



*Mixed Greens with
Maple Balsamic Vinaigrette
Homemade Buttermilk Biscuits and Whipped Butter*



Maple Bourbon Glazed Chicken Breast

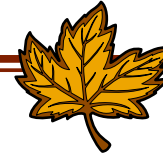
*Garlic and Rosemary Roasted Potatoes
Maple Glazed Carrots
Roasted Asparagus*



*Genoise Cake with Seasonal Berries
Premium Coffee & Tea*

*\$38.00/person
(plus taxes and gratuity)
“prices are subject to change”
(this is a sample menu)*

TEMPLES



*Tomato Velvet Soup with Sundried Tomatoes
& Fresh Basil
Homemade Buttermilk Biscuits and Whipped Butter*



Herb Crusted Slow Smoked Prime Rib

with horseradish cream

*Classic Creamy Scallop Potatoes
Green Beans with Ginger
Quinoa & Apricot Salad*



*White Chocolate Tart with Pistachios & Blueberries
Premium Coffee & Tea*

*\$39.00/person
(plus taxes and gratuity)
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TEMPLES



*Yucatan Tomato with Mild Green Chillies
& Cheese Curds*

Homemade Buttermilk Biscuits and Whipped Butter



Stuffed Chicken with Herbs & Mushrooms

Garlic Smashed Yukon's

Mixed Greens with Maple Balsamic Vinaigrette

Szechuan Green Beans

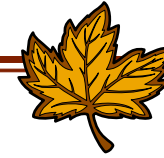


Lemon Cake with Berry Coulis

Premium Coffee & Tea

*\$38.00/person
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TEMPLES



*Grilled Sweet Corn with Bacon Soup
with Roasted Red Pepper Drizzle*

Homemade Buttermilk Biscuits and Whipped Butter



Maple Cranberry Chicken

Braised Red Cabbage with Apples

Broccoli & Cauliflower Au Gratin

Sweet Potato Mash



Family Apple Crisp with Maple Custard

Premium Coffee & Tea

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TEMPLES



An Elegant Cocktail Reception



Savory Stuffed Mushrooms with Pancetta & Sage

Tropical Chicken Skewers

Specialty Cheese Board with Crackers & Grapes

Tiny Tartlets with a Variety of Vegetarian Fillings

Smoked Salmon on Black Bread with Dill & Capers

Rosemary Parmesan Crostini with Cranberry Onions

Mediterranean Hummus & Salsa Fresca

with Tortillas & Flat Breads

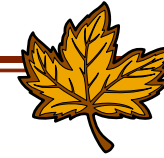
Bacon Wrapped Dates

Premium Coffee & Tea



*\$35.00/person
(plus taxes and gratuity)
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TEMPLES



Casual Summer Barbecue Buffet

Choose two entrees:

Maple Bourbon Grilled Chicken

Slow Smoked Roast Beef

Maple Glazed Baby Back Ribs

Smoked Stuffed Pork Tenderloin

Smoked Salmon



Homemade Buttermilk Biscuits with Whipped Butter

Mixed Greens with Creamy Maple Dijon Dressing

Sweet Potato Salad

Caesar Salad

Southwestern Bean Salad

Firecracker Slaw

Classic Broccoli Salad with Cranberries & Bacon



Creamy Maple Mousse

Premium Coffee & Tea

*\$38.00/person
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TEMPLES



Yukon Gold Potato Soup with Wild Leek Pesto
Homemade Buttermilk Biscuits and Whipped Butter



Pancetta and Herb Stuffed Pork Tenderloin

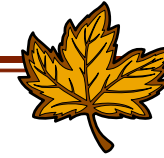
Potato & Onion Au Gratin
Authentic Greek Salad
Grilled Vegetable Platter



Maple Praline Cheesecake
Premium Coffee & Tea

\$37.00/person
(plus taxes and gratuity)
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TEMPLES



Ginger Carrot Soup
Homemade Buttermilk Biscuits and Whipped Butter



Maple Sugar Rubbed Salmon

Buttered Basmati Rice Pilaf
Green Beans with Tomato & Garlic
Stuffed Portobello Mushrooms



Decadent Chocolate Brownie Terrine
Premium Coffee & Tea

\$39.00/person
(plus taxes and gratuity)
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TEMPLES



Family Style Service



Brunch Wedding Menu

Deep Dish Omelette

Oven Baked Pancakes

Assorted French Toast

Maple Baked Beans

Handmade Maple Sausage

Fresh Fruit Platter



Premium Coffee & Tea

*\$32.00/person
(plus taxes and gratuity)
“prices are subject to change”
(this is a sample menu)*

TEMPLES

Leave Extra Line Feeds in to add more menus.