

WEDDINGS

DISTRICT 28



event design & catering



Plated Dinner
THE

M E N U



COLD HORS D'OEUVRES

Caprese Skewers with Cherry Tomato and Bocconcini
Served with Housemade Pesto Marinade

Prosciutto and Figs
With Arugula and Ontario Chèvre

HOT HORS D'OEUVRES

Miniature Vegetable Pakoras with Spinach and Coriander
Served with Tangy Mango Chutney

Five Spice Braised Organic Short Rib Spring Roll
Served with Scallion Hoisin Sauce

FIRST COURSE

**Tartelette of Grilled Ontario Vegetables
with Crumbled Goat Cheese**
Topped with Arugula and Dandelion Greens
Extra Virgin Olive Oil

MAIN COURSE

Grilled Ontario Flatiron Steak
served with Smoked Tomato and Charred Onion Chutney
Local Roasted Fingerlings with Maldon Salt
Roasted Summer Vegetables



Seared Rainbow Trout Fillet with Caper Brown Butter
Oven Dried Cherry Tomato & Fresh Lemon
Local Roasted Fingerlings with Maldon Salt
Roasted Summer Vegetables

DESSERT

Grilled Niagara Peaches Cardinal
Poached in Riesling, with Fresh Raspberry Sauce
French Vanilla Ice Cream



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COLD HORS D'OEUVRES

Niagara Pinot Noir Poached Pear
with Peppered Boursin on a Parmesan Frico

Smoked Ontario Trout on an Olive Oil Crostino
with Chive Crème Fraiche

HOT HORS D'OEUVRES

Miniature Fried Chicken Slider on a Buttermilk Biscuit
with Louisiana Slaw and Roasted Red Pepper Aioli

Caldo de Sururu
Brazilian Spicy Mussel Soup Shooter with Lime, Coconut,
and Chili, garnished with Crushed Roasted Peanuts

FIRST COURSE DUO PLATE

Tower of Beefsteak Tomato, Fresh Basil and Buffalo Mozzarella
Summer Greens with Grilled Asparagus, Roasted Portobello,
Toasted Walnut, and Champagne Dijon Vinaigrette

MAIN COURSE

Pinot Noir Braised Boneless Beef Short Rib
with Ontario Woodland Mushrooms and Crispy Onion Strings
Yukon Gold Potato Pavé
Grilled Vegetable Tower with Rosemary



Slow Roasted Supreme of Chicken
With Thyme and Onion Jus
Yukon Gold Potato Pavé
Grilled Vegetable Tower with Rosemary

DESSERT TRIO

Salted Caramel Crème Brûlée, Niagara Stonefruit Cobbler Tart,
Flourless Lindt Dark Chocolate Truffle Cake



Buffet Dinner

THE

M E N U



COLD HORS D'OEUVRES

Citrus Grilled Jumbo Shrimp
served with
en Ville's Signature Jade Sauce

Smoked Lac Brome Duck Breast
with Stonefruit Chutney
and Microspouts
on an Olive Oil Crostino

HOT HORS D'OEUVRES

Ontario Lamb Slider
on an Ace Bakery Bun,
with Grilled Red Pepper
and Mint Raita

**Curried Cauliflower
and Coriander Fritter**
served with Lemon and Cumin
Yogurt Dip

DESSERT BUFFET

Beaver Tail Bar

Fresh Beaver Tails served with
variety of toppings to include;

Brown Butter Buttermilk Syrup
Nutella
Whipped Cream
Chocolate Chips
Fresh Strawberries and Bananas

MAIN BUFFET

Modern Coq au Champagne
Slow Cooked
in Niagara Sparkling Wine
with Smoked Bacon Lardons,
Cippolini and Fresh Herbs

Spice Rubbed Roasted Salmon
served atop Wilted Spinach and
Swiss Chard

Braised Vegetable Ratatouille
with French Herbs

Summer Risotto
with Asparagus
and Sweet Pea Puree
finished with Shaved Parmesan
and Black Pepper

**Sweet and Bitter Greens with
Crumbled Ontario Goat Cheese**
Grilled Red Pepper
and Charred Sweet Onion

German Potato Salad
with Smoky Bacon, Cornichons
and Red Onion
in Creamy Dressing

Simple Tomato Salad
with Fresh Basil, Black Pepper
and Olive Oil



Buffet Dinner

THE

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COLD HORS D'OEUVRES

Lobster and Scallop Ceviche
with Chili and Lime
served on a Crisp Cassava Chip

Woodland Mushroom Bruschetta
with Tuscan Olive Oil and Thyme

HOT HORS D'OEUVRES

Singapore Prawn Fritters
with Chili and Pineapple Sauce

Shitake Mushroom 'Cappuccino'
served in an Espresso Cup
with Porcini dust

DESSERT BUFFET

Pie in a Jar Dessert Station

Assorted Pies in Mini Mason Jars
served on their own or 'a la mode'
with your choice Ice Cream

Seasonal Sample Flavours;

