

TREELINE CATERING  
—  
WINDERMERE HOUSE  
—  
WEDDING CATERING PRICE LIST



**Treeline Catering**



**WINDERMERE HOUSE**

ESTABLISHED 1870

Originally built in 1870, Windermere House combines Victorian architecture and a stunning Lake Rosseau setting to create one of the most beautiful wedding venues in Canada. This, combined with Treeline's artisanal approach to cuisine, and welcoming service level create a wedding experience without equal.





RECEPTION

# FOOD STATIONS

(MIN 80 PERSONS - PRICES PER PERSON)

## HARVEST TABLE

—  
Vine-Ripened Tomatoes, Basil & Buffalo  
Mozzarella Platters, European Cured  
Meats, Salami, Smoked & Marinated Fish,  
Italian Cheeses, Antipasto Mushrooms,  
House Pickles, Sun-Dried Tomatoes,  
Herb-Marinaded Olives & Artichokes,  
Artisan Breads, Savory Breadsticks

\$35

## CHEESE DISPLAY

—  
Chef's Selection of Cheeses,  
Fresh Fruit & Berries, Seasonal Chutneys  
& Compotes, Dried Fruit & Nuts,  
Artisan Breads, Grissini

\$18

## SEAFOOD DISPLAY

—  
Mussels, Poached Shrimps, Clams,  
Crab Legs & Lobster Claws

\$40

## PAELLA STATION

—  
Roasted Peppers, Peas  
Beach Mushrooms, Hot Chorizo  
Marcona Almonds

\$15

## SWEET AND SPICE CURED SHORT RIB

—  
Truffle Mash  
Buttermilk Fried Onions  
Red Wine Reduction

\$12

## SUCKLING PIG SANDWHICH

—  
With Focaccia and Rapini Petso

\$15

# FOOD STATIONS

(MIN 80 PERSONS - PRICES PER PERSON)

## HAND MASHED GUACAMOLE & CEVICHE

—

Fried Tortilla Chips, Pico De Gallo  
Jalapeño, Cilantro Spring

*\$18*

## CANADIAN SHUCKED OYSTER

—

Selection of Canadian Oysters  
Chef Choice Garnishes

*\$ MARKET PRICE*

## MUSSELS AND CLAMS (MOVING STATION)

—

Fresh Herbs and Lemon

*\$ 19*

## SUGAR SHACK

—

Canadian Cheese and Maple Syrup  
Drizzed over Snow

*\$18*

## SPROUTED LENTIL SALAD STATION

—

Fresh Roma Tomatoes, Shallots, Potatoes,  
Cilantro Lime Vinaigrette

*\$18*

# HOR D'OEUVRES

CHOOSE ANY 4 FOR \$15 OR 6 FOR \$20

## CANAPÉ

—

Honey Thyme Halloumi,  
Spinach, on Watermelon  
Truffle Mac & Cheese Fritter, Heinz 57  
Fior Di Latte Arancini, Mushroom Ketchup  
Portobello Frites, Lime Chive Aioli  
Veg Spring Rolls, Pommery Plum Sauce  
Chickpea Croquette, Gobi Masala  
Vegetable Samosa, Mint Raita  
Mini Brioche Grill Cheese Sandwich  
Beet Tartare, Crème Fraiche, Endive  
Beet & Goat Cheese Choux Bun  
Mushroom Duxelle, Malt Aioli, Parsnip Chip

## SLIDERS

—

Nonna Meatball Slider, Provolone  
Beef, Cheese, Pickle,  
Thousand Island Dressing  
Chicken, Cheese, Iceberg Lettuce,  
Tomatoes  
Pull Pork, Spice Aioli, Fried Onion  
Lamb, Pickled Apple, Onion, Feta Crumble +\$2

## MEAT

—

Buttermilk Chicken, Sauce Gribuche  
Piri Piri Chicken Drumette, Bacon Ranch  
Mini Beef Pattie  
Crispy Pork Belly, Maple Dijon  
Olive Crust Lamb Chops, Salsa Verde +\$3  
Mini Beef & Yorkshire Sandwich,  
Horseradish Mayo, Fried Onion  
Jerk Chicken Soft Taco, Mango Salsa,  
Allspice Aioli  
Croque Monsieur, Deli Ham  
Duck Rillettes, Ficelle Crisp,  
Caramelized Onion Jam  
Beef, Cheese, Pickle, Onion Jam  
Beef Tartar & Cucumber Cup +\$2  
Sweet Breads with Chipotle Mayo

## FISH

—

Tuna Tataki with Ponzu Sauce  
Salt Cod Fritter, Romesco Sauce  
Tuna Tartare, Avocado Mouse, Taro Crisp +\$2



PLATED DINNER  
BUNDLES

# PLATED DINNER BUNDLES

1

## ROASTED BEET HONEY CHÈVRE & ARUGULA

—  
Black Pepper Goat Cheese, White  
Balsamic Vinaigrette  
Toasted Almonds, Beet Crudité

## HERB SCENTED CHICKEN SUPREME

—  
Russet Potato, Garlic Spinach,  
Carrot Puree, Chimichurri

## MUSKOKA MAPLE BUTTER TART

—  
Crème Fraiche Ice Cream

OR

## NEW YORK STYLE CHEESE CAKE

—  
Berry Couli, Hazelnut Brittle  
Micro Mint

COFFEE & TEA

\$65

2

## ROASTED BEET HONEY CHÈVRE & ARUGULA

—  
Black pepper Goat Cheese, White  
Balsamic Vinaigrette  
Toasted Almonds, Beet Crudité

