

The following are Sample Menu's of Events we have Catered & Hosted in the Past. These Menu's are meant to give you a sense of what the Wild Flower Market is all about. However, We work best in creating Menu's that reflect your Personal Taste, Style, and Budget. We would be happy to assist you in organizing your special event.

Retirement Party Menu # 1

Hosted at the Wild Flower • 35 invited Guests • passed Appetizers
Specialty Celebration Cake • Local School
The event was held from 5:30 – 7:00 in the evening
Speeches and Awards where handed out

Menu

Vine ripened Tomato Bruschetta, glazed with Mozzarella and Feta Cheese

Root Vegetable and Ginger Spring Rolls, accompanied by a spicy
Sesame Szechwan Sauce

Beef and Pork Meat Balls, drenched in a smoked Barbecue Sauce

Herb and Garlic infused Cream Cheese Towers, served in a Flour Tortilla

Retirement Chocolate Truffle Torte (*Happy Retirement from all of us*)
served with a smooth Caramel and Chocolate Sauce, Fresh Fruit and Mint

Price per Person \$11.95 plus Taxes and Gratuities

The appetizer selection can be changed to suit your group's style and taste

Year end Celebrations Party Menu # 2

Hosted at the Wild Flower • 42 invited Guests • Local Service Club Year End
Table setting with white table cloths, yellow cloth napkins
Speeches and Awards where handed out

Basket of assorted Dinner Rolls served with chilled Butter

Salad of tender Market Greens, tossed in a light Field Berry Vinaigrette
with toasted Oregano Foccacia Shard

#1 Entree

Oven roasted Breast of Chicken, topped with roasted Garlic and Pecan Nuts
Chef Wolfgang's Mashed Potatoes, steamed Market Vegetables and a light Pan Jus

Party Menu #2 Cont'd

Entree #2

Grilled Fillet of Atlantic Salmon placed on a bed of Organic Whole Grain Rice Pilaf with sautéed Market Fresh Vegetables and light roasted Garlic Infused Cream Sauce

Dessert

Raspberry Cheese Cake placed on a rich Vanilla Custard with Berry Drizzle, Fresh Fruit and Mint, dusted with Confectioners Sugar

Coffee or Tea

Price per Person \$20.50 plus Taxes and Gratuities

50 surprise Birthday Party Menu # 3

Appetizers

Bruschetta / Spring Rolls / Assorted Mini Quiches

Fruit Punch, Wine and Beer served before the Guest of Honour arrived
Separate Charge for Alcohol

Basket of Assorted Dinner Rolls served with Chilled Butter

Salad of tender Summer Greens

Greek Style Garnish, Tomatoes, Cucumbers, Peppers, Red Onion, Feta Cheese
Tossed in a light Honey Infused Balsamic Vinaigrette
Toasted Focaccia Bread

Grilled Chicken and Pork Souvlaki served with Oven Roasted Baby Potatoes,
Steamed Asparagus, Cucumber and Yogurt Tzaziki Sauce

Strawberry Short Cake served with a smooth Vanilla Custard and Berry Coulie

Champagne Toast after Dinner

Organizer supplied Champagne, Corkage \$9.95 per bottle

Price per Person \$26.70 plus Taxes and Gratuities

(Happy 50th Birthday John)