

# WEDDINGS BY:

## *Richard and Julie Lalonde*

Close your eyes and dream of your perfect day.  
Open your eyes and see it materialize in front of you.

Chefs Richard and Julie Lalonde are dedicated to helping you realize what your perfect day entails and bringing it to life. Whether your day entails a romantic ceremony and reception dinner on the dock, or a private party at Crossroads Restaurant, we offer you the flexibility to select your perfect venue and allow us to come directly to you.



### THE REHERSAL DINNER

Richard and Julie would be happy to arrange and cater your Rehearsal Party. Whether you choose a light buffet, an assortment of sandwiches and finger foods, a full service private dinner at Crossroads Restaurant, Crane Lake Resort or a BBQ by the lake, we are sure that you will be pleased.

Pricing for the Rehearsal Party varies depending on the type of service, menu, and complexity of the event.

### THE WEDDING DINNER

Our Culinary team will meticulously cater to you and your guests with a delicious wedding feast. Sample menus are attached; If you prefer to customize and create a new menu to suite your own unique, individual needs Chef's Richard and Julie will be more than happy to help.

Sample menu pricing is based on the following:

Buffet Dinner \$50.00 – \$70.00 per person – This will include 2 entrees, a pasta, 3 salads, assorted domestic and imported cheese platter, crudités and dip, bread station, antipasto platter, and a selection of home made desserts. Please see attached for sample menus.

Platted Dinner \$50.00 - \$75.00 per person – This will include one appetiser, one to two entrees, and dessert. Please see attached for sample menus.

## MENU TASTING

At your request, a tasting of menu items can be arranged, once the wedding has been booked and deposit paid. This would be complimentary for the bride and groom, additional guests would be charged at our regular dinner menu rates.

## THE RECEPTION

A selection of hot and cold hors d'oeuvres is a delightful touch to serve during your pre-dinner reception. A list of hors d'oeuvres and refreshment options with pricing is attached.

What is better than a little snack after a long night of dancing?  
Choose from a variety of options for your late night buffet. Prices vary depending upon your selection.  
Please see the attached sample menus

## YOUR WEDDING CAKE

Chef Julie would be honoured to create the custom wedding cake and or cupcakes of your dreams. Whether it's "simple yet elegant" or "big and bold" Julie will do her best to accommodate all requests.

Choose from the following flavours and fillings;  
Vanilla, Chocolate, Carrot, Lemon, Chocolate Ganache, Cream Cheese, Strawberry,  
Vanilla Butter Cream

It would be our pleasure to consult with you on these items following the booking of your event. Prices vary depending upon the complexity of your request.



## THE NEXT DAY....

Thank your guests with a private breakfast buffet the morning after your wedding. Choose from a gourmet buffet spread, an a la carte menu, or our continental selection for those on the go. We offer a full selection of both hot and cold items for you to choose from. Please see the attached sample menus for pricing and options.



*Thank You!*

# SAMPLE MENUS



**BUFFET #1 - \$50.00 PER PERSON**

## Appetizers

**Muskoka Inspired Free Following Crisp Vegetable and Spinach Dip**

**Quebec and Ontario Cheese Selection**  
*garnish with onion confit, grapes nuts and assorted breads*

*(Your choice of 3 fresh homemade salads)*

**Roma Tomato Red Onion Roasted Garlic Salad**

**Minted Couscous Salad**  
*Cranberry apples toasted almonds*

**Cabbage Fennel Shaved Salad**  
*With crush avocado and Matane shrimp*

**Grenville Organic Green Salad**  
*Dianne's Farm grown vegetables*

**Our Caesar Salad**  
*Romane hearts, crispy bacon, buttery croutons, shaved parmesan cheese  
and our very own roasted garlic Caesar dressing*

**Spinach Salad**  
*Tossed with toasted almonds, balsamic glazed red onions,  
fresh strawberries, low fat yogurt dressing, topped with aged goat cheese*

**Potato Salad**  
*Made with fresh Brookland Farms potato, tossed with dijon mustard, sherry  
vingrette and olive oil*

**Pasta Salad**  
*Penne pasta, cherry tomato and bocconcini tossed with pesto and olive oil*

# SAMPLE MENUS



**BUFFET #1 - \$50.00 PER PERSON**

## Main Course

(Your choice of 2 meats, 1 pasta, 1 rice or potato, and seasonal vegetables)

