

# RIVER HOUSE

VINEYARD & WINERY



# Wedding Menu

## Canapés

### OPTION A - CHOOSE 2

Smoked Salmon & Dill Crostini  
Bacon Wrapped Glazed Shrimp (GF) (DF)  
Old Bay Shrimp Skewer (GF) (DF)  
Smoked Meat Croquette  
Arancini  
Beef Sliders  
Fried Mac & Cheese Fritter (V)  
Crab Cake (DF)

### OPTION B - CHOOSE 3

Prosciutto & Melon with Honey(GF) (DF)  
Prosciutto Peach with Bocconcini (GF)  
Caprese Bocconcini Skewer (GF) (V)  
Gazpacho (Cold tomato soup) (GF) (VGN) (DF)  
Mushroom & Avocado Toast (VGN) (DF)  
Watermelon Salad with Feta, Basil & Mint(GF) (VEG)  
Whipped Ricotta Tarts (VEG)  
Figs with Honey & Pistachio (GF) (V) (\*VGN)  
Prosciutto & Swiss Croquette  
Brie & Apple Turnover  
Bacon Wrapped Dates(GF) (DF)  
Falafel (V) (DF)  
Stuffed Potato (baby potato) (GF)  
Spring Roll(V) (DF)

# Soup or Salad

## CHOOSE SOUP OR SALAD

### SOUPS:

#### MAPLE CANDIED BUTTERNUT SQUASH (GF) (\*DF)

Roasted candy-coated butternut squash with granny smith apple pureed with a spiced cream

#### OVEN ROASTED TOMATO & BASIL (GF) (\*DF)

Slow cooked fresh tomatoes with aromatic vegetables and rich chicken stock finished with basil

#### CARAMELIZED ONION & POTATO POTAGE (GF) (\*DF)

A rich purée of herb scented slow cooked onions and potatoes in butter finished with cream

#### WILD MUSHROOM & ROSEMARY (GF) (\*DF)

Earthy blend of wild mushrooms & rosemary finished with rich beef stock

#### ROASTED RED PEPPER & LIME (VGN) (V) (DF) (GF)

Charred bell peppers and tomatoes puréed with fresh lime and cilantro, light and summery

### SALAD:

#### CAPRESE (V) (GF)

A summer favourite using local tomato, fresh mozzarella and basil  
Heirloom Tomato. Buffalo Mozzarella. Basil. Tomato Vinaigrette. Balsamic Glaze

#### WATERMELON FETA (V) (GF)

Sweet, salty and fresh  
Watermelon. Cucumber. Back Forty Feta. Basil. Mint. Balsamic Vinaigrette

#### FRESH GREENS (DF) (VGN) (GF)

Mixed baby lettuces topped with fresh fruit and toasted pine nuts  
Fresh Seasonal Fruit. Toasted Pine Nuts. Red Wine Vinaigrette

#### KALE CAESAR

Garlic crouton. Crisp bacon. Parmesan. Lemon and Caper Vinaigrette



# Entrées



CHOOSE 2 OPTIONS

## POULTRY

### TUSCAN PAN SEARED CHICKEN BREAST (GF)

Sous vide chicken supreme cooked to perfection, finished with a rich Italian inspired cream sauce  
Pancetta. Sundried Tomato Cream. Basil. Parmesan

### ROAST CHICKEN AUJUS (GF) (\*DF)

Sous vide chicken supreme cooked to perfection, finished with an aromatic jus made with rosemary and  
River House Pinot Noir or Reisling

### STUFFED CHICKEN (GF)

Herbed brie & bacon stuffed chicken supreme with a River House Chardonnay  
Dijon sauce

## MEAT

### TENDERLOIN AU POIVRE. (GF)

Our take on a classic, pan seared filet mignon with a creamy green peppercorn sauce  
7oz. Filet Mignon. Brandy. Green Peppercorn. River House Red. Rosemary

### 48 HOUR SHORT RIB (GF) (\*DF)

Slow cooked sous vide short rib until extremely tender and special served with  
house demi-glace

### LAMB SHANK (GF) (\*DF)

Slow braised lamb shank in a rich tomato ragout

### BONE-IN PORK LOIN CHOP (GF)

Stuffed with house made sausage & sage  
Whipped Sage Ricotta. Sous Vide Pork Chop. Tomato Chutney

# Entrées Cont.

## FISH

### ATLANTIC SALMON WITH GRAPE TOMATO RELISH (GF)

Pan seared salmon filet topped with a rustic tomato relish  
Basil. Capers. Balsamic. Honey. Local Tomato Medley

