



Shangri-La hotel

TORONTO

WEDDING MENUS



CALM BEFORE THE STORM

WHILE YOU ARE GETTING READY (SERVES 6-8 PER PLATTER)

FLAVOURED POPCORN & CANDY

Freshly popped with a choice of flavour: sour cream, truffle or classic butter

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BEEF SLIDERS

Tomato, shredded lettuce and "Mac" sauce on a brioche bun

65

CHARCUTERIE & CHEESE PLATTER

"Seed to Sausage" cured meats, local cheese, preserves, pickles, nuts and crostini

70

BRIE & APPLE GRILLED CHEESE BITES

Sage and onion compote, brioche and triple crème brie

39

PORK BELLY BAO BUNS

Hoisin, cucumber and scallion

55

GARLIC & THYME INFUSED CHICKPEA FRIES

With ginger aioli and smoked paprika aioli

35

CRUDITÉ PLATTER

Raw vegetables served with a trio of dips

39

CANADIAN CAVIAR & POTATO BELLINI

Chives, egg, sour cream and shallots

199 (30g) 315 (50g)

CANAPES

AS YOUR GUESTS ARRIVE

SCALLOP TARTARE TART

Crisp apples, chives and sweet onion gel

SHELLFISH RAVIOLI

Sautéed spinach and smoked trout roe

\$5 supplement per dozen

SMOKED SALMON CANNELLONI

House-made crème fraîche, chives and salmon roe

EDAMAME FALAFEL

Local feta and mint with a green goddess dressing

ROASTED UNIONVILLE MUSHROOM ARANCINI

Aged parmesan and black truffle aioli

ST. THOMAS TROUT CHICHARRÓN

Yuzu aioli, avocado purée, trout roe and trout tartare

FRENCH ONION SOUP RAVIOLI

Gruyère fondue and wilted spinach

WELLINGTON COUNTY BEEF TARTARE

Sweet onion crackers, charcoal oil, burnt onion powder and shaved horseradish

RICE WINE COMPRESSED WATERMELON

Dehydrated olives, local feta and mint cress

MILLCREEK CHILLED PEA SOUP

Olive oil powder, brioche and bacon crumb

KOREAN FRIED CAULIFLOWER

Gochujang sauce, scallions and sesame seeds

CANADIAN BEEF SLIDERS,

Shredded lettuce, pickles and "Mac" sauce on a brioche bun

BLACK VINEGAR CHICKEN

Crispy garlic and coriander

CHICKEN LIVER MOUSSE

Crispy chicken skin, truffle and chives

CRISPY FRIED SHRIMP

Chorizo aioli and corn salsa



AMUSE BOUCHE

EAST COAST OYSTER

Cucumber and melon salsa with dill oil

ROASTED PRAWN

Five-spiced pork belly fritter and carrot slaw

ROASTED VEGETABLE MOSAIC

Salsa verde and feta

SHEEP'S MILK RICOTTA

Quinoa with heirloom carrots and tarragon

SEAWEED DASHI

Egg custard, crab and chervil

STEAMED CAULIFLOWER CUSTARD

Crispy chicken skin with a truffle vinaigrette

SMOKED PORK HOCK TERRINE

Celeriac remoulade and mustard



STARTERS

BEGINNING OF SOMETHING SPECIAL

WHITE ONION SOUP

Mushrooms, chicken skin and chives

ROASTED BUTTERNUT SQUASH SOUP

Pecan, chorizo and apple hash with a maple crème fraîche

ROASTED SHELLFISH BISQUE

Shrimp-scallop boudin, espelette and tarragon gnocchi (\$7 supplement)