**Roast Grain Fed Turkey**

*Served with traditional stuffing and gravy*

**Smoked Bone in Ham Carved**

**Winding Fences Naturally Raised Beef Slowly Roasted to Perfection**

**Oven Roasted Chicken Breast**

*Stuffed with Oka cheese sage, served with parsley dumpling, double smoked bacon and mushroom sauce*

**Roasted Pork Loin in a Port Wine Jus**

**Vegetarian Penne Pasta**

*Topped with fresh tomato sauce and basil*

**Fresh Homemade Vegetable Lasagne**

**Rosemary Roasted Potatoes**

**Rice Pilaf**

**Seasonal Vegetable Medley**

## Dessert

**Assorted Tarts, Pies and Squares**

# SAMPLE MENUS



**BUFFET #2 - \$60.00 PER PERSON**

## Appetizers

**Muskoka Inspired Free Following Crisp Vegetable and Spinach Dip**

**Quebec and Ontario Cheese Selection**  
*garnish with onion confit, grapes nuts and assorted breads*

### **Antipasto Platter**

*Grilled vegetables, artichokes, olives, bocconcini cheese and assorted Italian meats*

*(Your choice of 3 fresh homemade salads)*

### **Roma Tomato Red Onion Roasted Garlic Salad**

**Minted Couscous Salad**  
*Cranberry, apples, toasted almonds*

**Cabbage Fennel Shaved Salad**  
*With crush avocado and Matane shrimp*

**Grenville Organic Green Salad**  
*Dianne's Farm grown vegetables*

### **Our Caesar Salad**

*Romane hearts, crispy bacon, buttery croutons, shaved parmesan cheese  
and our very own roasted garlic Caesar dressing*

### **Spinach Salad**

*Tossed with toasted almonds, balsamic glazed red onions,  
fresh strawberries, low fat yogurt dressing, topped with aged goat cheese*

### **Potato Salad**

*Made with fresh Brookland Farms potato, tossed with dijon mustard, sherry  
vingrette and olive oil*

### **Pasta Salad**

*Penne pasta, cherry tomato and bocconcini tossed with pesto and olive oil*

# SAMPLE MENUS



**BUFFET #2 - \$60.00 PER PERSON**

## Main Course

(Your choice of 2 meats, 1 pasta, 1 rice or potato, and seasonal vegetables)

### **Fisherman Spiced Coated Pickerel**

*Pan seared with a drizzle of lemon juice and chopped chives, fresh tomato and cucumber salsa*

### **Pan Seared Atlantic Salmon**

Shallot & caper cream sauce

### **Traditional Prime Rib Au Jus**

Served with yorkshire pudding

Or any other meat choice listed in Buffet #1

### **Vegetarian Penne Pasta**

*Topped with fresh tomato sauce and basil*

### **Fresh Homemade Vegetable Lasagne**

Rosemary Roasted Potatoes

Rice Pilaf

Seasonal Vegetable Medley

## Dessert

**Assorted Tarts, Pies and Squares**

**Chocolate Fountain**

*Served with fresh fruits and berries*

# SAMPLE MENUS



**BUFFET #3 - \$70.00 PER PERSON**

## Appetizers

**Muskoka Inspired Free Following Crisp Vegetable and Spinach Dip**

**Quebec and Ontario Cheese Selection**  
*garnish with onion confit, grapes nuts and assorted breads*

**Antipasto Platter**

*Grilled vegetables, artichokes, olives, bocconcini cheese and assorted Italian meats*

**Shrimp Cocktail**

*Served with marie rose sauce*

*(Your choice of 3 fresh homemade salads)*

**Roma Tomato Red Onion Roasted Garlic Salad**

**Minted Couscous Salad**

*Cranberry, apples, toasted almonds*

**Cabbage Fennel Shaved salad**

*With crush avocado and Matane shrimp*

**Grenville Organic Green Salad**

*Dianne's Farm grown vegetables*

**Our Caesar Salad**

*Romane hearts, crispy bacon, buttery croutons, shaved parmesan cheese  
and our very own roasted garlic Caesar dressing*

**Spinach Salad**

*Tossed with toasted almonds, balsamic glazed red onions,  
fresh strawberries, low fat yogurt dressing, topped with aged goat cheese*

**Potato Salad**

*Made with fresh Brookland Farms potato, tossed with dijon mustard, sherry  
vingrette and olive oil*

**Pasta Salad**

*Penne pasta, cherry tomato and bocconcini tossed with pesto and olive oil*

# SAMPLE MENUS



**BUFFET #3 - \$70.00 PER PERSON**

## Main Course

(Your choice of 2 meats, 1 pasta, 1 rice or potato, and seasonal vegetables)

