

DINE & STYLE

FINE CATERING AND EVENTS

WEDDINGS





WEDDINGS

Whether you prefer delicious uncomplicated fare or innovative elaborate cuisine, we can assist you in creating the perfect menu, inspired by seasonal ingredients. Our attention to the quality and personality of each dish ensures your menu reflects you and your one of a kind day. Whether your style is softly romantic, rustic laid back, trend-setting modern or show-stopping elegance, Dine & Style Fine Catering and Events is your premier choice.

WEDDING PLANNING

Our catering and events team will help to ensure that every detail is perfect, from inspired event design to custom menus by our culinary team. Coordinating becomes effortless – from the schedule of events to the menus, flowers and décor – allowing you to have fun, relax, and enjoy every precious moment of your wedding day with your friends and family.

FLOWERS & DÉCOR

Dine & Style Fine Catering and Events enjoys close relationships with many local florists and event designers with whom we will be delighted to connect you.

PHOTOGRAPHY

Let us help you capture the perfect moment. We have excellent relationships with premier wedding photographers in Toronto and the GTA, and are able to coordinate introductions.

PREFERRED VENDORS AND SERVICE COORDINATION

Our catering and event manager has specialists in every field of wedding production and will be pleased to provide you with the best in rentals, venues, entertainment, cakes, décor, transportation and bridal fashion contacts.



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Menus listed are samples and suggestions but not exhaustive of what we can accomplish for you. Please contact us for a quote and we will guide you through your special day.

PRE-WEDDING EVENTS

Celebrate your upcoming day with catering for all your pre-wedding events. Easy, stress free and memorable.

Engagement Cocktail Party

Passed Canapés

Panko crusted coconut shrimp, mango spiced chutney

Beef tenderloin crostini, horseradish mustard puree, caramelized onions, pea shoots

Smoked salmon canapés, herbed cream cheese, capers, red onion, dill in crisp siljon cup

Mushrooms stuffed with roasted red pepper, feta cheese

Baked pear crostini, chevre, arugula, honey drizzle

Stationary Platters

Gourmet Cheese of figs, pears, grapes, crackers, bread sticks accompanied apple wood smoked cheddar, Quebec chevre, French camembert, stilton

Pita crisps, organic blue corn chips with garlic hummus, grilled eggplant baba ganouj, vine ripe tomato bruschetta, white bean artichoke dip

Mini French and Italian pastries and desserts

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Bridal Tea Shower

Miniature sandwiches

Cucumber and boursin, micro greens

Smoked salmon, capers, dilled cream cheese pinwheels

Egg, mayonnaise, chopped shallots, watercress

Coronation chicken, sprouts, grain mustard

Baked Items

Baked Irish lemon poppy seed and plain scones with clotted cream, fruit preserves

Assortment of petit tea pastries and cakes

Seasonal fruit and berry platter

Beverages

Loose Leaf Teas, herbal, caffeinated and decaffeinated

Raspberry Lemonade

Rehearsal Dinner

Casual Barbeque Menu

Fresh Bakery Breads, Sticks and Rolls w. hummus spread and butter

Quinoa salad. True grain organic quinoa, hemp seeds, goat cheese, grilled corn, parsley, carrot, bell peppers, mixed greens

Leafy Greek salad. Romaine, red onion, feta cheese, kalamata olives, sun-dried tomatoes, fresh diced tomatoes and cucumbers, Mediterranean dressing

Skewers of five spice beef, lime and jalapeno chicken, lemon and tarragon shrimp

Roasted ruby red baby potatoes, caramelized onions

Grilled asparagus with crisp prosciutto

Mini French and Italian pastries and desserts with berries

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WEDDINGS

THE BIG DAY

Whether you opt for a gourmet meal followed by dancing or a cocktail reception with innovative hors d'oeuvres, a barbeque on the family farm or an intimate elopement, let Dine & Style Fine Catering and Events culinary team exceed expectations.

Samples and suggestions listed, please contact us for your unique menu.

