



WEDDING MENU

2022



COCKTAIL RECEPTION

PASSED APPETIZERS

Select up to 3 types

HOT APPETIZERS

Man Candy (GF/DF) P

Beef Tenderloin | Bacon | Maple | Thyme

Garlic Shrimp Skewers (GF/DF) P

Grilled Shrimp | Lemon | Parsley | Garlic | Chili | EVOO

Pork Belly Bites (GF/DF)

Slow Roast Pork Belly | Maple Chili

Tandoori Chicken Satay (GF)

Chicken Breast | Tandoori Yogurt | Cilantro

Mac 'n Cheese Bombs (VEG)

Creamy Mac 'n Cheese | Crispy Panko Crust | Chipotle Aioli

Samosa (VEG)

Potato | Peas | Crispy Shell | Mango Chutney

TACOS - GF AVAILABLE

(Each protein counts as 1 selection)

Fish

Tempura Battered | Grilled Pineapple Salsa | Lime Crema | Cilantro

Beef

Shredded Beef | Feta | Pico de Gallo | Roasted Garlic Aioli | Pickled Onions

Chicken (DF)

Pulled Jerk Chicken | Grilled Pineapple Salsa | Purple Cabbage Slaw

Pork

Braised Pork Shoulder | Crispy Onion | Smoked Jalapeño Aioli | Shredded Cheese

BBQ Jackfruit (VGN)

Bbq Jackfruit | Guacamole | Corn and Black Bean Salsa



COCKTAIL RECEPTION

PASSED APPETIZERS

Select up to 3 types

HOT APPETIZERS

SLIDERS

(Each protein counts as 1 selection)

Beef

2oz Beef Patty | Smoked Cheddar |
Bacon Onion Jam | House BBQ Sauce | Brioche Bun

Pulled Pork (DF)

Slow Braised Pork Shoulder | Crispy Onions | Slaw |
Smoker Jalapeño Aioli | Brioche Bun

Jerk Chicken (DF)

Jerk Marinated Chicken Thigh |
Grilled Pineapple Salsa | Greens |
Roasted Garlic Remoulade | Focaccia Bun

Vegetable (VGN)

Grilled Vegetables | Greens | Balsamic Reduction |
Sundried Tomato Pesto | Focaccia Bun

Chicken & Waffle Bites (DF)

Buttermilk Battered Chicken Thigh |
Cheddar and Chive Waffle | Maple Chili

Truffle Polenta Fries (VEG/GF)

Crispy Polenta Wedge | Roasted Garlic Remoulade

Cauliflower Pakora (GF/DF/VGN)

Indian Spiced Fritter | Tandoori Sauce

Grilled Cheese & Tomato Soup Shots (VEG)

Artisan Baguette | Smoked Cheddar |
Creamy Tomato Bisque

Sweet Potato Latkes (GF/DF)

Shredded Sweet Potato Crisp | Blackberry Mousse

Korean Beef Satay (DF)

Marinated Beef | Orange/Ginger Sauce |
Sesame Seeds

Steak Frites (GF/DF)

Shredded Potato Crisp | Short Rib |
Creamy Horseradish

Caprese Flatbread (VEG)

Roma Tomato | Bocconcini | Pesto |
Balsamic Reduction

Olive Flatbread (VEG)

Olive Tapenade | Pico de Gallo | Goat Cheese | Greens

Lamb Spiducci (GF/DF)

Grilled Lamb Skewer | Garlic | Parsley | Lemon

Short Rib Quesadilla (GF)

Slow Roasted Shredded Short Rib |
Carmelized Onions | Extra Old Cheddar |
Roasted Garlic Remoulade

Tortellini Bites (VEG)

Cheese Stuffed Tortellini | Creamy Rose Sauce |
Parmesan

House Made Arancini (VEG)

Smoked Mozzarella Stuffed Risotto Ball |
Marinara Sauce | Parmesan

Moussaka Meatballs (VEG/GF)

Eggplant Meatball | Tzatziki Sauce



PASSED APPETIZERS

Select up to 3 types

COLD APPETIZERS

Pear & Brie (or Blue Cheese) Crostini (VEG)

Toasted Artisan Baguette | Pear Chutney | Cumin |
Double Cream Brie or Gorgonzola

HC Phyllo Cup (VEG)

Crisp Phyllo Cup | Goat Cheese | Red Pepper Jelly

Watermelon Feta Salad (VEG)

Watermelon | Feta | Mint | Balsamic Reduction

Caprese Skewers (VEG)

