

COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Full Experience

Cocktail reception followed by raw bar,  
seated **plated dinner**, dessert and late night  
snacks.

FULL SERVICE

## GRAZING TABLE

**Sourdough Bread, Crackers, Oat Crisps**  
and assorted accompaniments

**Nice Butter**  
flaky salt

**Coco blanco hummus**  
chilli crunch

**World Class Mixed Cheese & Charcuterie**  
preserves, seasonal fruit

ADD ON PINCHOS

**Gilda**  
pickled pepper, green olive, white anchovy

**Bococini skewer**  
gooseberry, basil, etc

## PASSED CANAPÉS

**Samosa**  
yellow curry, triple-roast potatoes (mashed),  
charred Spanish onions

**Shrimp Tostado**  
salsa macha, guacamole, sweet peppers,  
salted lime



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## **PASSED CANAPÉS CONT'D**

### **Popcorn Chicken Skewer**

27 spice, famous ranch

### **Lamb Kofta Skewer**

blackened pepper sauce, herbs

### **Smoked Boneless Short Rib**

demi-glaze, maple, chive

## **RAW BAR**

### **Oyster Selection**

aged cider mignonette, citrus,  
hot sauce selection

### **Seafood Tower**

selection of poached and raw seasonal  
seafood, styled to fit the menu.

## **PLATED DINNER**

SEATED DINNER MENU

FIRST COURSE

### **Hand Roll Cavatteli**

preserves chanterelles, gremolata

SECOND COURSE

### **Chinese Broccoli**

preserved lemon vinaigrette, dark soy sauce

MAIN

### **Chicken Adobo**

wild mushrooms, ontario corn polenta



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## DESSERT

**New York Cheesecake**  
preserved blueberries

## LATE NIGHT SNACKS

**Fried Chicken**  
27 spice, famous ranch

**Macaroni and Four Cheese**  
garlic, valentina's

**Butter Crust Pan Pizza**  
good mozzarella, marinara sauce