Spiced Roasted Grape Pie,
Maple Bourbon Pecan Pie,
Lavender Lemon Custard Pie,
Peanut Butter Cheesecake Pie,
Gingered Pear and Cranberry Pie,
Bumbleberry Champagne Pie,
Banoffee Pie

MAIN BUFFET

**Extra Thick
Grilled Top Sirloin Steak**
Carved at the Station
by an en Ville Uniformed Chef
served with
Housemade Chimichurri Sauce,
Grilled Onion
and Creamed Horseradish

Classic Paella
with Chorizo, Fish and Seafood,
cooked in Saffron Broth,
finished with Fresh Herbs

Roasted Fingerling Potatoes
with Sweet Roast Garlic
and Olive Oil

Grilled Summer Vegetables
Asparagus, Sweet Pepper,
Portobello, Fennel,
Sweet Potato, Eggplant
and Zucchini.
finished with Tuscan Olive Oil
and Rosemary

Gazpacho Salad
with Fresh Tomato, Peppers,
Cucumber and Sweet Onion
Herbed Croutons
and Red Wine Vinaigrette

Summer Greens
with **Roasted Ontario Pear**
Candied Walnuts
and Olive Oil Vinaigrette

Interactive Stations
THE

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GRAVADLAX & TUNA STATION

House Cured Gravادلax
served atop Fresh Cucumber Salad
with Dill, Capers, Shaved Red Onion
and Sweet Swedish Mustard

Seared Ocean Wise Tuna
sliced at the Station,
rubbed with Sake Kasu
and served over Avocado
and Grilled Niagara Peach Salsa

TACO DUO STATION

Tacos al Pastor
Low and Slow Pulled Pork with
Grilled Pineapple

Pulled Mole Chicken
Made the Traditional Way
with Mexican Mole Sauce

served with a variety of Toppings
and Condiments:
Shaved Red Onion, Cilantro, Lime,
Sliced Red Chili, Crumbled Queso
Fresco, Sour Cream and Hot Sauce

ROAST RIBEYE SHORTPLATE

**Ribeye is rubbed with Crushed
en Ville Blend Fair Trade Coffee,**
carved at the Station by a
Uniformed Chef and served with
Ontario Woodland Mushroom Sauce
and Roasted Parsnip
& Yukon Gold Mash

PIZZA STATION

**Gorgonzola, Pancetta, Figs, Pine Nuts ,
and Caramelised Onion Jam, served with
Aged Balsamic dressed Arugula**

**Red and Yellow Tomato,
Buffalo Mozzarella, Basil and Sundried
Black Olives, finished with Olive Oil**

Pizza is cooked to order by a Uniformed
Chef in Commercial Mini Pizza Ovens
at the Station

SPAETZLE STATION

**Spaetzle, Duck Confit,
Caramelised Onions, Crispy Leeks
and Candied Walnut Crumbs**

**Spaetzle, Wilted Spinach, Mushroom,
Gruyere Cheese and Cream Sauce**

Housemade Spaetzle
Pan-fried at the station
by a uniformed Chef

BAO SLIDER STATION

**Fluffy Fresh Steamed Mantou Buns
filled with a choice of
Roasted Pork Belly
Peking Duck
Fried Tofu**
Accompanied by Pickled Carrot Slaw, Hoisin
Sauce, Scallion, Cilantro, Sichuan Chili
Sauce and Beansprouts

Interactive Stations
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SUSHI STATION

A variety of Maki and Temaki
Sushi to include
California, Tuna, Salmon
and Vegetarian Rolls
served with
Soy Sauce,
Wasabi and Pickled Ginger

Wakame Salad

ITALIAN OLIVE OIL STATION

An assortment of Cheeses
including Provolone, Parmesan
and marinated Bocconcini

Grilled Ontario Vegetables
finished with
Aged Balsamic Reduction

Marinated Italian Olives,
Sundried Tomatoes
and Artichoke Hearts

Bresaola, Sweet & Hot Italian
Beef Sausages

Artisanal Italian Breads,
Portuguese Milho Cornbread
and Focaccia

Puglian Extra Virgin Olive Oil
in a Stainless Steel Urn to Finish

SUCKLING PIG STATION

BBQ Pork Shortplate
with White Rice, Crispy Skin
Pork, Sliced Quick Pickled
Cucumber and Hoisin Sauce

Whole Barbeque Suckling Pig
carved at the station
by a Uniformed Chef

NITRO ICE CREAM STATION

A selection of liquid custards
are poured into a steel bowl,
liquid nitrogen is released into the bowl,
within 20 seconds you have 6-8 portions
of the best ice cream in the world

Sample Flavours;

Foie Gras and Black Cherry
Mojito; Mint, Rum and Lime
Grilled Peach with Raspberry Ripple
Dulce de Leche with a hint of Maldon Salt
Stilton, Fig and Honey with Candied Pecans
Avocado and Lime
Aztec Spiced Chocolate and Chili
Chocolate & Guinness
Fudge Brownie and Bourbon Sea Salt
Lavender and Honey
Earl Grey, Vanilla, and Roasted Grape
Double Smoked Bacon and Maple
Balsamic and Fig/Balsamic and Basil



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