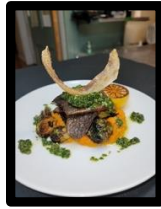


# SPRUCEHOLME INN

*A warm and traditional experience*



## **Passed Canape (priced by the dozen)**

Shrimp Skewers / Lemon Caper Aioli  
Sesame Tuna Taco / Ginger Carrot Slaw  
Smoked Salmon Wrapped Asparagus / Fresh Herbs  
Mini Grilled Cheese / Sharp Cheddar / Spicy Ketchup  
Atlantic Salmon Skewers / Avocado Béarnaise  
Crispy Mac and Cheese Fritters / Spicy Ketchup  
Spicy Corn Fritters / Quebec Maple Syrup  
Andalusian Gazpacho / Truffle oil Popcorn  
Caprese Skewers with Pesto  
Bacon Cheeseburger Roll  
Pesto Shrimp Crostini  
Mini Lamb Chops with Blueberry Gastric M/P  
Phyllo Quiche (Assorted)

## **Salads a la carte**

Hand Painted Caesar Salad with Cured Egg Yolk and Asiago Cheese  
Sweet and Bitter Greens with shaved Heirloom Carrot and Cherry Tomatoes  
Spinach Salad with Maple Carmalized Bacon, Shaved Radish and Candied Walnuts  
Grilled Vegetable array with a Balsamic Reduction, EVO and Goat Cheese Pearls

## **Soups a la carte**

Roasted Garlic and Potato / Blue Cheese Crouton  
Asparagus Soup / Smoked Salmon/Capers / Red Onion  
Yukon Yam Potage / Fresh Thyme  
Tomato Bisque / Cognac / Crème Fraiche  
Sweet Pea / Tarragon / Smoked Pork  
Strawberry Peppercorn (Cold)  
Beet Soup / Smoked Cheese Crostini (Cold)

## **Plated Dinner Entrée Selections**

**Herb Roasted Breast of Chicken** / Thyme Infused Pan Jus  
Roasted Garlic Mash  
Seasonal Vegetables Medley

**Pork Tenderloin** / Dijon Creme  
Nutmeg dusted Brussel Spouts  
Yukon Yam Mash

**Roasted Mushroom Pie** / Root Vegetable Ragout/ Puff Pastry Top

**Shaved Prime Rib** (Medium) Au Jus

Seasonal Vegetables  
Rosti Potato

**Pan Seared Trout** / Gremolata /  
Lemon Zest Green Vegetable Medley  
New Potatoes/Parsley Butter

**Classic Lasagna** Beef/ Vegetarian /Three Cheese

**Grilled Vegetable Towers** /Basil Tomato Concasse

**\*Beef Tenderloin Towers** Leek /Mushroom Spinach Farce/Red Wine Jus  
Carmalized Onion Mash  
Seasonal Vegetable Medley  
\*(upcharge Market Price)

**Sweets a la carte**

Warm Apple Crumble with Cinnamon Crème Anglaise  
Decadent Chocolate Cake with Raspberry Coulis  
Peanut Butter Ice Cream Tart with Chocolate Drizzle  
Strawberry Shortcake Stack with Vanilla Whipped Cream  
Lumberjack Tower with Salted Caramel  
Carrot Cake

**Late Lunch**

Pan Pizza / three toppings per guest  
Fried Wings / choice of Sauce (3 dozen min) per dozen  
Assorted Spiral Wraps Dairy / Vegetarian /Meat per dozen  
Make your own Sandwich Station per guest  
Sliced meats/Cheese/ Breads/Vegetables/Condiment  
Assorted Finger Pastry per guest  
Smores Station per guest  
Imported and Domestic Cheese Array per guest (12-person min)  
Chucuturie Board per guest (12 min)  
Poutine Station per guest  
Crudit  with Dip (12-person min)

**Pricing**  
**Plated**

3 Course plated Dinner Menu (Soup, or Salad /Entr e / Dessert  
4 Course plated Dinner Menu (Soup / Salad / Entr e / Dessert

**Buffet Selection 1**

Choice 1 Choice of Salad, 2 Entree Chef selection of sides (starch and vegetables)  
Assorted Breads and Spreads and Choice of Dessert

**Buffet Selection 2**

3 Salads, 2 Entrée, 2 Vegetable side Dishes, Yukon Mash  
Assorted breads and Spreads, 2 Dessert Selections  
Fresh Fruit Platter

**Buffet Selection 3**

1 Salad, 1 Entrée, 2 Sides, Sliced Baguette and Finger Pastries

Please contact for pricing details.