


KALEIDOSCOPE

A MOVEABLE FEAST



SAMPLE WEDDING
approx. 160 GUESTS
August 2019

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HORS D'OEUVRES: PASSED

"MEAT & POTATOES" (GF)

baby potato stuffed with ale-braised beef short rib, crispy shallot, roquefort cream

MUSHROOM TOAST (vegetarian)

toasted & buttered house-baked red fife sourdough, truffled brie, wild mushroom bruschetta, local honey

CROQUETTE (vegetarian)

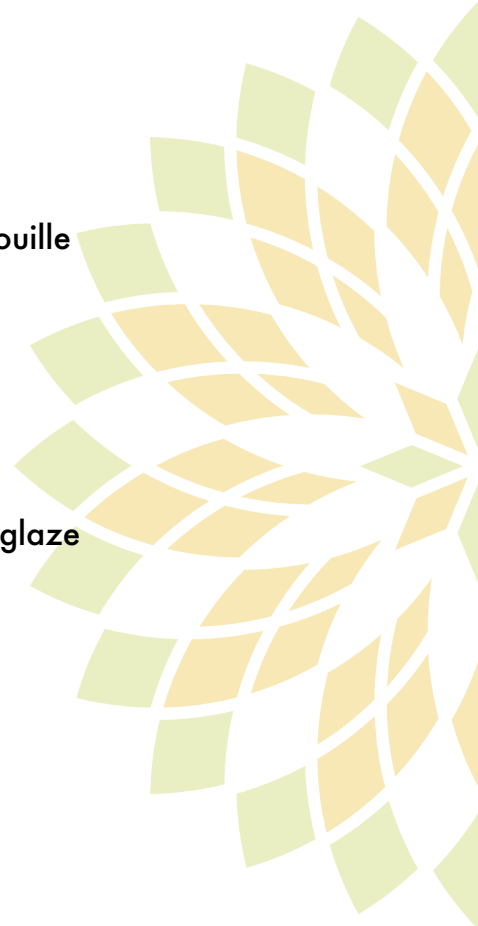
caramelized Vidalia onion, Gruyère cheese, French bread crust, rouille

PICKEREL PAKORA (GF)

local pickerel, potato, jalapeño, red onion, accompanied by cool peach chutney

DRUMETTE (GF)

local Frenched chicken wing, crispy coating, Thai sweet-sour-spicy glaze



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FIRST COURSE: PLATED

COUNTY CORN CHOWDER (GF, vegan option available)

asparagus, Saskatchewan black lentil & shishito pepper succotash,
Meyer lemon crème fraîche, mustard cress
accompanied by house-baked sourdough focaccia

MAIN COURSE: CHOICE, PLATED

BISTRO TENDER (GF)

beef teres major (aka shoulder tender), fennel-crusted, pan-seared & served medium,
brandied demi glace, garlic & thyme potato cake, roasted heirloom carrots

CHICKEN SUPRÉME (GF)

chive & black pepper mousseline stuffing, riesling-infused chicken jus
parmesan risotto cake, parsnip purée

VEGAN (GF)

terrines of escaloped vegetables, crispy leek, almond curd, pomegranate molasses



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SALADS: FAMILY STYLE

GREENS (GF, vegan)

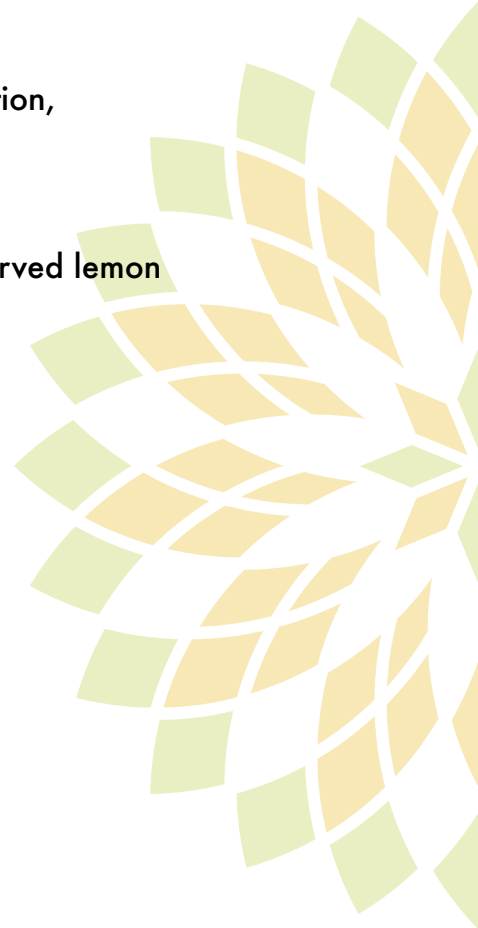
local gathered greens, shaved fennel, shaved asparagus, endive, pickled onion
local peaches, champagne vinaigrette

TOMATO SALAD (GF, vegan without cheese)

local tomato medley, grilled radicchio, local basil, balsamic reduction,
firm sheep's cheese, fruity olive oil

HARICOTS (GF, vegan)

local green & yellow beans, arugula, pink peppercorn aioli, preserved lemon



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LATE NIGHT: FOOD TRUCK

\$12 per person

50-65% participation recommended

POUTINE

hand-cut, twice-fried local spuds, topped with local cheese curds and real gravy

available toppings:

- authentic chicken shawarma
- chili beef
- fresh tomato salsa
- guacamole
- pickled onions

available dipping sauces:

- creamy triple peppercorn-parmesan
- chipotle catsup (vegan)
- garlic tahini (vegan)