## SPICE CURED SHORT RIB

—  
Mash Potatoes,  
Happy Cabbage with Bacon

## MUSKOKA MAPLE BUTTER TART

—  
Crème Fraiche Ice Cream

OR

## NEW YORK STYLE CHEESE CAKE

—  
Berry Couli, Hazelnut Brittle  
Micro Mint

COFFEE & TEA

\$67

# PLATED DINNER BUNDLES

3

## ROASTED PEACH WITH HERITAGE MIX SALAD

—  
Crispy Radishes, Pickled Onion,  
Candied Pecan  
Vidalia Onion Vinaigrette

## HERB SCENTED CHICKEN SUPREME

—  
Russet Potato, Garlic Spinach,  
Carrot Puree, Chimichurri

OR

## HALIBUT

—  
Warm Quinoa Salad, Shallot Garlic Swiss  
Chard, Roasted Fennel, Chard Tomatoes  
with Pea Pesto

## CHOCOLATE BROWNIE

—  
Pastry Cream, Sponge Toffee  
Roasted Marshmallow Ice Cream

COFFEE & TEA

\$72

4

## COMPRESSED WATERMELON SALAD

—  
Feta, Olives, Cherry Tomatoes  
Pickled Shallot & Radish

## ARCTIC CHAR

—  
Sweet Corn and Pea Risotto

OR

## SPICED CURED SHORT RIB

—  
Mash Potatoes,  
Happy Cabbage with Bacon

## CHOCOLATE BROWNIE

—  
Pastry Cream, Sponge Toffee  
Roasted Marshmallow Ice Cream

COFFEE & TEA

\$75

# PLATED DINNER BUNDLES

5

## COMPRESSED WATERMELON SALAD

—  
Feta, Olives, Cherry Tomatoes  
Pickled Shallot & Radish

## CURED PORK BELLY

—  
With Leak Puree,  
Roasted Turnips and Drunken Cipollini

OR

## ARCTIC CHAR

—  
Sweet Corn and Pea Risotto

## DECONSTRUCTED COOKIES AND CREAM

COFFEE & TEA

\$80

6

## COMPRESSED CUCUMBER SALAD

—  
Beet Cured Salmon, Crème Fraiche  
Yuzu Vinaigrette, Watercress  
Cucumber Pearls

## AAA BEEF TENDERLOIN

—  
Cauliflower Puree, Sautéed Wild  
Mushrooms, Charred Broccoli, New  
Zealand Spinach with Pan jus

OR

## ARCTIC CHAR

—  
Sweet Corn and Pea Risotto

## MUSKOKA MAPLE BUTTER TART

—  
Crème Fraiche Ice Cream

COFFEE & TEA

\$85

# PLATED DINNER BUNDLES

7

## ROASTED BEET & ARUGULA

—  
Black Pepper Goat Cheese, White  
Balsamic Vinaigrette  
Toasted Almonds, Beet Crudité

## 11oz RIBEYE STEAK

—  
Mashed Potatoes, Garlic Green Beans,  
Roasted Turnip with  
Foie Gras butter Pan-Jus

OR

## HALIBUT

—  
Warm Quinoa Salad, Shallot Garlic Swiss  
Chard, Roasted Fennel, Chard Tomatoes  
with Pea Pesto

## MUSKOKA MAPLE BUTTER TART

—  
Crème Fraiche Ice Cream

## COFFEE & TEA

**\$100**

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*PLEASE CREATE YOUR WEDDING MENU BY CHOOSING FROM THE ITEMS, THEN SHARE YOUR CHOICES WITH YOUR EVENT MANAGER. PLEASE NOTE THAT MENU CHOICES MUST BE RECEIVED ONE MONTH BEFORE YOUR WEDDING, AND FINAL GUEST NUMBERS ONE WEEK BEFORE YOUR WEDDING.*

*ALL DINNER BUNDLES INCLUDE ALTERNATIVES FOR GUESTS WITH DIETARY CONCERNS SUCH AS VEGETARIAN, VEGAN OR CELIAC. PLEASE COMMUNICATE THE NUMBER OF YOUR GUESTS IN YOUR PARTY THAT REQUIRE SPECIAL CARE. ALLERGIES WILL BE CARED FOR INDIVIDUALLY, PLEASE SHARE YOUR NEEDS WITH YOUR EVENT MANAGER.*

*ADDITIONS AND SUBSTITUTIONS MAY BE SUBJECT TO FEES AND WILL BE ADDRESSED INDIVIDUALLY. PLEASE CONTACT YOUR EVENT MANAGER FOR DETAILS.*

# LATE NIGHT MENU

(MIN 80 PERSONS)

## SEXY FRIES

—  
Truffle Oil, Grana Padano  
Fresh Herbs

\$12

## MINI HOTDOGS (MOVING STATION)

—  
Traditional condiments

\$8

## CANADIAN CHEESE AND MAPLE STATION

—  
Cheese rolled around with Frosted Maple

\$18

## NONNAS MEATBALLS SLIDER

—  
With Provolone

\$12

## COTTON CANDY BIKE

—  
Assorted Aweet Treats

\$9

## CORN DOGS

—  
Kozliks Mustard

\$6

# CHILDREN'S MENU

## CRISP GARDEN CRUDITÉS

—  
Ranch Dip

## CHICKEN FINGERS

—  
Crispy Chicken Tenders,  
Yukon Gold Fries, Plum Sauce

## THREE SCOOP ICE CREAM SUNDAE

\$25

(CAKE CUTTING FEE \$5)



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ESTABLISHED 1870