



# Catering Menu

by Chef Cale Begin

## Receptions & Dinner Packages

**Option # 1:** Select one entree for your guests, and 2 additional choices from Salads, Soups or Desserts. (3 courses)

\$36.50

**Option# 2:** Select two entrees (guest numbers provided in advance of the event) and 2 additional choices from Salads, Soups or Desserts. (3 courses)

\$39.50

**Option # 3:** Select 2 entrees (guest numbers provided in advance of the event), and one choice from each of Salads, Soups and Desserts (4 courses)

\$43.50

Special meals are provided with appropriate substitutions for dietary restrictions (e.g., vegan), food allergies, and gluten sensitivity. No additional cost.

Our chefs can customize your meal (e.g., add lobster or scallops) with pricing based on your selections.

## Our Mission

Dominion Hill is committed to offering excellent service, fine food, and warm hospitality.

We make the planning simple, budgeting easy, and look after all the details -- so that you and your guests can relax and appreciate the moment.

Catering services – whether at our property or elsewhere in Charlotte County – include:

- An event planner to manage the details from conception to completion
- Well trained staff to provide attentive service
- Necessary licenses and insurance
- Serving equipment

A promise that the invoice will have no surprises





## Salads

**Strawberry Brie Salad** - Sliced strawberry, Brie, sliced almonds, strawberry poppy seed dressing, tossed with baby spinach and arugula.

**Roasted Beet Salad** - Roasted beets, candied walnuts, goat cheese, Crasins, field greens, honey vinaigrette.

**Field Salad** - Fresh field greens, Julene peppers, carrots & red onion, tossed with a creamy ranch dressing.

**Dominion Caesar** - Black peppercorn pancetta, shaved parmesan, toasted croutons, house made Caesar dressing, served with a lemon wedge.



## Soups

**Creamy Roasted Red Pepper & Tomato Soup** - Red peppers roasted to perfection, puree with tomatoes, fresh basil, topped with toasted croutons, shaved parmesan.

**Loaded Potato Soup** - Baked russet potatoes, bacon, Cheddar and Monterey jack cheese, Topped with a dollop of sour cream, and finely chopped chives.

**Roasted Carrot & Apple Soup** - Garden carrots and apples roasted with thyme and ginger, topped with a dollop of fresh cream, garnished with a spiced brown butter & finely cut chives.

**Lobster Bisque** - Classic lobster bisque made with local Lobsters, deglazed with Sherry.



## Entrees

**Roasted Chicken Breast** – Roasted chicken breast served with a smoked Cheddar potato terrine, roasted carrots & pearl onions topped with a Madeira infused jus.

**Cordon Bleu Chicken Thigh** – Chicken thigh stuffed with Swiss cheese and ham, dressed with a garlic mushroom cream sauce, served with roasted sweet potatoes, and broccoli.

**Classic Roast Beef** – Roast beef served with a pan jus, golden garlic mash, Yorkshire pudding, and a vegetable medley, Garnished with a horseradish parsnip puree.

**Holiday Turkey Dinner** – Roasted turkey, mashed potato, homemade stuffing, Served with green/wax beans, cranberry sauce and topped with a pan turkey gravy.

**Maple Salmon** – Bay of Fundy salmon seared and finished with a maple lemon Dijon glaze, topped with candied walnuts & peppery arugula, served with rice pilaf, and ginger carrots.

**Roasted Pork Tenderloin** – Roasted pork loin, with an apple honey orange compote, roasted potatoes, and a mix of fresh pan-roasted vegetables, and a carrot puree for garnish.

All entrees can be prepared gluten free. Vegetarian and Vegan guests can be served a very popular gnocchi option:

**Gnocchi** – Potato gnocchi, sautéed with mushrooms and charred cherry tomatoes and tossed in pesto sauce with a sprinkle of parmesan cheese





## Dessert

**New York Cheesecake** – Classic cheesecake with a graham cracker crust, garnished with blueberry compote, whip, and a candied lime wheel.



**Apple Crumble Bread Pudding** – Bread pudding with a medley of roasted apples and a crumble baked on top, served with vanilla ice cream.

**Shortcake** – Fresh homemade biscuit topped with whipped cream, and a spiced strawberry rhubarb compote.

**Homemade Pies**– Selection of pies depending on season with a scoop of ice cream

## Late Night

**Ice Cream Bar** – multiple flavours and toppings (serves 20) \$65

**Smores** (serves 20) \$60

**Charcuterie Board** (serves 20) \$100

**House-Made Pizza** (serves 20) \$50



## Hor D'oeuvres

**Hot** (\$22.50 per dozen)

Bacon wrapped scallops  
Puff pastry spinach bites  
Wonton Cheese Rangoon  
Green apple Brie grilled cheese  
Grilled nectarine goat cheese crostini  
Figgie jam and Camembert puff pastry bites  
Toasted wild mushroom ravioli  
Loaded Latkes

**Cold** (\$19.75 per dozen)

Smoked salmon crostini (fresh cream & chives)  
Vegetable California rolls  
Paprika deviled eggs with dill  
Antipasto Kabobs  
Shrimp and cucumber salad in a filo cup

**Platters** (serve 20)

**Fresh cut vegetables** with a variety of dips \$65

**Assortment of cheeses** with crackers and flatbreads - \$80

**Seasonal fruit** - \$75





## Casual Dining & Rehearsal Parties

### Taco / Nacho Bar (\$30 per person)

Appetizer: salsa, Guacamole, Queso Dip, Corn Chips

Chicken Tacos: sauteed with bell pepper, onion, and asada salsa topped with shredded lettuce. Fish Tacos: fried tilapia with pickled jalapenos and poblano tartar sauce. Vegetarian Tacos: mushrooms, roasted peppers, chilies, onions, and spinach topped with marinated tomatoes

Sides: refried beans, and rice

### Traditional buffet (\$33.50 per person)

Prime rib, Creamy garlic mashed potatoes, beef au jus with a side of horseradish sauce, Yorkshire pudding or hot rolls, vegetable au gratin or green bean almandine.

### Country BBQ (\$30. Per person)

BBQ brisket for sliders  
Pulled pork sliders  
Roasted sweet potatoes  
Green apple slaw  
Small wraps and buns  
Roasted vegetables & grilled Portabellas

### Pasta Bar (\$32 per person)

Fusilli noodles, with a choice of tomato/ cream sauce  
Cheese tortellini, in a cream cheese pesto cream sauce  
Chicken Parmesan  
Meatballs  
Vegetarian Mac and Cheese  
Cesare Salad





### Catering Notes

Youth (6-15) are 50% of the adult price. There is no charge for under 6 years of age.

Children under 10 will have the option of chicken nuggets or grilled cheese as the main meal (\$10 per child)

Delivery and set-up will be charged for meals not served at Dominion Hill.

Dominion Hill believes that gratuities should be voluntary and a reflection of the service that has been provided by the staff. You will have the opportunity to add a gratuity to your final invoice for these services.

Late night foods served after 10:30 PM may result in additional fees

Menu prices subject to change.

