



2025 Zen Kindred Menu

## Zen Kindred Wedding 2025 Seated 3-Course Menu

### Cocktail Hour

#### Passed Hors d'Oeuvres

*Choose three (3) of the following:*

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Blackened Prawn + Local Jalapeño Cheese Curd Sausage / Giardiniera Relish (gf)

Potato Stuffed Jalapeno / Roasted Garlic & Rosemary Croquette (v)

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema / Caviar /  
Fresh Dill

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Cucumber & Heirloom Tomato Gazpacho Shots (v,gf)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (ve)

Orange & Fig Marmalade Stuffed Pretzel Bites / Spicy Honey Mustard Glaze (ve)

Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (gf,v)  
Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (v,ve)  
Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

## Dinner

### Soups, Salads & Pasta

*Choose one (1) soup or salad  
Upgrade your soup or salad for a pasta for an additional \$7 per person.*

#### Soups

Forged Wild Mushroom Soup / Truffles / Mint (v,gf)  
Sweet Fire Roasted Tomato + Pepper Cream / Goat Cheese Stuffed Shell Noodle Garnish (v)  
Sweet Potato + Coconut Soup / Cardamom / Creme Fraiche / Toasted Hazelnuts (v)  
Roasted Cauliflower / Caramelized Apple / Apple Fritter (v)  
Lobster Bisque / Sherry / Chili Pepper Crema

#### Salads

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango Vinaigrette (ve,gf)  
Grilled Asparagus / Artichoke Heart / Sliced Fennel / White Wine Vinegar / Micro Cress (ve,gf)  
Heirloom Tomato / Pickled Red Onion / Extra Virgin Olive Oil / White Balsamic / Basil (ve,gf)  
Baby Greens / Stilton / Pecans / Roasted Pears / Lime Dressing (v,gf)

#### Pasta

Butter Nut Squash Ravioli / Sage Butter / Toasted Hazelnut / Fresh Herbs (v)  
Giant Pork-Veal-Beef Meatball / Short Noodle / Fire Roasted Tomato Sauce / Herbs / Parmesan Ribbons  
Spinach Ricotta Stuffed Cannelloni in Pomodoro (v)

## Palette Cleanser

## Main Course

*You may offer your guests, in advance, two (2) meat choices, and one (1) vegan/vegetarian*

*choice from the following:*

### Beef

8 oz Grilled New York Striploin / Porcini Mushroom Glaze / Pomme Pave / Grilled Asparagus (gf)

6 oz Blackened Beef Tenderloin Steak / Sweet Lobster & Mango Cream / Potato Rosti / Grilled Peppers (gf)

8 oz Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccolini / Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

### Lamb

Gochujang Braised Lamb Shank / Sweet Potato / Baby Bok Choy / Sesame Seeds (gf)

### Chicken

Pan-Seared Blackened Chicken Breast / Broccolini / Golden Buttery Potato Pavé / Sweet Corn Herbed Cream Sauce / Pickled Onion (gf)

Mediterranean Stuffed Chicken Breast / Grilled Vegetable + Herbed Cheese Blend / Broccolini / Citrus Fragrant Wild Rice Pilaf / Mint Garlic Yogurt (gf)

### Fish

Soy Marinated Roasted Salmon / Orange & Ginger Beurre Blanc / Potato Pancake / Carrot Tops (gf)

Panko Crusted Halibut / Sashimi Spice / Nori / Wasabi / Pea Cream / Coconut Rice / Fennel Slaw

### Vegan & Vegetarian

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Heaps of Parmesan (v)

Roasted Butternut Squash Risotto / Smoked Cheddar / Chive / Parm Crisp (ve)

Half Roasted Eggplant / Soft Chickpeas / Tahini / Green Olive Relish / Parsley / Extra-Virgin Olive Oil / Toasted Sesame Seeds / Mini Naan for dipping (ve,gf without bread)

Curried Ginger Carrots / Sesame Soy Pea Purée / Jasmine Rice / Drizzled with Thai Chili Oil (ve,gf)

### Kid's Menu Main Course

*Choose one (1) of the following:*

Homemade Chicken Tenders / Fresh Cut fries / Veggie Sticks / Dipping Sauce

Short Noodle Pasta + San Marzano Tomato Sauce -or- Butter Noodles and Cheese

Grilled Cheese Sandwich / Fries / Veggie Sticks / Dipping Sauce

### Desserts

*Choose one (1) of the following:*

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)

Tiramisu / Espresso / Mascarpone

Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache

Frangelico Chocolate Dome / Vanilla / Raspberries

Chocolate Maple Bourbon Tart / Creme Anglaise

Vanilla Creme Brulee / Raspberry Cardamom Swirl (gf)

## Additional Options

### Additional Chef Hosted Culinary Stations

*Additional menu options available upon request.*

*You may select the number of guests/servings you would like to offer for these stations (minimum of 10).*

*Additional \$15 per guest/serving.*

Poutine Station

Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Variety of Toppings

Dim Sum Station

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

Pizza Station

Chef's Choice Assorted Pizza Toppings / Side Salad

Nacho Bar

Hot Nacho Chips / Cheese Sauce / Green Onion / Salsa / Sour Cream / Shredded Cheese / Taco Beef

Golden Palace Egg Rolls

Famous Golden Palace Egg Rolls / Traditional Sauces

Mac & Cheese Station

Elbow Macaroni / Cheddar / Mozzarella / Smoked Gouda / Variety of Toppings

### Additional Self Serve Culinary Stations & Boards

*Additional culinary stations available upon request.*

*You may select the number of guests/servings you would like to offer for these stations (minimum of 10).*

*The per guest price will apply.*

Oyster Station

Freshly Shucked East & West Coast Oysters / Traditional Garnishes

*\$28 per guest as an additional option*

Cold Seafood Station  
Shrimp / Salmon / Scallop Ceviche / Marinated Squid / Cold Mushroom Salad / Crostini + Crackers /  
Cocktail & Dipping Sauces  
*\$28 per guest as an additional option*

Sushi Station  
Variety of Fresh Sushi / Traditional Garnishes & Sauces  
*\$22 per guest as an additional option*

Charcuterie Board Station  
Chef's Selection Sliced Deli Meats / Pates / Olives / Pickles / Marinated Onions / Crostinis /  
Garnishes  
*\$15 per guest as an additional option*

Fine Cheese Board Station  
Chef's Selection Assorted Fine Cheeses / Fresh & Dried Fruits / Nuts / Crostinis / Garnishes  
*\$15 per guest as an additional option*

*gf - Gluten Free | v - Vegetarian | ve - Vegan*