

Liscombe Wedding Menu Package 2021

PLATED DINNERS

Choose one soup/salad, one entrée & one dessert

Soups Choices

Curried butternut squash bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Smoked haddock chowder (Add \$5 per person)

Salad Choices

Market garden salad, Acadian greens, cucumber, tomato (GF)

Roasted gold beets, goat's cheese, toasted almonds & maple dressing (GF)

Classic Caesar Salad

Greek pasta salad (GF)

Spinach salad, pickled blueberries, toasted pecans, pickled red onions & chive vinaigrette (GF)

Entree Choices

Served with home baked rolls & butter | mashed potato or rice pilaf | seasonal vegetables

Liscombe Planked Salmon with maple bourbon glaze

Chicken Ballantine with apricots stuffing & creamy garlic sauce

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin sautéed wild garlic mushrooms, apple balsamic reduction

Wild Mushroom Fettuccine roasted peppers, green onion goat cream cheese

Eggplant parmesan caponata stewed tomatoes & tomato basil coulis

Dessert Choices

Apple crisp with whipped cream

Strawberry Shortcake on homemade biscuits with lemon curd & whipped cream

Connie's homemade pies | coconut, lemon meringue, bumbleberry, apple or blueberry

Crème Brule with wild berries & honey comb

Chocolate Pistachio Terrine seasonal fruit, mango coulis (V)

Includes freshly brewed coffee, decaf coffee or tea

All Food & Beverage prices are subject to 15% applicable taxes & 16% service charge

LISCOMBE BUFFET

Includes choice of one soup, three salads, two entrées & the dessert buffet
Served with Rice Pilaf, herb & sea salt baby potatoes and seasonal vegetables

Soups Choices

Curried butternut squash bisque
Roasted red pepper & tomato
Tucson vegetable & white bean
Smoked haddock chowder (Add \$5 per person)

Salad Choices

Market garden salad, Acadian greens, cucumber, tomato (GF)
Roasted gold beets, goat's cheese, toasted almonds & maple dressing (GF)
Classic Caesar Salad
Greek pasta salad (GF)
Spinach salad, pickled blueberries, toasted pecans, pickled red onions & chive vinaigrette (GF)

Entree Choices

Liscombe Planked Salmon with maple bourbon glaze
Chicken Ballantine with apricots stuffing & creamy garlic sauce
Roasted Turkey Dinner traditional turkey with sage dressing
Bacon wrapped Pork Tenderloin sautéed wild garlic mushrooms, apple balsamic reduction
Wild Mushroom Fettuccine roasted peppers, green onion goat cream cheese
Eggplant parmesan caponata stewed tomatoes & tomato basil coulis

Dessert Buffet

Homemade pies, cakes, mousse, squares and mini pastries from Connie's Bakery
Includes freshly brewed coffee, decaf coffee & tea

Additional Options

Add a 3rd Entrée \$10 per person
Assorted Deli Meat & Cheese Platter \$15 per person
Cold Seafood Display \$15 per person
Chef Attended Carving Station with Canadian Hip of Beef \$275 (Serves 75)
Chef Attended Carving Station with Roasted Lamb \$150 (Serves 25)

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PATIO BBQ BUFFET

Homemade rolls & corn bread & butter & creamy coleslaw & corn on the cob (GF)

Salads

Potato Salad

Roasted golden beet, spinach, toasted almonds & vinaigrette (GF)

Greek salad (GF)

House made pickles & relishes

BBQ Entrees

BBQ ribs & chicken with house made BBQ sauce

Italian Sausage

Twice baked potatoes with bacon bits, green onions, cheddar cheese sour cream & chives

Vegetable Skewer

Dessert Station

(Choice **ONE** of the following options)

Mason Jars filled with wild blueberry cheesecake, s'more chocolate pot & lemon curd Eton mess

Hot caramel bread pudding, chantilly cream & Mini fruit tart display

Freshly brewed coffee, decaffeinated coffee & traditional & herbal tea

RECEPTION & LATE NIGHT

CHEF ATTENDED STATIONS

Herbed crusted hip of beef on homemade rolls & condiments (Serves 75 people)

Garlic herbed crusted sirloin (serves approximately 30 people)

Sautéed Scallop & Shrimp (4 per person)

Build your own Pasta station

APPETIZERS

*Minimum Order is 3 dozen per item
(C) Cold (H) Hot (HC) Hot or Cold*

Bites

Macaroni cheese with roasted garlic aioli (H)

Sweet pea risotto with avocado chili sour cream (H)

