



OAKVILLE  
CONFERENCE CENTER  
WEDDINGS

*Royal Gala*



## PRE-DINNER

### STATIONARY

Choose Any 3

**CANADIAN CHEESE BOARD** | Mingling Grapes | Accompaniments

**FLOWER BOX CRUDITES** | Yogurt Dip

**PATE DU CHEF** | House Pickles | Mustards | Preserves

**MEDITERRANEAN DIPS & SPREADS** | Crisp Breads

### PASSED HORS D'OEUVRES

Choose Any 5

#### MEAT

**PULLED PORK WONTONS** | Sriracha

**PORK DUMPLINGS** | Soy Mustard

**MINI YORKIES** | Shaved Prime Rib | Blue Cheese Aioli | Crispy Onions

**MINI MUFLUETTA** | Assorted Deli Meat | Pesto Aioli | Focaccia Bites

#### SWEET & SOUR MEATBALLS

**MOROCCAN LAMB SKEWERS** | Moroccan Spice Dusted | Spiced Yogurt

**MEATBALL SLIDERS** | Brioche | Tomato | Smoked Gouda

**PULLED PORK POUTINE** | BBQ Sauce | Caramelized Onion Jus

**GRILLED BACON-WRAPPED BEEF TENDERLOIN SKEWERS** | Tarragon Aioli

**MINI BEEF WELLINGTONS** | Puff Pastry | Tarragon Aioli

#### CHICKEN

**SESAME CRUSTED CHICKEN** | Miso Glaze

**TANDOORE** | Cumin Yogurt

**CHICKEN SATAYS** | Thai Glaze

**SOUTHWESTERN CHICKEN SALAD** | Tortilla Basket | Pico Di Gallo | Guacamole

**CHICKEN DRUMETTES** | Thai Honey

**CHICKEN EMPENADAS** | Chemicurri

#### SEAFOOD

**SHRIMP SATAYS** | Thai Sweet & Spicy

**SMOKED SALMON CANAPES** | Herbed Cream Cheese | Cucumber

**CRAB BITES** | Chipotle Aioli

**SHRIMP SHOOTERS** | Gazpacho Cocktail Sauce

**SEAFOOD GYOZA** | Soy | Grainy Mustard

**BACON-WRAPPED SCALLOPS** | Cocktail Sauce

#### VEGETERIAN

**SPRING ROLLS** | Chili Plum Sauce

**QUICHE BITES** | Assorted

**SPANAKOPITA** | Cheese & Spinach | Tzatziki

**TOMATO CROSTINI** | Bocconcino | Balsamic Reduction

**PORCINI ARANCINI** | Truffled Lemon Aioli

**VEGETABLE SAMOSAS** | Curried Yogurt

### TO START

Choose 1

**SMOKE CRUSTED BEEF TENDERLOIN CARPACCIO** | Baby Arugula | Shaved Grana Padano | Pesto | Truffle Oil

**VODKA-CURED SALMON GRAVADLAX** | Beet Puree | Dill | Horseradish Cream

**GREEK COMPOSITION** | Feta | Hot House Tomato | Tapenade | Cucumber | Red Pepper | Frisee | Kalamata Drizzle

**HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON** | Aged Balsamic | Pesto Drizzle  
**CRAB & ASPARAGUS BISQUE DUO** | Chive Crème Fraiche | Brioche Toast  
**FAZOLETTI** | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce  
**SEAFOOD RISOTTO** | Arborio | Scallop | Shrimp | Mussels | Cioppino Broth | Crispy Leeks

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### MAIN COURSE

Choose 1

**CALIFORNIA CUT STRIPLOIN STEAK** | Boursin Mash | Crispy Onions | Grilled Asparagus  
**VEAL STEAKETTE** | Roasted Fingerlings | Caramelized Fennel | Marsala Mushroom Jus  
**HERB CRUSTED TENDERLOIN** | Grilled King Mushrooms | Brussels Sprout Slaw | Potato Galette | Red Wine Reduction

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### SECOND COURSE

Choose 1

**HERB CRUSTED LAMB CHOPS** | Mint Jus  
**CRAB & BRIE STUFFED CHICKEN SUPREME** | Smoked Paprika Reduction  
**SALMON TORNEDOS** | Herbs de Provence | Riesling Beurre Blanc  
**ROCK LOBSTER TAILS** | Garlic Butter Sauce

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### DESSERT

Choose 1

**DULCE DI LECHE CHEESECAKE** | Caramel | Berries  
**WARM APPLE FLAN** | Butter Crumble | Pecan Brittle | Rum Raisin Gelato  
**FLOWERLESS DARK CHOCOLATE MOUSSE PYRAMID** | Ginger Crème Anglaise

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### LATE NIGHT

Choose 2

**TACO STATION** | Hard & Soft Tacos | Fixings  
**MUFLUETTA BOARDS** | Assorted Italian Breads | Deli Meats  
**MIDNIGHT MUNCHIES** | Porketta | Pulled Pork | Rustic Breads | Fixings  
**POUTINE BAR** | Cheese Curds | Gravy | Assorted Toppings  
**SLIDER BAR** | Pulled Pork | Beef | Meatball | Salmon  
**ITALIAN PAN PIZZA** | Assorted

**CLASSIC SWEET TABLE** | Assorted Pastries | Fruit | Cakes | Tortes  
**BOMBOLINI BAR** | Assorted | Fruit Compotes

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### BAR

Included

**HOST BAR** | 7.5hrs | Premium Selections  
**DINNER LIQUORS** | Pre & Post

Choose 1

**MARTINI BAR** | Ice Luge | Signature Martini

**SPRITZ BAR** | Prosecco | Aperol | Ice Bar

**SIGNATURE COCKTAILS** | Choice of 3

**SPARKLING WINE TOAST** | Spumante | Cava