Enjoy an experience far from ordinary.

The Ivey Dining Room has been awarded the CAA AAA Four Diamond Award for over 10 years. Whether selecting a plated meal or a buffet, our culinary and service team will provide you and your guests with a truly memorable experience. Known for our country charm and warm hospitality, every dining experience is unique at the Inn. Our talented teams are dedicated to their craft and are proud to work with our local purveyors in showcasing the best Huron County has to offer.

All prices listed are subject to applicable gratuities & taxes. Prices subject to change.

Reception Options

Choose from the following array of delicious hors d'oeurves and platters .
A good rule of thumb is 2-3 pieces per guest for a cocktail reception prior to dinner.

Passed Hors D'oeuvres $35/dozen

(Minimum of 3 dozen per selection)

Sweet Onion Pankora with Masala Yoghurt
Southwestern Avocado Crostini
One Bite Caprese
Smoked Salmon, Cream Cheese, Pumpernickel Canape
Two Bite Spanakopita
Prosciutto Wrapped Cantaloupe
Mango Spring Rolls with Nuoc Nam
Forest Mushroom Arancini with Smoked Tomato Coulis
Shiitake Mushroom Flatbread with Shaved Asiago
Bacon Wrapped Chipotle Chicken Brochettes
Beef Teriyaki Brochettes

Passed Hors D'oeuvres $38/dozen

(Minimum of 3 dozen per selection)

One Bite Shrimp Cocktail
Panko Crusted Shrimp with Mango Salsa
One Bite Charcuterie
Mini Salmon Wellington
California Sushi Roll
Vegetable Samosa with Apple Yoghurt Chutney
Maple Smoked Trout Blini with Apple and Crème Fraiche
Lamb Slider with Chevre and Sun Dried Tomato Pesto
Sesame Crusted Ahi Tuna on Cucumber Crisp with Wasabi Aioli
Beef Carpaccio Crostini
Salmon Cake Slider with Lemon Dill Aioli

Stationed Trays

(Small = 20 people, Medium = 35 people, large = 50 people)

Garden Fresh Crudités
Seasonal vegetables served with a creamy herb dip
$60 (small) $110 (medium) $135 (large)

Seasonal Fresh Fruit
Seasonal tropical and orchard fruits
$85 (small) $135 (medium) $185 (large)

Domestic Cheese Board
Canadian cheeses served with grapes and inn-baked flatbread
$110 (small) $190 (medium) $235 (large)

Artisan Cheese Board
International cheeses served with grapes, quince jelly, and Inn-baked flatbread
$125(small) $200 (medium) $255 (large)

Chilled Jumbo Shrimp Platter
80-100 pieces. Served with lemon and Benmiller's signature cocktail sauce
$225 (large)

Deli Sandwich Platter
A variety of sandwiches
$170 (small) $290 (medium) $395 (large)

Tea Sandwich Platter
A variety of tea sandwiches
$125 (small) $220 (medium) $295 (large)

Smoked Salmon Platter
In house smoked salmon served with crème fraiche, capers, lemon and rye bread
$220 (large)

Antipasto
Selection of pickles, olives & premium charcuterie
$120 (small) $185 (medium) $255 (large)

Gourmet Bread Basket
Inn-baked bread and lavash with whipped butter, hummus, olive oil & balsamic
$75 (small) $120 (medium) $165 (large)

Fresh Rasperry or Luck Lime Oysters
On the half shell, served on ice with lemon and horseradish
$40 per Dozen

Petit Fours
A selection of bite-sized desserts
$70 (small) $115 (medium) $190 (large)

Non-Alcoholic Fruit Punch
$55 (small) $95 (medium) $130 (large)

Spiked Fruit Punch
$100 (small) $175 (medium) $250 (large)

Coffee/Tea
Benmiller blend coffee or Burke & Higgins teas with an assortment of teas
$25 per carafe



Plated Options

A three-course prefix set menu (*1 item per course*) from the selections below is **$77 per person.**
To add an entrée selection, to the same plate, a choice fee of **$8 per person** will apply.
Add an additional appetizer course for an additional fee based on the selection.
Children's menu selections available.
Individual requests for vegetarian meals and allergies will be accommodated at no extra charge.
A maximum of 50 guests is required to order a plated selection.