**100z Black Angus Beef Striploin Steak**

**Steamed PEI Mussels**

*With tomato, garlic, shallots, leeks, white wine and cilantro*

**Steamed New Brunswick Lobster**

*Served with butter and lemon*

Or any other meat option listed in Buffet #2

**Vegetarian Penne Pasta**

*Topped with fresh tomato sauce and basil*

**Fresh Homemade Vegetable Lasagne**

**Rosemary Roasted Potatoes**

**Rice Pilaf**

**Seasonal Vegetable Medley**

## Dessert

**Assorted Tarts, Pies and Squares**

**Chocolate Fountain**

*Served with fresh fruits and berries*

# SAMPLE MENUS



## PLATED DINNER OPTIONS

### **100z Black Angus Beef Striploin Steak - 75.00**

*Served with seasonal vegetables and your choice of Brookland Farm potatoes, or tomato-basil risotto*

### **100z Black Angus Beef Tenderlion Steak - 75.00**

*Served with seasonal vegetables and your choice of Brookland Farm potatoes, tomato-basil risotto*

### **Steamed New Brunswick Lobster - 80.00**

*Served with butter and lemon and your choice of Brookland Farm potatos, rice pilaf or tomato-basil risotto*

### **Nova Scotia Scallops - 60.00**

*Crusted with lemon and parsley served on tomato-basil risotto*

### **Georgain Bay Pickerel - 60.00**

*Warm multi colored Brookland Farm potatoes, arugula & roasted garlic aioli*

### **Pan Seared Salmon Fillet - 50.00**

*Served with braised fennel, creamy mascarpone polenta, tomato confit and basil*

### **Traditional Prime Rib Dinner - 55.00**

*Served with yorkshire pudding, Brookland Farm potatoes, gravey, and seasonal vegetable*

### **Oven Roasted Chicken Breast - 45.00**

*Stuffed with Oka cheese sage, served with parsley dumpling, double smoked bacon and mushroom sauce.*

**All plated dinner options are served with bread & butter and you choice of any one (1) appetizer and one (1) dessrt. See following page for appetizer and dessert options**

# SAMPLE MENUS



## PLATED DINNER OPTIONS

### Appetizers

(select one from the list below)

#### **Grenville Organic Green Salad**

*Dianne's Farm grown vegetables*

#### **Our Caesar Salad**

*Romane hearts, crispy bacon, buttery croutons, shaved parmesan cheese and our very own roasted garlic Caesar dressing*

#### **Spinach Salad**

*Tossed with toasted almonds, balsamic glazed red onions, fresh strawberries, low fat yogurt dressing, topped with aged goat cheese*

#### **Your Favourite Soup**

*Let us know and we will create it!*

### Dessert

(select one from the list below)

#### **Lemon Scented Cheesecake**

*Served with fresh strawberries and mint*

#### **Carrot Cake**

*Topped with cream cheese icing & maple rum sauce*

#### **Frozen Chocolate Peanut Butter Pie**

#### **Coconut-Crusted Chocolate Pie**

#### **Fresh Fruit Filled Pies**

*Apple, blueberry, strawberry, rhubarb, etc.*

#### **Chocolate Molten Cake**

*Maked with real lindt chocolate*

# SAMPLE MENUS



## THE RECEPTION - H'ORS D'OEUVRES

### Hot

*All platters are priced by the dozen*

**Vegetable Spring Rolls - 24.00**  
*Served with spicy sweet chili sauce*

**Chicken or Beef Satay - 30.00**

**Grilled Lamb Chop - 36.00**  
*Niagara Peaches mint chutney*

**Mini Grilled Beef Burgers - 26.00**  
*Topped with caramelized onion*

**Mini Baby Red Potatoes - 24.00**  
*Stuffed with goat cheese and chives*

### Cold

**Herb Crusted Goat Cheese Rounds Served on a Crostini - 26.00**

**Chilled Tiger Shrimp - 36.00**  
*Roasted red pepper salsa*

**Black Olive Tapenade Served on a Herb Crust Crostini - 24.00**

**Sundries Tomato Mousse on a French Baguette - 24.00**

**Brie, Onion & Walnut Chutney Served on Cranberry Rasin Bread - 26.00**

**Smoked Salmon or Trout with Capers and Onion - 30.00**  
*Served in decorative spoons*