Hors D'oeuvres Cocktail Reception

Lemon risotto spoons with Dungeness crab, onion sprouts, greens

Seared scallops with golden shallot, grapefruit sauce

Warm Quebec brie crostini, mango chutney, green apple shaving

Pineapple and ginger pulled pork sliders, brown sugar, onions, savoy cabbage slaw

Mini herbed pancakes with caviar and lemon crème fraiche, chive garnish

Soba noodle on Chinese spoon, ginger, basil, mango, red pepper, Thai chili sauce

Beef tenderloin crostini with caramelized onions and horseradish cream canapé, pea shoots

Wild mushroom crostini with parmesan-reggiano, heavy cream

Interactive Stations Menu

Cherry stuffed conestoga pork tenderloin wrapped with smoked bacon with a seasonal ratatouille salad in tomato verjus vinaigrette garnished with pea shoots

BBQ beef station slow roasted marinated beef brisket carved at the station accompanied by baked potato garnished with sour cream and chives

Vegetarian curry served with cardamom scented rice and garnished with crisp pappadam and sprigs of coriander

Salad Station including:
arugula, belgian endive, and scallion tossed with aged balsamic and extra virgin olive oil

roasted potato salad with pickles, grilled onion and pommery vinaigrette

spinach garnished with apple, carrot, celery, and red onions topped with blue cheese and spiced nuts



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Plated 3 Course Meal

Roasted spring salad
Spears of asparagus, heirloom carrots and fingerling potatoes dressed with vinaigrette in a bed of quinoa

Slow roasted leg of lamb
Marinated Ontario boneless leg of lamb with minted jus
Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest and green bean bundle
Roasted mini potatoes tossed in herbs and olive oil

Individual rhubarb pie, iced vanilla bean cream, and a sugar cookie

Plated 4 Course Meal

Scallop succotash, black and white bean with dupuy lentils, crisp pancetta lardons
Heirloom trio salad, candy cane beet with tarragon, zebra tomato with basil and purple carrots with thyme

Cornish game hen stuffed with wild rice, maple infused jus
Yukon gold pomme puree
Bean and carrot bundle
Mini candy cane beet roasted and tossed with herbs

Lemon Cheesecake Bombe. Delicate lemon sable cookie, creamy cheesecake, lemon glaze dome



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Late Night Snacks Menu

Quesadilla triangles with smoked shredded chicken, sharp aged cheddar, scallions

Smoked cheddar, caramelized onion & apple mini grilled cheese

Spicy vegetable potato samosa with tamarind sauce

Beef sliders, chipotle mayo, gruyere cheese

Taco Bar Mini Tortillas with spiced beef and smoked chipotle pulled chicken accompanied with lime zest guacamole, mango salsa, tomato salsa, sour cream, hot sauce, and salsa verde. Lettuce, cheddar, tomato, onion and refried beans garnish.

Panini station with mini sandwiches of

bocconcini and prosciutto;

aged cheddar and apple;

goat cheese and roasted vegetables

grilled à la minute accompanied with dijon mustard and tomato ketchup

Please inquire about our options for signature drinks, bar signage and banners, bar licensing and alcoholic and non-alcoholic requirements.

Please inquire about dessert stations, specialty candy buffets, candy floss and confectionary machine rentals, and other items as envisioned by you.



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POST WEDDING EVENTS

The wedding is over but there's still a lot to celebrate. Family, friends and each other! Embrace the festivities and enjoy!

Post Wedding Brunch

French toast with banana strawberry topped with candied walnuts, maple syrup and mascarpone

Atlantic smoked salmon platter accompanied by red onions, cucumber and tomato slices, capers. Served with small bagels and dill cream cheese

Vanilla yogurt with berries and granola

Baked goods or cinnamon rolls, muffins, croissants, scones and loafs

Imported artisanal cheese plate served with fresh baguette and crackers
Spinach salad with champagne vinaigrette, mixed marinated vegetables, gorgonzola

Seasonal fruit platter

Anniversary Dinner

Roasted spring salad spears of asparagus, heirloom carrots and fingerling potatoes dressed with lemon vinaigrette in a bed of quinoa

Roasted pickerel with green pea puree and rhubarb chutney, pomme croquette, blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest and roasted medley of orange, red and yellow peppers

Cheese Plate, selection of cheeses (1 hard, semi soft and soft) with compote and crackers, port reduction

Individual rhubarb pie, iced vanilla cream, and a sugar cookie

CONGRATULATIONS!