Soup Appetizers

Butternut Squash Soup
Tart apple & crème fraiche

Fire-Roasted Red Pepper & Tomato
Sweet bell pepper, roma tomato

Wild Mushroom Soup
With crisp vidalia onion

Creamy Potato Leek Soup
Yukon potato, cream, leeks

Salad Appetizers

Garden Salad
With an orange blossom vinaigrette, Greek, Strawberry

Classic Caesar Salad
With our signature Caesar vinaigrette

Caprese Salad
Tomato, basil, mozzarella, aged balsamic

Roasted Beet & Fennel Salad
Orange, kalamata olive, warm goat cheese

Entrées

Chicken Supreme
Creamy sun dried tomato chevre sauce, sautéed spinach, wild rice pilaf

Grilled Boneless Chicken Breast
Lemon fine herb butter, roasted potato, seasonal vegetables

Bacon Wrapped Pork Tenderloin
Braised date and apple stuffing, garlic mashed potatoes, chorizo & brussel sprout fricassee

Maple Sumac Salmon
Garlic-parmesan mashed potato, sumac, house vegetables, spinach paint

Frenched Bone-In Pork Chop
Tart apple and cranberry, house vegetables, Sarladaise potato

Braised Lamb Shanks
Slow braised, red wine jus, fondant potato, house vegetables

Vegetarian Entrées

Vegetarian Linguine
White wine, cream, shallots, spinach, seasonal vegetable

Mushroom & Goat Cheese Strudel
Wild mushroom & goat cheese bakes in phyllo

Vegetable Tian
Phyllo, ratatouille, quinoa

Creamy Pearl Pasta "Risotto"
Mushroom & spinach, parmesan

Portobello Stack
Grilled zucchini, red pepper, red onion, goat cheese fritter, herbed basmati rice

Vegan Entrées

Linguini Tetrazzini
Organic shiitake, heirloom tomato, spinach, pesto sauce

Agave Lime Grilled Tofu
Asian vegetable slaw, chipotle spiced sweet potato mash

Appetizer Upgrades

additional charge per person

Baby Spinach Salad $6pp upgrade
Spiced pecans, dried cranberries, orange blossom vinaigrette

Smoked Trout Gnocchi $10pp upgrade
Smoked trout, brown butter sauce, pea tendril

Salmon Cakes $9pp upgrade
Corn relish, pommery mustard, lemon aioli

Antipasto plate $10pp upgrade
Selection of cured meats with olives, pickle, lavash

Cheese Plate $10pp upgrade
Assortment of cheese, spring of grapes, lavash

Entrée Upgrades

additional charge per person

Metzger's Seared Beef Tenderloin $12pp upgrade
"Double baked" potato, seasonal vegetables, maple whisky spiked hunter sauce

Salmon Wellington $11pp upgrade
Spinach, brie, puff pastry, champagne and cream cheese sauce

Ontario Trout $10pp upgrade
Fondant potatoes, green beans, parsnip purée, compound herbed butter

Sesame Crusted Yellowfin Tuna $12pp upgrade
Sticky rice, wasabi, pickled ginger, daikon radish, nori confetti, soya caramel



Desserts

Hot Fudge Brownie
Brandied cherries, vanilla ice cream, lacy tuille

Benmiller Inn Spiced Carrot Cake
Toasted pecan, bourbon cream cheese frosting

Vanilla & White Chocolate Crème Brûlee
Caramelized sugar, almond biscotti

New York Style Cheesecake
Blueberry, strawberry, chocolate, caramel

Flourless Chocolate Cake
House-made chocolate coulis, Chantilly

Peanut Butter Tart
Chocolate sauce, Chantilly cream
$5pp upgrade (Vegan)

Strawberry Champagne Cheesecake
Strawberry coulis, strawberries
$5pp upgrade (Gluten Free)

Substitute Your Cake
We will plate, garnished and serve to your guests **$3 upgrade**

Buffet Options

A minimum of 30 guests is required to order a buffet selection.
We are always happy to customize your menu based on taste or tradition!
Individual requests for vegetarian meals and allergies will be accommodated at no extra charge.

