

# KALEIDOSCOPE

A MOVEABLE FEAST

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## **SAMPLE WEDDING**



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### **GRAZING TABLE:**

*a spectacular presentation of County-inspired gastronomy*

- assortment of locally produced charcuterie & artisanal cheese
- house-made seasonal spreads, dips, hummus
- house pickles, seasonal chutney, preserve, honey, mustard
- house-baked artisan sourdough bread, dried fruit & nuts
- County harvest vegetable crudité, fine local & imported fruit assortment

### **CANAPÉS & TARTINES: (CHOOSE THREE)**

*house-baked rustic country bread beautifully garnished with assorted toppings:*

- heirloom carrot bruschetta, avocado, pickled ginger, miso
- sweet pepper & feta skordalia, smoked olive oil, herb pistou
- rustic rabbit rilette, pickled chilies, coriander chutney
- forest-cured trout, dill-onion jam, crème fraîche
- panko-cruste perch, cucumber relish, remoulade

### **HORS D'OEUVRES:**

#### **PÉTIT CROQUE MONSIEUR**

house-baked Viennoiserie, applewood smoked pork, water buffalo gouda

#### **MUSHROOM CAPS**

local cremini mushrooms, 72-hour short rib, wilted spinach, Roquefort, crispy leeks

#### **BUTTER LETTUCE WRAP**

8-spice grass-fed beef tenderloin, Port-braised mission figs

#### **TOSTADA**

crisp, hand-made tortilla, smashed avocado, butter beans, pico

#### **BLINI**

local buckwheat, Korean short rib, Kim chi



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### **SALAD: PLATED**

#### **ISRAELI COUSCOUS SALAD**

brown lentils, local herbs, acidulated onion, blistered baby tomatoes grilled Halloumi cheese, charred lemon & tahini dressing

#### **LATE SUMMER SALAD**

local gathered greens, watermelon radish, black currant vinaigrette, pea shoots roasted sweet potato, panko-crusted truffle brie

#### **BRASSICA SALAD**

napa cabbage, boy choy, brussel sprouts, ginger, scallion, broccoli cress sesame-tamari dressing, tempura-fried baby carrot & shiitake mushroom

#### **CAULIFLOWER STEAK**

marinated & pan-seared local cauliflower, baby kale, bacon lardons pickled carrot, green goddess dressing

#### **BISTRO SALAD**

local gathered greens, white beans, sourdough & chèvre crouton, sunflower sprouts Champagne vinaigrette, soft poached farm-fresh egg

#### **GREENS, GRAINS, GOURDS**

local gathered greens, red fife wheat berries, roasted butternut squash, celery roasted wild mushroom medley, local parmesan cheese, white truffle vinaigrette



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### OKTOBERFEST FAMILY-STYLE DINNER

#### MAIN COURSE:

##### CIDER-BRINED PORK LOIN

locally raised pork, dry County cider, smoked sausage stuffing, slow-roasted surrounded with sweet onion gravy, poached gala apple & Riesling sauerkraut

##### ROULADE OF BEEF

local pasture-raised beef gently braised in County Cabernet Franc rolled with smoked bacon, house pickle, local mustard, parsnip

#### SIDES:

##### STONE-BAKED FLAMMKUCHEN (GERMAN-STYLE PIZZA)

our own beer-infused, thin artisanal crust, hand-tossed, seasonal toppings:  
*examples include:*

- double-smoked bacon, potato, crème fraîche
- pulled brisket, Cambozola cheese, pickled onion
- wild garlic pesto, seasonal vegetable, local feta cheese



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### DESSERT STATION: (CHOOSE FOUR)

#### **CIDER BEIGNET**

County cider, sugar & spice, coulis

#### **PUMPKIN MOUSSE**

flaky crust, airy pumpkin mousse, hazelnuts

#### **BANANAS FOSTER**

vanilla tapioca, flambéed banana, rum-cocoa "dirt"

#### **TIRAMISU FLAMBÉ**

ladyfingers, coffee, espresso, Amaretto, Frangelico, meringue

#### **COUNTY CLAFOUTIS**

Bosc pear, flan, crème Chantilly

#### **GERMAN PLUM TART**

sweet pastry, Ontario plums, chèvre, allspice

#### **CARROT GATEAUX**

sweet carrot, hazelnuts, spiced white wine frosting



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### LATE NIGHT

#### GLOBAL POUTINE

hand-punched, twice-fried County spuds topped with local cheese curds and rich scratch-made beef gravy, topped with choice of assorted garnishes

- authentic chicken shawarma
- shaved slow-roasted porchetta
- gourmet chili con carne
- roasted wild mushrooms
- pico de gallo
- smashed avocado
- pickled red onion
- house-made late tomato salsa
- garlic tahini sauce
- house-made habanero hot sauce