Grape Tomato | Mini Bocconcini | Pesto |
Balsamic Reduction

Mini Wedge Salad (VEG)

Roasted Brussels Sprout | Crispy Bacon |
Blue Cheese Dressing

Loaded Latka (GF)

Shredded Potato Crispy | Sour Cream |
Bacon | Green Onion

Crab "Cake" (DF) P

Crisp Phyllo Cup | Crab Salad | Dill

Cucumber and Salmon Caviar (GF) P

Cucumber Cup | Creme Fraiche | Dill | Salmon Roe

Tuna Poke Crisp (GF/DF) P

Raw Tuna | Guacamole | Sriracha Aioli |
Sesame Seeds | Cilantro

Beef Carpaccio Spoon (GF/DF) P

Seared Beef | Olive | Truffle Oil

Mini Lobster "Rolls" (DF) P

Brioche Crostini | Seafood Salad

Roasted Beet Hummus (VEG)

Roster Beet | Chickpea Hummus |
Flatbread Cracker | Feta

Grilled Vegetable Bruschetta (VEG)

Artisan Baguette | Grilled Vegetables | Goat Cheese |
Balsamic Reduction

Noodle Boxes (VGN)

Rice Noodle Salad | Shredded Vegetables |
Orange/Ginger/Hoisin Sauce | Cilantro | Sesame Seeds

P - Premium



STATIONS

Grazing

Assorted Cured Meats | Artisanal Cheeses | Raw Veg |
Crackers | Fruit | Crostini | Variety of Dips

Vegetable Crudite (VGN)

Assorted Vegetables | Variety of Dips

Oyster GF/DF - Min. 50 People

(Chef Attended - \$250 for 3 hours.

Each additional hour is \$75)

Freshly Shucked Oysters | Mignonette | Lemon |
Hot Sauce | Horseradish

Sushi (DF) - Min. 25 People

Assorted Hand Rolled Sushi |

Orange/Ginger Hoisin Sauce |

Wasabi Mayo | Soya Sauce



MAINS & ENTRÉES

PLATED OR BUFFET

SALAD

Avocado Panzanella (VGN)

Toasted Baguette | Avocado | Grape Tomato |
Cucumber | Red Onion | Red Wine Vinaigrette

Kale & Beet (VEG)

Shredded Kale | House Pickled Beets |
Mandarin Oranges | Craisins | Pumpkin Seeds |
Goat Cheese | Poppyseed Dressing

Caesar Salad

Romaine Hearts | Caesar Dressing |
Crispy Bacon | Parmesan Crisps

Roasted Root Vegetable Salad (VGN/GF)

Roasted Seasonal Vegetables |
Caramelized Onions | Dried Figs |
Maple Dijon Emulsion

Crown Salad (VGN/GF)

Cucumber Crown | Mixed Greens |
Shredded Carrot | Grape Tomatoes |
White Balsamic Vinaigrette

Grilled Summer Squash Salad (GF/VEG)

Marinated Zucchini | Peppers | Eggplant |
Red Onion | EVOO | Balsamic Reduction | Feta

Greek Salad (VEG/GF)

Crisp Romaine | Cucumber | Grape Tomato |
Bell Pepper | Feta | Black Olives |
Lemon Oregano Dressing

Caprese (VEG/GF)

Roma Tomatoes | Bocconcini Cheese |
Basil Infused EVOO | Balsamic Reduction

Fall Salad (VEG/GF)

Heritage Greens | Roasted Pears | Candied Nuts |
Goat Cheese | Maple Apple Vinaigrette

Mediterranean Grain Salad (VEG/GF)

Ancient Grain Blend | Cucumber | Tomatoes |
Bell Peppers | Dried Fruits | Citrus Cumin Vinaigrette

Greek Quinoa (VEG/GF)

Red & White Quinoa | Cucumber | Grape Tomatoes |
Bell Peppers | Black Olives | Feta |
Lemon Oregano Dressing



MAINS & ENTRÉES

PLATED OR BUFFET

PASTA

Butternut Squash Ravioli (VEG)

Brown Butter | Wilted Spinach |
Toasted Panko | Fresh Tomato Salsa

Gnocchi Primavera (GF Available)

Choice of: Curry | Marinara | Pesto sauce

Seasonal Vegetable Risotto (VEG/GF)

Arborio Rice | Vegetable Stock |
Seasonal Vegetables | White Wine | Herb Butter

Gnocchi Lentil "Bolognese" (VGN/GF)

