DAY 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 NOE 1PO | 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.



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 CHOICE OF 3

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CHOICI OF 4

S29PP

CHOICE OF 5

\$34PP

CHOICE OF 6

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 FM

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 W

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 Fre

Vegan



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Additional Charge



1 - C O U R S E LUNCHEON

CHOICE OF LUNCH

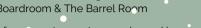
S22/PERSON



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



8 person minimum



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



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

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.



Classic Poutine

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



MVP Fun Fries

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



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!



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.

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.























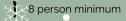
1 - C O U R S E DINNER

CHOICE OF ENTREE

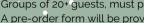
S28/PERSON



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



Offered between 5:00pm - 7:00Pm; (1) 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 V

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 Shocts & 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 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.

























3 - COURSE DINNER

CHOICE OF STARTER, ENTREE & DESSERT

S58/PERSON



Marshview Patio & Bar Dining Room, Upside Boardroom & The Barrel Room 8 person minimum

(1)

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.



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

MVP Fun Fries



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.

Grilled Chicken Breast

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

Creamy Bacon Linguine

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

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

Classic Poutine 🦠

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

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.



Vanilla Bean Cheesecake

Cookie Crust topped with Seasonal Compote.

b.

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 much 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.





















Duration Incorp



Family Style Holiday Dinner

CHOICE OF STARTER, ENTREE & DESSERT

S35/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 ranny 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.