



HOLIDAY CATERING MENU

2024

**Menus prepared by
Executive Chef Shelli Bosgoed**

18% service charge + 13% HST on all food & beverage charges.
1730 Front Road, St. Williams ON N0E 1P0 | Tel: 877-743-8687 | www.lpfun.ca

OUR DINING ROOM

Enjoy a meal and gather in one of our four dining areas.
No room rental fee when you book a private space for lunch or dinner.



We have transformed our lobby into a warm and inviting extended dining area, complete with a cozy ambiance and a stunning double-sided fireplace, designed to accommodate larger groups comfortably.



THE MARSVIEW PATIO & BAR

80 people
Private & Pubic Dining

PRIVATE DINING

Enjoy a meal and gather in one of our private dining areas.
No room rental fee when you book a private space for lunch or dinner.





TAPAS



- Marshview Patio & Bar Dining Room, Upside Boardroom & The Barrel Room
- 20 person minimum
- Choice of buffet style, or passed by serving staff.
- Offered between 11:30am and 7:00Pm; for a duration of 1 hour from chosen start time.
- Premium tapas are additional charge



CHOICE
OF 2
\$16PP

CHOICE
OF 3
\$23PP

CHOICE
OF 4
\$29PP

CHOICE
OF 5
\$34PP

CHOICE
OF 6
\$40PP

DILL PICKLE GRILLED CHEESE

good bread company, cheddar, garlic aioli

GOAT CHEESE SLIDER (+\$5 pp)

beef, arugula, roasted red pepper, balsamic aioli

PERCH STRIPS (+\$5 pp)

Lake Erie perch, panko, lemon aioli

ROSEMARY & PARMESAN FRITES

fresh cut fries, GF

SUMMER PENNE GF

gluten free penne, seasonal veg, pesto

JALAPENO POPPERS (+\$5 pp)

pineapple, dill, cream cheese, bacon

TEMPURA CAULIFLOWER

crispy batter, soya, garlic, ginger

SESAME STEAK SKEWER (+\$5 pp)

garlic, ginger, soya, chili, green onion

CHICKPEA PUREE & NAAN

garlic, lemon

TOMATO & BOCCONCINI GF

balsamic, garlic, basil GF

PERCH TACO (+\$5 pp)

red cabbage, mango, pepper, lemon aioli

GREEK SALAD GF

cucumber, feta, pepper, tomato, garlic, basil, balsamic

FARMER'S SLIDER (+\$5 pp)

fried dill, caramelized onion, bruschetta, chipotle aioli

STUFFED CREMINI

cream cheese, onion, celery, red wine, panko

PIZZA LOG

egg roll, pepperoni, cheddar, marinara sauce

LOADED POTATO ROLL

egg roll, garlic mashed potato, bacon, cheddar

All items are subject to change without notice, due to availability. Most dietary restrictions and allergies can be accommodated.
Pricing does not include automatic 18% service charge and HST.



Gluten Free



Vegan



Vegetarian



Meeting Space



Price/Person



Additional Charge



Important Note



Duration





1 - COURSE LUNCHEON

CHOICE OF LUNCH

\$22 / PERSON



Marshview Patio & Bar Dining Room,
Upside Boardroom & The Barrel Room



8 person minimum



Offered between 11:30am and 4:00pm;
Please allow approx. 1-2 hours for
dining.



Groups of 20+ guests, must pre-order and have submitted 48 hours prior to event.
A pre-order form will be provided.

Hiker's Harvest Salad

Oven Roasted Beets, Candied Pecans, Carrot
Ribbon, Caramelized Onion, Crisp Apple,
Spring Mix, Dried Cranberry, Shaved Asiago,
Beet Chips with Apple Cider Vinaigrette.



GF

Classic Poutine

Fresh Cut French Fries,
White Cheese Curds,
Red Wine and Caramelized Onion Gravy.



Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage
and Carrot Slaw, Zesty Lemon Aioli on
Soft Shell Taco.
(2) Tacos with Choice of
Fries or Garden Salad.

Buffalo Chicken Quesadilla

Pulled Chicken, Bruschetta, Mixed
Cheese with Burnt Jalapeno Sour Cream
Served with Choice of Fries or Garden
Salad.

MVP Fun Fries

Green Onion, Tomato, Red Onion,
Mixed Cheese, Seasoning Salt, Lemon
& Dill Sour Cream.