Cedar planked salmon risotto with maple chili glaze (H)

Pigs in blankets with homemade BBQ sauce (HC)

English sausage rolls with honey mustard sauce (HC)

Beef meatballs in a chili grape jelly sauce (H)

Tarts

Goat cheese, spinach & oven roasted cherry tomato (HC)

Boursin & caramelized red onion (HC)

Caramelized leek, bacon & brie (HC)

Bruschetta:

Fig jam & brie, prosciutto, maple roasted grape (C)

Crispy bacon, smoked cheddar & tomato jam (C)

Basil boursin, oven roasted cherry tomato(C)

Toast points:

Pulled BBQ mushroom, arugula (HC)

Cheese dreams - cheddar cream sauce, cheddar, tabasco, Worcestershire sauce, Dijon mustard (HC)

BBQ chicken & mozzarella (HC)

Spicy Cuban cabano - pulled pork, ham, swiss, pickle, cheddar cheese (HC)

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Skewers:

Pistachio, goat cheese & prosciutto (C)

Battered sweet & sour pork, ginger sauce (H)

Battered haddock with caper aioli (H)

Shooters

Shrimp Caesar (C)

Greek chicken with creamy garlic & olive dressing (C)

Caprese Mexican cucumber chili (C)

Sliders:

Pulled pork with red cabbage slaw (H)

Smoked cheddar beef burger BLT with Dijon mustard mayonnaise (H)

Marinated pulled BBQ portobello mushroom & mango slaw (H)

Lobster Slider

Crispy Chicken

Classics:

Salmon gravlax on a bagel chip with crème fraiche (C)

Mini lobster profiteroles sandwich, lemon mayo (C)

Bacon wrapped steak with horseradish cream (H)

Bacon wrapped scallops with coconut curry mayonnaise (H)

EMBELLISHMENTS

Imported & domestic cheese, assorted crackers tray (serves approximately 15 persons)

Vegetable crudité with two dips (serves approximately 15 persons)

Seasonal fruit platter (serves approximately 15 persons)

Pita & assorted dips (serves approximately 15 persons)

10lb of garlic, white wine & tarragon mussels

Deli meat platter (roast beef | smoked ham | turkey breast | spicy salami | sliced baguette & condiments)
(serves approximately 15 persons)

Side of smoked salmon, sliced red onion, capers, lemon wedges & rye bread
(serves approximately 15 persons)

Sweet Tray – squares, brownies & cookies (2 pieces per person)

LATE NIGHT IDEAS

Pizza- two pieces per person (serves 12 persons)

Build your own taco bar (serves approximately 20 persons)

Soft corn tortillas, pulled pork pulled chicken, salsa, sour cream, avocado, lettuce, cheese, pickled onion

Chili station (serves approximately 20 persons)

House made beef chili & sweet potato black bean chili, buttermilk biscuits, basket corn chips, condiments

Poutine Station (serves approximately 20 persons)

Fries, curd cheese & gravy

Chef's special wings – with four flavors of sauces (GF)

BASKETS

Potato chips & dip

Mixed nuts

Trail Mix

Nachos & salsa

BEVERAGE SERVICE

All alcoholic beverages served in function rooms must be provided by Liscombe Lodge Staff

Setup includes the following beverages

All drinks contain a minimum of one ounce of alcohol

Rye & Scotch Whiskey | Vodka | Gin | Light & Dark Rum | House Red & White | Domestic & Non-Alcoholic Beer | Coolers

Mixes will include Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks

	HOST BAR Host Pays for all Guests Drinks	CASH BAR Guests pay for their drinks
Bar Brands	\$4.75	\$5.50
Deluxe Brands	\$5.75	\$6.50
Liqueurs & Cognacs	\$7.00	\$8.00
Assorted Domestic Beers	\$4.75	\$5.50
Assorted Imported Beers	\$5.75	\$6.25
Coolers	\$5.00	\$5.75
House Wine Red/White	\$5.50	\$6.50
Non-Alcoholic Beer	\$4.00	\$4.25
Juice / Soft Drinks / Mineral Water	\$2.00	\$2.50
Fruit Punch – Non-Alcoholic (Serves 50)	\$100	\$100
Liscombe Punch – Alcoholic (Serves 50)	\$200	\$200

Consumption for Host Bars will be charged on a per drink basis. A bartender charge of \$50 per hour per bar (minimum of 3 hours) will be applied if total sales are less than \$250 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times. Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated and under-age persons. The hours of alcoholic service are 11am to 1am Monday through Sunday and Holidays.

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