BIJOU
AT THE CHURCH
Inspired Dining and Events

Group and Holiday Season Menu Options

Prix Fixe – Three Course

Classic Menu - $79

(includes freshly baked bread, brewed coffee and tea)

Starters

Choose two (2) options

Roasted Beet & Goat Cheese Salad
Roasted heritage beets, whipped Ontario goat cheese, candied walnuts, baby arugula, maple balsamic vinaigrette and crispy shallots

Cranberry Green Salad
Local mixed greens, shaved seasonal vegetables, toasted pumpkin seeds, herbs and house vinaigrette and fresh cranberries

Butternut Squash Bisque
Roasted Butternut Squash pureed with roasted vegetable stock garnished with spiced pumpkin seeds and vibrant herb oil

Entrees

All Entrees are presented with seasonal vegetables and potato dauphinoise

Choose three (3) options

Braised Beef Rib
Slow-braised beef rib, infused with aromatic mirepoix and fresh herbs, finished with a rich red wine demi-glace.

Chicken Supreme
Pan Seared Bone in chicken supreme glazed with maple brown butter sauce

Arctic Char
Skin on roasted Arctic Char filet accompanied by a citrus and herb compound butter

Root Vegetable Risotto
Roasted winter root vegetables served with creamy arborio rice garnished with house made creme fraiche and crispy parsnip garnish

Dessert

Choose one (1) option

Pannacotta
Rich, velvety vanilla and cinnamon infused panna cotta paired with a bright, tart house-made berry coulis

Mousse Cake
Dark chocolate mousse built on top of cherry brandy-soaked chocolate cake with a confit-style cherry filling with velvety chocolate cocoa butter finish.

Additional menu options can be accommodated by speaking with our event coordinator

BIJOU
AT THE CHURCH
Inspired Dining and Events

Group and Holiday Season Menu Options

Prix Fixe – Three Course

Platinum Menu - $89

(includes freshly baked bread, brewed coffee and tea)

Starters

Choose two (2) options

Roasted Beet & Goat Cheese Salad
Roasted heritage beets, whipped Ontario goat cheese, candied walnuts, baby arugula, maple balsamic vinaigrette and crispy shallots

Cranberry Green Salad
Local mixed greens, shaved seasonal vegetables, toasted pumpkin seeds, herbs and house vinaigrette and fresh cranberries

Butternut Squash Bisque
Roasted Butternut Squash pureed with roasted vegetable stock garnished with spiced pumpkin seeds and vibrant herb oil

Entrees

All Entrees are presented with seasonal vegetables and potato dauphinoise

Choose three (3) options

Tenderloin
Pan seared Ontario centre cut beef tenderloin cooked to medium rare with house made red wine demi glace

Duck
Cured Ontario duck leg cooked slowly in duck fat and cooled then pan seared and finished with a sour cherry gastrique

Arctic Char
Skin on roasted Arctic Char filet accompanied by a citrus and herb compound butter

Mushroom Risotto
Roasted Maitake. Oyster and King Oyster mushrooms served with creamy arborio rice garnished with house made creme fraiche and crispy parsnip garnish

Dessert

Choose one (1) option

Crème Brulee
Velvety eggnog infused custard topped with caramelized sugar and fresh cranberries

Chocolate Terrine
Rich dark chocolate terrine served with Espresso anglaise, toasted almonds, cocoa nib crumble

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