GF

Burrito Bowl

Jasmine Rice, Corn, Black Bean,
Lime, Cilantro, Avocado, Bruschetta,
Mixed Cheese & Chipotle Aioli with
Grilled Pappadum.

Make it vegan without the cheese & aioli!

GF

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar, Romaine,
Caramelized Onion, Bruschetta, Fried
Pickle, Chipotle Aioli on a Brioche Bun.
Served with Choice of Fries or Garden
Salad.

Gluten free bun option available.

The Local Biker

8oz Beef Burger, Sliced Tomato,
Red Onion and Romaine on a
Brioche Bun. Served with Choice
of Fries or Garden Salad.

Gluten free bun option available.

All items are subject to change without notice, due to availability. Most dietary restrictions and allergies can be accommodated.
Pricing does not include automatic 18% service charge and HST.



GF

Gluten Free

V

Vegan



Vegetarian



Meeting Space



Price/Person



Additional Charge



Important Note



Duration





1 - COURSE DINNER

CHOICE OF ENTREE

\$28 / PERSON



Marshview Patio & Bar Dining Room,
Upside Boardroom & The Barrel Room



8 person minimum



Offered between 5:00pm - 7:00Pm;
Please allow approx. 1-2 hours for
dining.



Groups of 20+ guests, must pre-order and have submitted 48 hours prior to event.
A pre-order form will be provided.

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar, Romaine,
Caramelized Onion, Bruschetta, Fried
Pickle, Chipotle Aioli on a Brioche Bun.
Served with Choice of Fries or
Garden Salad

Gluten free bun option available.

Red Thai Curry Butternut

Squash Rice Bowl

Coconut Milk, Cream, Ginger, Garlic, Lime,
Cilantro, Jasmine Rice, Red Peppers &
Mushroom, Pesto Oil served with Grilled Naan.

Cheesy Baked Gnocchi

Potato Gnocchi baked with Marinara,
Caramelized Onion, Roasted Red Pepper,
Zucchini, Parmesan & Asiago Cheese served with
Pesto Garlic Baguette.

Make it vegan without the cheese!

Sub out the baguette for pappadum for a gluten free option!

Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage
and Carrot Slaw, Zesty Lemon Aioli on
Soft Shell Taco. (2) Tacos with
Choice of Fries or Garden Salad.

Creamy Bacon Linguine

Bacon Lardons, Cherry Tomato, Caramelized
Onion, Portobello Mushroom, Spinach, Pesto
Garlic Baguette, Asiago & White Wine Cream
Sauce.

Grilled Chicken Breast GF

Oven Roasted Fingerling Potatoes, Seasonal
Vegetables, Parsnip & Vanilla Puree, Pea
Shoots & Parsnip Chips topped with Lemon &
Herb Butter.

Burrito Bowl V GF

Jasmine Rice, Corn, Black Bean,
Lime, Cilantro, Avocado,
Bruschetta, Mixed Cheese & Chipotle Aioli
with Grilled Pappadums.

Make it vegan without the cheese & aioli!

Hiker's Harvest Salad GF with Grilled Chicken

Oven Roasted Beets, Candied Pecans, Carrot
Ribbon, Caramelized Onion, Crisp Apple,
Spring Mix, Dried Cranberry, Shaved Asiago,
Beet Chips with Apple Cider Vinaigrette
topped with Grilled Chicken Breast.



lpeat

GF

Gluten Free

V

Vegan



Vegetarian



Meeting Space



Price/Person



Additional Charge



Important Note



Duration



lpcorp



3 - COURSE DINNER

CHOICE OF STARTER, ENTREE & DESSERT

\$58 / PERSON



Marshview Patio & Bar Dining Room,
Upside Boardroom & The Barrel Room



8 person minimum



Offered between 11:30am and 8:00Pm.
Please allow approx. 2 hours for
dining.



Groups of 20+ guests, must pre-order and have submitted 48 hours prior to event.
A pre-order form will be provided.

STARTER

Hiker's Harvest Salad

Oven Roasted Beets, Candied Pecans,
Carrot Ribbon, Caramelized Onion, Crisp
Apple, Spring Mix, Dried Cranberry,
Shaved Asiago, Beet Chips with Apple
Cider Vinaigrette.



