

# WEDDINGS



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

## M E N U



### 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 M E N U



### GRAVADLAX & TUNA STATION

**House Cured Gravavlax**  
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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