CHILLED MILLCREEK PEA SOUP

Bacon, olive oil and brioche

ORGANIC SPRING MIXED GREENS

Beets, apples, radish, aged cheddar and pecans

NEW FARM BEET SALAD

Citrus crème fraîche, granola and cranberry

CLASSIC CAESAR SALAD

Garlic emulsion, baby romaine, pancetta, parmesan crisps and chives

SEARED YELLOW FIN TUNA

White soy, yuzu, avocado and nori tuile

SWEET PEA AGNOLOTTI

Millcreek peas, pancetta, mint, parmesan

ROASTED PUMPKIN RISOTTO

Sage, scallion and parmesan

PEAR AND BLUE CHEESE TART

Walnuts and bitter greens with a cider-maple vinaigrette

BURRATA PANZANELLA

Raw and cooked tomatoes, bitter greens and brioche

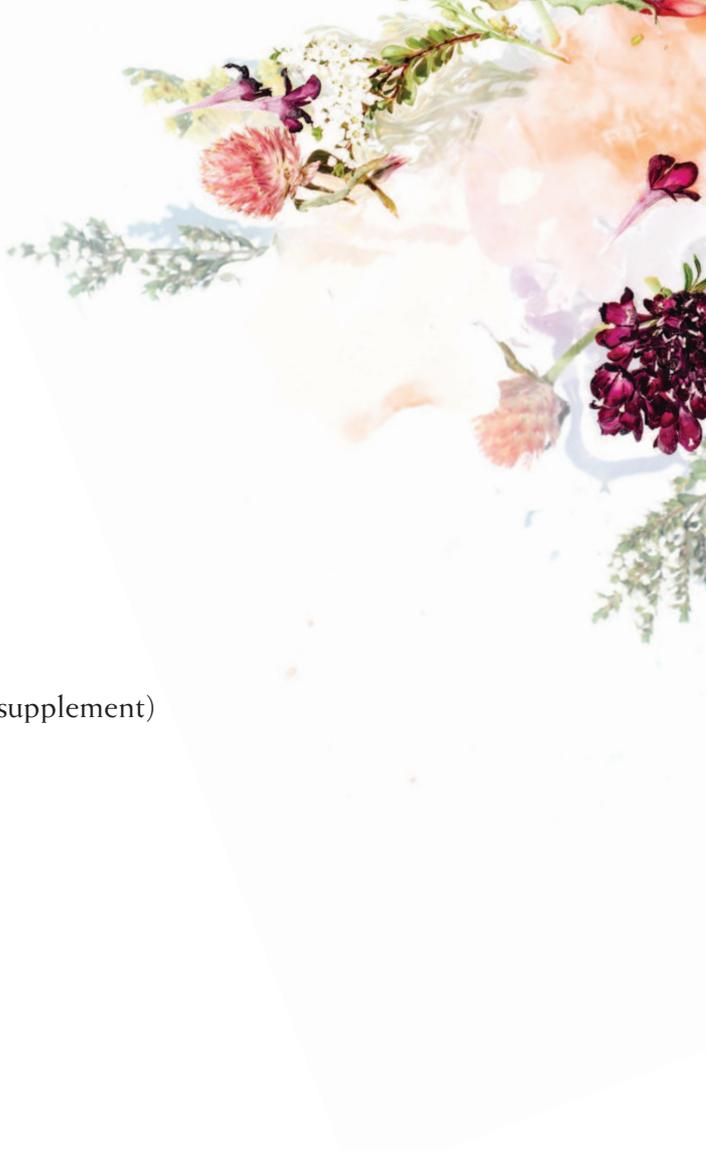
\$11 supplement

FOIE GRAS PARFAIT

Sour cherries, pistachio and brioche

PAN-SEARED SCALLOPS

Cauliflower, pork belly and raisin capers purée with a hazelnut vinaigrette



ENTRÉES

THE MAIN EVENT

BY AIR

ROASTED CHICKEN BALLOTINE

Ragu of bacon, peas and pearl onions with a roasted chicken jus

BRAISED CHICKEN GNOCCHI

Bacon, leeks, roasted mushrooms and parmesan

NEW MARKET DUCK CONFIT

Puy lentils, beets, apples, hazelnuts and green beans with a pernod jus

DRY-AGED BROME LAKE DUCK BREAST

Cabbage and parsnips with an apple jus

BY LAND

BRAISED LAMB SHANK

Maple roasted root vegetables, beans and Provençal tomato

BRIAN MARTIN RACK OF PORK

Crisp pork belly, brawn and a cassoulet of local beans with a marsala jus

BEEF TENDERLOIN

Confit fingerlings, onion rings and seasonal vegetables with a red wine jus

COMBRAE FARMS RIBEYE

Bacon, corn, potatoes, roasted mushrooms and snap peas with a red wine jus

\$15 supplement

BUSCHBECK FARMS GARLIC & SPINACH STUFFED LAMB LOIN

Seasonal vegetables with a lamb jus



ENTREES

THE MAIN EVENT

BY SEA

NORI WRAPPED MONKFISH

Curry bouillabaisse, shellfish, bok choy and potatoes

SCALLION CRUSTED FISHERFOLK HALIBUT

Corn and okra succotash, chorizo and corn pudding

WILD CAUGHT CHINOOK SALMON

Nori gnocchi, ramps, oyster mushrooms and smoked mussel

ROASTED FOGO ISLAND TURBOT

Maitake mushrooms, braised onions, broccoli and beurre rouge

PLANT BASED

HANDMADE POTATO GNOCCHI (V)

Parmesan, broccoli and roasted mushrooms

EGGPLANT CANNELLONI (V)

Zucchini, asparagus, ricotta, pine nuts and spinach

DATE & TOMATO PASTILLA (VEGAN)

Roasted cauliflower hummus and seasonal vegetables

PALATE CLEANSER

SWEET

Buttermilk sorbet with peach and prosecco jellies

Ruby red grapefruit sorbet with a pistachio crumble

Lychee sorbet with a melon and basil salad

Strawberry sorbet with a basil meringue and rhubarb compote

SAVOURY

Roasted red pepper sorbet with quinoa chips and aged balsamic

Purple beet sorbet with a sesame tuile and mint yogurt



DESSERT

THE SWEET FINALE

CHOCOLATE & SALTED CARAMEL MOUSSE

Bananas and milk sorbet

VANILLA CRÈME BRÛLÉE

Apples, granola and rosemary scented sorbet

B-WALL HONEY MOUSSE

Ginger, vanilla, lemon and thyme sorbet

LEMON YUZU DOME

Caramelized tropical fruit and vanilla sponge

STICKY TOFFEE PUDDING

Bourbon, walnuts and pears

CANADIAN CHEESE PLATTER

Seasonal compote, crostini and fresh fruit