GF

MVP Fun Fries

Green Onion, Tomato, Red Onion,
Mixed Cheese, Seasoning Salt, Lemon
& Dill Sour Cream.



GF

Red Thai Curry

Butternut Squash Soup

Coconut Milk, Cream, Ginger, Garlic,
Lime & Cilantro with Deep Fried
Cheese Ravioli
& Pesto Oil.



ENTREE

Lake Erie Perch Taco

Bell Pepper and Mango Salsa,
Red Cabbage and Carrot Slaw,
Zesty Lemon Aioli on
Soft Shell Taco.
(2) Tacos with Choice of
Fries or Garden Salad

1 PC Fish & Chips

Beer Battered Lake Erie Pickerel, Fresh
Cut French Fries,
Red Cabbage Slaw,
Tartar & Lemon.

Creamy Bacon Linguine

Bacon Lardons, Cherry Tomato,
Caramelized Onion, Portobello Mushroom,
Spinach, Pesto Garlic Baguette, Asiago &
White Wine Cream Sauce.

Classic Poutine



Fresh Cut French Fries,
White Cheese Curds,
Red Wine and Caramelized
Onion Gravy.

Grilled Chicken Breast

Oven Roasted Fingerling Potatoes,
Seasonal Vegetables, Parsnip & Vanilla
Puree, Pea Shoots & Parsnip Chips
topped with Lemon & Herb Butter.

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar,
Romaine, Caramelized Onion,
Bruschetta, Fried Pickle, Chipotle Aioli on
a Brioche Bun.
Served with Choice of Fries or Garden
Salad

Burrito Bowl



Jasmine Rice, Corn, Black Bean,
Lime, Cilantro, Avocado,
Bruschetta, Mixed Cheese &
Chipotle Aioli with Grilled
Pappadum.

DESSERT

Lemon Gelato

Topped with Fresh
Fruit & Mint.
V GF

Vanilla Bean Cheesecake

Cookie Crust topped with
Seasonal Compote.



Flourless Chocolate Cake

Dense Cake served with
Whipped Peanut Better &
Fresh Fruit.



GF

All items are subject to change without notice, due to availability. Most dietary restrictions and allergies can be accommodated. Number of guests, menu choice, dietary restrictions and allergies must be submitted to 'Key Account Coordinator' one week prior to group's arrival date, at Long Point Eco Adventures. All designated dining spaces are subject to room rental fees. Pricing does not include automatic 18% service charge and HST.



Gluten Free



Vegan



Vegetarian



Meeting Space



Price/Person



Additional Charge



Important Note



Duration





Family Style Holiday Dinner

CHOICE OF STARTER, ENTREE & DESSERT

\$35 / PERSON

Savor a gourmet family-style Christmas dinner at The Marshview Patio & Bar, where all you need to do is relax and enjoy. Leave the cooking and cleaning to us while you take in the stunning marsh views and indulge in a festive feast. Let us make your holiday truly special!

Dinner Includes:

Oven Roasted Turkey
Maple Glazed Ham

+\$5pp

Choice of

Apple or Pumpkin Pie

Garlic Mashed Potatoes
Festive Garden Salad
Roasted Root Vegetables
Holiday Stuffing
Dinner Rolls & Butter
Cranberry Sauce
Gravy



Add Wine on the Table

\$32 per bottle



WHITE

HARVEST PARTY WHITE

Burning Kiln Winery
Blend of Estate Grown Varieties

OFF-DRY RIESLING

Inasphere Wines
Semi-Sweet, Summer Wine

SAUVIGNON BLANC

Inasphere Wines
Granny Smith Apples & Peach Notes

RED

HARVEST PARTY RED

Burning Kiln Winery
Blend of Norfolk County Varietals

STRIP ROOM

Burning Kiln Winery
Merlot, Cabernet Franc & Petit Verdot

CABERNET SAUVIGNON

Inasphere Wines
Medium Body, Long Finish



Minimum of 10 people..
18% Auto Gratuity.



A LA CARTE

Join us for meal on our scenic, multilevel patio that overlooks the Turkey Point Marsh. Our wait staff will be delighted to provide your group with an intimate dining experience.

Consult your group coordinator for a copy of the restaurant menus, or to book a private dining area for your group.

18% service charge + 13% HST on all food & beverage charges.

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