HAMPTON HALL CATERING
BY CHEF TIM

Buffet Style Dinner Menu Options:

Bread

Multigrain dinner rolls or rosemary focaccia bread with butter pots

Salad Bar Options: (Please select three)

Garden salad with spring mix, shredded carrot, red cabbage, cucumber, tomatoes and assorted dressings

Traditional Caesar salad with romaine lettuce, parmesan cheese, mozzarella cheese, bacon, herbed croutons and a creamy garlic dressing

Mediterranean Pasta Salad with feta cheese

Marinated mushroom salad

Marinated tomato salad with boccocini cheese

German potato salad

Creamy cabbage salad

Cucumber salad with sour cream and dill (Seasonal)

Creamy tuna pasta salad

Fresh baby spinach salad with mushrooms, red onion, boiled egg and creamy mustard vinaigrette

Asian noodle salad with slivered celery, onion, carrot, sweet peppers and tossed in a garlic Thai sauce

Meat Choices

Roast turkey, white and dark meat, onion sage stuffing, fresh cranberry sauce and pan dripping gravy

Curried chicken with basmati rice steamed in coconut water

Roast pork loin served with spiced brown sugar apples

Roasted herbed breast of chicken

Italian pesto chicken breast

Sundried tomato pesto chicken

Salmon fillet topped with a creamy garlic and herb sauce

Sticky Thai chicken

Green olive baked chicken

Roast beef served in rich beef gravy

(If you select Roast beef, the price per person could increase depending on beef prices at the time)

See alternate entrée options below

Starch Choices (Please select one)

Boiled new potatoes with parsley butter and sea salt

Creamy mashed potato

Flavored mashed potato (Cheddar, garlic, bacon or onion)

Rosemary infused oven roasted Parisienne potatoes

Baked potato with sour cream

Boiled red potatoes in dill butter and cream

Wild and long grain rice

Rice pilaf

Scalloped potatoes

Vegetable Choices (Please select one)

Sweet pepper, onion, celery and grilled corn stir-fry

Broccoli, cauliflower and carrot medley with sea salt and butter

Poached asparagus (Seasonal)

Corn on the cob (Seasonal)

A medley of green beans, yellow beans and baby carrots

Colcannon mash – carrot, onion and turnip

Dessert (Please select three)

Lemon Meringue

Apple or mixed-berry crumbles

Apple dumplings filled with rum and raisins

Assorted fruit pies

Pumpkin pie

Carrot cake

Coconut, banana or chocolate cream pie

Apple or pecan streusel

NY Cheesecake with raspberry or caramel or chocolate or mixed berry topping

Chocolate fudge torte

Triple chocolate fudge cake

Deep-dish sour cherry fluff (Unbaked cheesecake)

Chocolate lava cakes with a rich peanut butter fudge sauce

Assorted squares – Coconut lemon, butter tart, raspberry, date squares

Pricing is based on the number of meats you wish to have on the buffet.

Pasta options to replace a meat option at no additional fee.

Spinach and ricotta filled cannelloni in our own tomato reduction sauce

Gourmet mac and cheese

Cheese-filled tortellini with a rose sauce

Upgrade pasta options for an additional charge

Meat-filled three-cheese lasagna

Butternut squash lasagna with spiced pork

Butternut squash ravioli with brown butter Pine-nut sauce

Fettuccini and Mushroom Alfredo

Seafood linguini in butter, herbs and white wine (clams, squid and shrimp)

Farfalle (Bowtie) with broccoli and walnut pesto

Upgrade entrée options for an additional charge

Roast beef cooked to your liking served in rich beef gravy

Prime rib served au jus with Yorkshire pudding

Beef wellington wrapped in puff pastry filled with pan roasted mushroom duxelle and cooked medium

Grilled rib eye steak or NY Steak

Game hen filled with rice pilaf and drizzled with a Richelieu sauce

Whitefish baked with sea salt and lemon butter

Fresh Georgian Bay whitefish stuffed with an onion sage farce wrapped in butcher string and baked in garlic butter

Fresh Atlantic salmon

Tuscany chicken topped with grilled zucchini, roasted red pepper and a blend of three cheeses

Chicken Provençale, oven roasted and finished with pan roasted tomato, garlic, olive oil and herbs

Double smoked pork chops served with apple BBQ sauce

Ale braised short ribs slowly cooked and served in pan drippings

Pan seared Thai beef on a bed of lemon grass infused noodles with stir fry

Roast leg of lamb with mint salsa

Upgrade vegetable options for an additional charge

Roasted root vegetable – Beets, turnip, onion and carrot tossed in olive oil, sea salt and pepper $1.25 more per person

Baked brussel sprouts – Tender brussel sprouts oven roasted with caramelized onion and bacon $1.25 more per person

Asparagus medley – Fresh red pepper, squash, cauliflower and asparagus tips $1.25 more per person

Fresh corn on the cob $2.00 more per person (when not in season)

Notes:

We are not limited to these sample menu items listed above and can design a menu based on what you would like to see.

Pricing includes chafing dishes and chafing fuel, serving utensils, coffee urns, regular coffee, regular tea, milkettes, creamers, sweeteners and sugar packets.

Your wedding-weekend venue package includes:

- Friday access for decorating and setup
- Exclusive use of Hampton Hall for your Saturday reception
- Sunday access until noon for personal-item removal
- Tables and banquet chairs
- Standard table linens and linen napkins
- China, cutlery and glassware
- Full licensed bar facilities
- Accessible parking, entrance and washrooms
- Ample paved guest parking
- Golf-course grounds for wedding photographs
- Professional setup and post-event cleanup
- Experienced on-site catering by Tim and Sarah of Hampton Hall Catering

Food and beverage minimums apply. Catering, beverages, service charge, HST, ceremony setup, entertainment licensing and optional lower-level lounge use are quoted separately.

10% gratuity is required for Hampton Hall Catering to be paid on event date via cash.

Pricing listed above does not include HST; this would be an additional 13%