

The Norsemen Restaurant

Wedding Dinner



Appetizer

Green Salad - Mesclun greens, a spring mix of delicate leaves with a simple red wine vinaigrette.

Or

Chef Harvey's Soup of the Day - from fresh ingredients and fabulous stocks, with wonderful tastes and textures

Entrée

Beef Tenderloin - A tender filet of the finest beef, served with a wild mushroom and tarragon red wine sauce

Or

Pepper Crusted Salmon - Fresh seasoned salmon crusted with pepper and garlic, pan seared and served on a velvety saffron cream sauce

Or

Harvey's Pecan Chicken - A boneless breast of chicken rolled in crushed pecans and served over a grainy Dijon cream sauce

Dessert

Decadent Chocolate Crepe - Homemade crêpe filled with Kawartha Dairy's French Vanilla ice cream and topped with our finest Belgium chocolate sauce

Coffee or Tea



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Appetizer

Green Salad – Mesclun greens, a spring mix of delicate leaves with a simple red wine vinaigrette

Chef's Soup du Jour – See what a wonderful and fresh concoction our chef is offering that night

Entrée

Beef Tenderloin – A tender filet of the finest beef, served with a wild mushroom and tarragon red wine sauce

Or

Pepper Crusted Salmon – Fresh seasoned salmon crusted with pepper and garlic, pan seared and served on a velvety saffron cream sauce

Or

Harvey's Pecan Chicken – A boneless breast of chicken rolled in crushed pecans and served over a grainy Dijon cream sauce

Dessert

Chocolate Mousse – rich and creamy, made with dark Belgium chocolate

OR

Fruit Tarte A delightful tarte Chef Harvey will prepare for you that day

Coffee or Tea



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Appetizer

Gravadlax – Fresh, house-cured salmon. Thinly sliced, served with Dijon dill mayonnaise and red onion

Or

Chef Harvey's House Terrine – Chicken liver, veal and pork with brandy, pistachio and black pepper, served with Dijon mustard, red onion confit and gherkins

Salad

Green Salad – Mesclun greens, a spring mix of delicate leaves with a simple red wine vinaigrette

Entrée

Tournedos of Beef St. Andre A tender filet of the finest beef topped with St. Andre cheese in a red wine sauce

Or

Pickeral Almondine – Fresh seasoned pickeral crusted with almonds in a butter sauce

Dessert

Chocolate Mousse – rich and creamy, made with dark Belgium chocolate

Or

Apple Tarts with Crème Anglais, caramelized apples with a puff pastry crust served over vanilla custard sauce



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Appetizer

Seafood Beggar's Purse – shrimps, scallops and crab in filo pastry

Or

Chef's Own Italian Sushi – Prosciutto Ham, saffron risotto, and white asparagus and roasted red pepper, served sushi-style with marinara sauce and balsamic vinegar

Salad

Green Salad – Mesclun greens, a spring mix of delicate leaves with a simple red wine vinaigrette

Entrée

Roasted Veal Tenderloin with gorgonzola sauce

Or

Roast ½ Duck with green peppercorn and peach sauce

Or

Pickarel Almondine – Fresh seasoned pickarel crusted with almonds in a butter sauce

Dessert

Chocolate Pate with Pistachios – rich dark Belgium chocolate served over a mango and raspberry coulis

Or

Pears poached in red wine with vanilla-infused goat cheese



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Wedding Buffet Dinner



Salad Station

Mixed Green Salad with home-made dressings and toppings

Vegetable Platter with home-made dips

Cheese Tray display of selected cheeses

Appetizer Station

Canapés and hot Hors-doeuvres (gravlax, terrine, shrimp)

Hot Dinner Entrée Station

BBQ Hip of Beef au jus with potatoes and vegetables

Roast Chicken with mushroom sauce

Seafood Stew with rice

Dessert Station

Chocolate Mousse, rich and creamy, with dark Belgium chocolate

Fruit Tartes with a pastry crust served over vanilla custard sauce

Fruit Tray, a medley of fresh fruit



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Reception after the Ceremony



Hors-d'oeuvres

(average 3-4 pieces per person, to be decided later)
(sangria punch, soft drinks)

Cold Canapés

Seared Steak with horseradish mayo and stilton cheese

Seared Tuna with wasabi mayo

House cured gravlax with red onion and dill mayo

House terrine with a red onion confit

Smoked duck breast a cherry Compote

Pork Rilette with Gherkin pickles

Hot Hors D'oeuvres

Mini quiche- lorraine (bacon, onion and swiss) or mushroom

Chipotle Chicken skewers. Rolled in sesame seeds with a chipotle mayo dipping sauce

Hand rolled spring rolls, Vegetable, chicken or shrimp with plum sauce

Crouque monsieur , ham and swiss with mornay sauce on a crustini

Prosciutto wrapped figs stuffed with blue cheese (depending on availability)

Emmenthal cheese fritters with a tomato coulis

Beef with caramelized onion and old cheddar bakes in puff pastry

Salmon with sautéed leeks baked in puff pastry

Spinach with feta in filo



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Sunday Brunch Options



Juices, fresh fruit, muffins, scrambled eggs ala Harvey, bacon, sausage, home fries, coffee, tea

OR

Juices, fresh fruit, muffins, Omelet Bar with assorted fillings, bacon, sausage, home fries, coffee, tea

OR

Juices, fresh fruit, muffins, Crêpes and Omelet Bar with assorted fillings, bacon, sausage, home fries, coffee and tea

