

# Wedding Receptions at Prairie Gardens & Adventure Farm

## Buffet Menu

### Appetizers / Hours D'ouvres / Late Night Snacks

Pita Crisps with Trio of Mediterranean Dips  
Fresh Garden Vegetable Platter with Trio of Dips  
Homegrown Tomato Bruschetta with Toasted Crostini  
Cucumber Slices Topped with Cherry Tomato and Dill  
Imported & Canadian Cheese Platter  
With Grapes & Crackers  
Fresh Fruit Platter with Watermelon and Seasonal Berries  
Smoked Salmon, Cream Cheese with Herbed Crostini

Assorted Cold cuts, Cured Meats & Variety of Pickles with Breads  
Sautéed Italian Sausage in Chop of Peppers, Cherry Tomatoes & Onion  
Cocktail Meatballs in Mushroom Sauce or Sweet & Sour with Pineapple  
Cocktail Wraps (Honey glazed Ham, Smoked Turkey, Roast Beef, & Pickled Asparagus)  
Mini Crustless Quiche with Seasonal Veg & Herbs

### Main Courses

Pulled Pork Sandwich with Rhubarb Relish  
Slow Roasted Beef Sandwich with Horseradish & Premium BBQ Sauce on a Crusty Roll  
Balsamic Pesto Chicken Breast

Herb-Crusted Beef Tenderloin  
Pork Tenderloin with Roasted Apple  
Baked Italian Spaghetti Squash (Vegetarian) Tomato Chutney

### Farm Fresh Soups & Salads

Farmers Beef & Barley Soup  
Farm Fresh Herbed Potato Salad  
Organic Greens & Seasonal Berries Salad *with our own house specialty Black Currant Dressing*  
Crunchy Seasonal Coleslaw  
Chop Seasonal Veg Salad with Herb Infused Dressing

Curried Creamy Pumpkin & Lentil Soup  
Caesar Salad with fresh cut Romaine, Romano Cheese & Crisp Bacon  
Tabouleh Salad with Fresh Tomatoes, Barley, Parsley & Freshly Cut Culinary Mint

### Hot Sides ~ From the Garden

Dilly Garlic Roasted Gourmet Potatoes with Sour Cream  
Green Snap Beans with Lemon and Sea Salt  
*(Seasonal)*  
Maple Roasted Nantes Carrots

Marinated & Grilled Zucchini, Kabocha or Pumpkin  
Bettys Old Fashioned Baked Brown Beans  
Sweet Corn on the Cob with Cumin-Lime Butter  
*(Seasonal)*

### Farm Fresh Sweets & Treats

Make-Your-Own Strawberry Shortcake Bar (Summer)  
Prairie Gardens Famous Home-Made Fudge Sampler  
Chocolate Fountain with Fresh Fruit & Berries

Prairie Gardens Traditional & Seasonal Pie Bar with Dollops of Real Whipped Cream  
Squares, Tarts and Sweet Dainties

\*Each Meal Includes Dinner Rolls, Lemonade, Coffee and Tea. Dietary restrictions and allergies can be accommodated. Please ask for a quote on your customized menu!. Price range—\$20-\$50 per plate