### HONEY PESTO SALMON (GF)

Pan seared salmon filet finished with an aromatic pesto honey cream  
House Basil Pesto. Parmesan. Local Honey

### PEI CHOWDER SALMON (GF)

Atlantic salmon with a rich maritime inspired chowder sauce  
Bacon. Corn. Potato. Dill. Lemon. Cream

### CATFISH (GF)

Pan-seared catfish filet with a smoked paprika lime butter

### SWORDFISH (GF) (\*DF)

Pan-seared swordfish filet with a tangy & fresh berry chutney  
Fresh Mixed Berry. Lime. Cilantro

## VEGAN/ VEGETARIAN

### HONEY & CHILI GLAZED SWEET POTATO. WHIPPED & RICOTTA LIME (GF) (V)

Spice rubbed sweet potato slow roasted until tender served over our house whipped ricotta

### BEET RISOTTO (GF) (VGN) (\*DF)

Candied beets and aromatic vegetables cooked with arborio rice until creamy and tender

### MARINATED TOFU WITH SNAP PEA SALAD & SLAW (VGN) (GF)

Maple lime marinated tofu served over a sugar snap pea salad, topped with a fresh summer slaw

### EGGPLANT INVOLTINI (V) (GF) (\*VGN)

Sliced eggplant & zucchini rolled and cooked with oven roasted tomato sauce

### GRILLED BOK CHOY SALAD WITH CASHEWS & RICE NOODLES (V) (GF) (\*VGN)

Honey & soya glazed bok choy with vegetables, cashews & rice noodles



# Starches



CHOOSE 1 STARCH OPTION:  
MEAL ALSO SERVED WITH CHEF'S  
CHOICE SEASONAL VEGETABLES

**Potato Pavé (GF)**

Thinly sliced potatoes pressed into a tart  
with cream and butter

**Roasted Fingerling Potatoes (GF) (DF)**

Herb roasted local fingerling potatoes with  
olive oil

**Potato Tart (GF)**

Thinly sliced potatoes overtop of creamy  
mashed potatoes

**Fondant Potatoes (GF) (\*DF)**

Pan fried potatoes roasted until tender with  
stock and butter

**Polenta (GF) (\*DF)**

Corn meal cooked low and slow with milk  
and butter until rich and creamy

**Risotto (GF)**

Short grain rice cooked slowly with hot  
broth until creamy

**Red Skin Mashed (GF)**

Waxy red skinned potatoes mashed with  
cream and butter



# Dessert



CHOOSE 1 DESSERT OPTION:

**Chocolate & Peanut Butter Pot Du  
Crème (GF)**

Silky chocolate & peanut butter  
custard

**Crème Brûlée (GF)**

Vanilla bean custard with a candied  
sugar topping

**Chocolate Torte**

Rich chocolate ganache in a decadent  
tart, served with a berry coulis

**Carrot Cake**

House made carrot cake with a cream  
cheese frosting

**Lemon Tart**

Rich lemon custard with a shortbread  
crust

**Poached Pear with Chantilly Cream  
(GF) (\*DF) (\*VGN)**

River House sparkling wine poached  
pear and a vanilla whipped cream

**Sorbet with Fresh Fruit (VGN) (DF)**

Made in house with seasonal fruit

# Late Night Menu

CHOOSE 1 DESSERT OPTION:

## **Taco Bar (\*DF) (\*GF)**

Late night taco bar complete with all the fixings;  
salsa, cilantro, and guacamole

## **Poutine (GF) (V)**

A Montreal Classic - French fries, local cheese  
curds, and house-made gravy

## **Mac & Cheese**

Cavatappi pasta tossed in a Mornay made with a  
blend of cheeses and topped with buttered bread  
crumbs

## **Pizza (\*GF) (\*VGN)**

A selection of medium pizzas delivered to the  
dancefloor



# Kids Menu



CHOOSE 1 DESSERT OPTION:

**Homemade Mac & Cheese**

Goopy house made cheese sauce tossed with macaroni and topped with buttered bread crumbs.

**Grilled Cheese (\*GF)**

A blend of Monterey jack served on fresh bread and toasted to perfection

**Chicken Strips**

Crispy tender chicken with seasoned french fries and plum sauce to dip.

**Pepperoni Pizza (\*GF) (\*DF)**

Personal sized kids pizza with mozzarella and pepperoni topping.