango Coulis



Erin Estate

PLATED 3 - COURSE EXPERIENCE
\$150 / GUEST

COCKTAIL HOUR PASSED HORS D'OEUVRES
Selection Of Fare (Select 4)

EUROPEAN DINNER ROLLS WITH BUTTER

FIRST COURSE
CHOICE OF SOUP OR SALAD

SECOND COURSE
CHOICE OF 2 MAINS +\$3 SALMON +\$5 STEAK

CHOICE OF POTATO WITH SEASONAL VEGETABLES

PLATED DESSERT