The Huron County Feast $77

Fresh Baked Breads & Baguettes
Butter, humus, roasted red pepper dip
Garden Salad with selection of dressings and toppings
Pickle, relish & vegetable trays

Select one Mixed Salad:

(Additional Salad $4 per person)
Build your own Caesar salad
Benmiller Coleslaw
Mediterranean Pasta Salad
Greek Salad
Broccoli & Cheese Salad
Curried Chickpea Salad
Marinated Tomato, Red Onion, Mushroom, Feta
German Style Potato Salad
Shrimp and Crab Salad, Italian-style Dressing
Asian Vegetable Coleslaw
Beet, Fennel & Orange Salad - **$5 Upgrade**
Mixed Caprese Salad - **$5 Upgrade**

Select one Entrée:

(Additional entrée $11 per person)
Maple Glazed French Pork Chop
Benmiller Pork Tenderloin with Mushroom Jus
Turmeric Oven Baked Salmon
Chef's Chicken Supreme – Cream Sauce or Hunter Sauce
Roasted Turkey with all the trimmings - upon availability
AAA Prime Roast Beef - (Carvery) **$10 upgrade**

Select one Vegetable dish:

(Additional Vegetable dish $6 per person)
Seasonal Vegetable Medley
Green Beans Almandine
Roasted Root Vegetables
Grilled Peppers & Zucchini, Carrot
Steamed Broccoli & Cauliflower

Select one Starch:

(Additional starch $6 per person)
Garlic-Parmesan Mashed Potato
Roasted Baby New Potatoes
Basmati Rice Pilaf
Herbed Baby New Potato
Pommes Sarladaise (slowly braised in duck fat)

Selection of Warm Inn Baked Pies, Tarts & Squares
Upgrade to Cakes & Tortes for $7 per person
Coffee or Tea

Barbeque Dinner Buffet **$36 upgrade charge**

Fresh Baked Breads and Baguettes
Garden Salad with selection of dressings and toppings
Build your own Caesar Salad
Choice of 2 Mixed Salads
Choice of 1 Vegetable Dish
Choice of 1 Starch

Select one Entrée:

(Additional entrée $10 per person)
10 oz. AAA Ribeye = $10 upgrade
Boneless Chicken Breast
Salmon Fillet
Shrimp & Pineapple Brochette
10 oz. Frenched Pork Chop

A variety of homemade desserts, pastries, cakes, pies, mousses
Coffee or Tea

Upgrades & Additions for Buffet Options

Marinated Pork Kebabs $8 per person
Chef Manned Carved Beef Station $15 per person

Add trays to your buffet
(These items are not refillable)

Chilled Jumbo Shrimp Tray $**225**
With Benmiller's signature cocktail sauce
80-100 pieces

Domestic Cheese Board
$190 (medium), $250 (large)
Variety of Canadian & local cheeses

Smoked Salmon Platter $220
In house smoked salmon, capers, lemon



Late Night Options

$20 per person

Select ONE item from the following late night snack options.

(Additional Late Night Selection $5 per person)

Beef Tenderloin Sliders

Traditional garnishes with Yukon Frites sea salt, ketchup, malt vinegar

Mini Grilled Cheese Sandwiches

Aged cheddar cheese with Yukon Frites, sea salt, ketchup, malt vinegar

Smore's Bar

Includes equipment: fuel, skewers, graham cracker, marshmallows and chocolate

Mashed Potato Bar

Variety of toppings such as: cheese, gravy, scallions

Poutine

Inn-made fries with gravy and cheese curds

Cuban Pork Sliders

Hot house braised pulled pork, dill pickle and condiments

Build-Your-Own Sandwiches

Fresh buns, variety of toppings, deli meats, cheese and condiments

Variety of Deli Sandwiches and Wraps

Gourmet Pizza - $25 each

Canadian: bacon, mushroom and pepperoni

Hawaiian: pineapple, ham and mozzarella

Miller Special: Caprese, brocconcini and mozzarella blend, cherry tomato, fresh basil, balsamic reduction, arugula

Vegetarian: mushroom, red onion, cherry tomato, basil, tomato sauce, mozzarella