Lentil "Meat Sauce" | Tomato Sauce |
Fresh Herbs | Vegan Cheese

Penne Chicken Carbonara

Crispy Bacon | Herb Roasted Chicken | Cream Sauce |
Peas | Parmesan | Fresh Tomato Salsa

Rigatoni AlForno (Buffet Only)

Sausage | Grilled Peppers | Chile |
Tomato Sauce | Rapini | Mozzarella



MAINS & ENTRÉES

PLATED OR BUFFET

MAIN

Beef Tenderloin (GF/DF)

Espresso Rubbed | Earthy Herbs |
Demi Glacé or Chimichurri

Sous Vide Sirloin (Picanha) (GF)

Fresh Herbs | Garlic | Roasted Mushrooms |
Demi Glacé | Cream

New York Striploin (GF)

Rosemary | Thyme |
Blue Cheese or Herb and Garlic Compound Butter
*add Lobster Bearnaise +

Braised Beef Short Rib (DF)

Slow Roasted Overnight | Red Wine Demi Glacé |
Crispy Fried Onions

Rack of Lamb

Praline/Mint Crust | Blueberry Balsamic

Roast Chicken Supreme Options: (GF/DF)

Wilted Spinach | Mushroom Duxelle
Chipotle Rubbed | Mango Salsa | Cilantro
Chimichurri | Fresh Tomato Salsa
Smoked Cheddar Stuffed | Balsamic Reduction
Honey Glazed | Bacon/Onion Jam

Salmon Options (GF/DF)

Maple | Chili
Lemon | Dill | Aioli | Capers

Moroccan Trout (GF)

Dry Rub | Apricot | Date | Cinnamon |
Tropical Juice Reduction

Pickeral Puttanesca (GF)

Sundried Tomato | Capers | Olives | Herbs | EVOO

Aloo Gobi Masala (VGN/GF)

Roasted Potato | Cauliflower | Chick Peas
Creamy Red Curry Sauce

Butternut Squash Tagine (VGN/GF)

Butternut Squash | Cauliflower | Zucchini
Tandoori Sauce

SIDES (GF/VGN) ~ Select two

Garlic Truffle Mash - Contains Dairy
Mushroom Risotto - Contains Dairy
Seasonal Vegetable Risotto - Contains Dairy
Rice Pilaf

Warm Grain Salad with Wilted Greens
Chive & Roasted Garlic Smashed Red Skin Potatoes
Herb Roasted Baby Potatoes
Sweet Potato Puree with Tahini
Roasted Root Vegetables
Seasonal Grilled Vegetables



FOOD STATIONS

AMERICANA

Beef Short Rib | Polenta Fries | Kale & Beet Salad |
Mac 'n Cheese Bombs

INDIAN

Curry Gnocchi | Green Curry Noodle Boxes |
Butter Chicken | Basmati Rice | Vegetable Samosas |
Mango Chutney | Kachumber Salad

MEDITERRANEAN

Chicken Kabobs | Pita | tzatziki |
Mediterranean Couscous Salad |
Greek Salad | Spanakopita

BRITISH

Mini Bangers 'n Mash | Mini Fish & Chips |
Prime Rib Stuffed Yorkies | Greek Quinoa Salad

ITALIAN

Tomato Sugo Steamed Mussels |
Gnocchi Primavera with Pesto | Caprese Skewers |
Mini Meatballs | Arancini | Marinara Sauce



LATE NIGHT

Wood Fired Pizza

Marg, Figura, Meatzza, Pepperoni, Grilled Vegetable Primavera, Chef's Choice

Poutine

Crispy Fries | Cheese Curds | Gravy | Green Onions
Select 2: Pulled Chicken/Beef/Pork or Bacon

TACOS - (Select two types)

Fish

Tempura Battered | Grilled Pineapple Salsa |
Lime Crema | Cilantro

Beef

Shredded Beef | Feta | Pico de Gallo |
Roasted Garlic Aioli | Pickled Onions

Chicken (DF)

Pulled Jerk Chicken | Grilled Pineapple Salsa |
Purple Cabbage Slaw

Pork

Braised Pork Shoulder | Crispy Onion |
Smoked Jalapeño Aioli | Shredded Cheese

BBQ Jackfruit (VGN)

Bbq Jackfruit | Guacamole |
Corn and Black Bean Salsa

Pub Grub

Bistro Sliders | Wings | Nachos |
Mac & Cheese Bombs

East Meets West

Spring Rolls | Asian Noodle Boxes |
Bistro Sliders | Kettle Chips

Sweet & Savory

Caramel Popcorn | Mini Deep Fried Mars Bars |
Kettle Chips | Chicken and Waffle boats





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