

COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Hot Stations

Cocktail reception followed by a **hot-station/buffet dinner** and dessert.

FULL SERVICE OR DROP-OFF

## 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

## PASSED CANAPÉS

**Brioche**  
wild mushroom mousse, feta, tarragon

**Gyoza Panzerotti**  
marinara, Stracciatella, herbs

**Octopus Skewer**  
grilled octopus, mole-glaze, corn nuts

**Lamb Kofta Skewer**  
blackened pepper sauce, herbs

**Empanada**  
chopped short ribs, ancho glaze, sweet onions



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## HOT STATIONS DINNER

### **Taco's:**

Ontario Corn Tortillas from Maizal with

### **Campenchano**

briskett, smoked then braised and

### **Grilled Wild Mushrooms**

with

Salsa Roja, Salsa Verde, Creme Fraiche, Queso  
Fresco, Chimmichurri, Lime.

## SALADS

### **Orzo Salad**

chimichurri, onion confit, olive

### **Caesar Salad**

hand-torn croutons, parm, boccarone

## DESSERT

SWEET CANAPÉS

### **Miso-Caramel Glazed Brownie**

cocoa nibs, chilli

### **Deep Fried Cheesecake**

goat's cheese, preserved rhubarb, graham  
cracker

### **Tart Tatin**

confit apple, caramel, crème fraîche

### **Nada**

puff pastry, nice custard

