

Sample, Luxury Dinner Menu


The following sample menu represents just the beginning of what is available for your celebration.

Your personalized menu will be created and priced according to your chosen selections.

Embrace Weddings is expert at accommodating dietary needs - Vegan, Gluten Free, Halal, Kosher options are available.

Be sure to see the wonderful reviews of our services:

[Embrace Weddings Reviews](#)



**Amuse Bouche
Pan Seared Scallop**



Roasted Niagara
Peach Caprese



Herb Grilled AAA
Veal Chop

Sample, Luxurious Fall Dinner Menu

Amuse Bouche

Pan Seared Sea Scallops with Corn Nage & Proscuitto

First Course

Grilled Niagara Peaches, Hot House Tomatoes, Fresh Mozzarella Di Buffala, Pesto, Ontario Radish & Arugula Tossed in Bellini Dressing

Intermezzo

Green Apple & Mint Granita

Pre- Determined Entree Choices

Herb & Garlic Grilled AAA Veal Chop, Gremolata
Truffle Gnocchi, Rapini, Local Vegetables
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Seared Cauliflower Steak with
Roasted Chickpeas, Chimmichurri & Golden
Basmati Rice,
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Black Cod with Lemon Champagne Cream
New Crop Potatoes, Local Fine Beans, Organic Seedlings
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Sweet Finale

Chocolate Meteor

Divine, New York Style Cheesecake Filling, Aerated Chocolate Chunk, Espresso Cream & Fresh Berries



Chocolate Meteor

\$90.00 Per Person

Hors D'oeuvres/Late Night Additional