

# 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.*

## Reception Options

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

### Passed Hors D'oeuvres \$32/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
- Smoked Tomato & Basil Bruschetta
- Two Bite Spanakopita
- Prosciutto Wrapped Cantaloupe
- Mango Spring Rolls with Nuoc Nam
- AAA Beef Tenderloin Sandwich Slider
- Forest Mushroom Arancini with Smoked Tomato Coulis
- Forest Mushroom Flatbread with Shaved Pecorino
- Bacon Wrapped Chipotle Chicken Brochettes
- Beef Teriyaki Brochettes

### Passed Hors D'oeuvres \$37/dozen

*(Minimum of 3 dozen per selection)*

- One Bite Shrimp Cocktail
- Maritime Crab Cakes, Preserved Lemon Aioli
- Minted Spring Pea and Lobster Shooter
- One Bite Charcuterie
- Oyster Rockefeller
- Mini Salmon Wellington
- California Sushi Roll with Tobiko
- Vegetable Samosa with Apple Yoghurt Chutney
- Maple Smoked Trout Blini with Apple and Crème Fraiche
- Lamb Slider with Chevre and Sun Dried Tomato Pesto
- Fresh PEI Oyster on the half shell with Champagne Mignonette
- Sesame Crusted Ahi Tuna on Cucumber Crisp with Wasabi Aioli
- Carpaccio Crostini
- Horseradish Infused Salmon Mousse Cucumber Cup
- Beef Tartar Crostini

## 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  
\$105 (small) \$185 (medium) \$230 (large)

### Artisan Cheese Board

International cheeses served with grapes, quince jelly, and inn-baked flatbread  
\$115 (small) \$195 (medium) \$250 (large)

### Chilled Jumbo Shrimp Platter

80-100 pieces. Served with lemon and Benmiller's signature cocktail sauce  
\$185 (large)

### Deli Sandwich Platter

A variety of sandwiches  
\$170 (small) \$290 (medium) \$395 (large)

### Tea Sandwich Platter

A variety of tea sandwiches  
\$120 (small) \$210 (medium) \$295 (large)

### Smoked Salmon Platter

In house smoked salmon served with crème fraiche, capers, lemon and rye bread  
\$155 (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 Malpeque Oysters

On the half shell, served on ice with lemon and horseradish  
\$25 per Dozen

### Petit Fours

A selection of bite-sized desserts  
\$60 (small) \$110 (medium) \$175 (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



# Plated Options

A three-course prefix set menu (1 item per course) from the selections below is **\$55 per person**.

To add an entrée selection, a choice fee of **\$5 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.

## Soup Appetizers

### Butternut Squash Soup

Tart apple & crème fraîche

### 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

### Classic Caesar Salad

With our signature Caesar vinaigrette

### Caprese Salad

Tomato, basil, mozzarella, aged balsamic

### Roasted Beet & Fennel Salad

Orange, Moroccan olive, warm goat cheese

## Appetizer Upgrades

additional charge per person

### Baby Spinach Salad \$5pp upgrade

Spiced pecans, dried cranberries, orange blossom vinaigrette

### Smoked Trout Gnocchi \$8pp upgrade

Smoked trout, brown butter sauce, pea tendrils

### Salmon Cakes \$8pp 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

## 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

## Entrée Upgrades additional charge per person

### Metzger's Seared Beef Tenderloin \$10pp upgrade

"Double baked" potato, seasonal vegetables, maple whisky spiked hunter sauce

### Salmon Wellington \$10pp upgrade

Spinach, brie, puff pastry, champagne and cream cheese sauce

### Ontario Trout \$8pp upgrade

Fondant potatoes, green beans, parsnip purée, compound herbed butter

### Sesame Crusted Yellowfin Tuna \$10pp upgrade

Sticky rice, wasabi, pickled ginger, daikon radish, nori confetti, soya caramel

## Vegetarian Entrées

### Vegetarian Linguine

White wine, cream, shallots, spinach, seasonal vegetable

### Mushroom & Goat Cheese Strudel Vegetable Tian

Green and yellow zucchini, roma tomato, potato, onion, roasted garlic, parmesan, mozzarella

### Creamy Pearl Pasta "Risotto"

Mushroom & spinach, parmesan

## Vegan Entrées

### Linguini Tetrazzini

Organic shiitake, heirloom tomato, spinach, pesto sauce

### Agave Lime Grilled Tofu

Asian vegetable slaw, chipotle spiced sweet potato mash

### Portobello Stack

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

## Desserts

### Hot Fudge Brownie

Black forest cherries, vanilla ice cream

### Benmiller Inn Spiced Carrot Cake

Toasted pecan, bourbon cream cheese frosting

### Lavender & White Chocolate Crème Brûlée

Caramelized sugar, rolled chocolate stick

### New York Style Cheesecake

Blueberry, strawberry, chocolate

### Flourless Chocolate Cake

Raspberry coulis, brandied cherries, Chantilly

### Peanut Butter Tart

Chocolate sauce, Chantilly cream  
**\$4pp upgrade (Vegan)**

### Strawberry Champagne Cheesecake

Strawberry coulis, strawberries  
**\$3pp 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 \$60*

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 \$2 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 \$8 per person)**

Maple Glazed French Pork Chop  
Benmiller Pork Tenderloin  
Turmeric Oven Baked Salmon  
Chef's Chicken Supreme – Cream Sauce or Hunter Sauce  
Roasted Turkey with all the trimmings  
AAA Prime Roast Beef - (Carvery) **\$10 upgrade**

### *Select one Vegetable dish:*

#### **(Additional Vegetable dish \$5 per person)**

Seasonal Vegetable Medley  
Green Beans Almandine  
Roasted Root Vegetables  
Grilled Peppers & Zucchini, Carrot  
Steamed Broccoli & Cauliflower

### *Select one Starch:*

#### **(Additional starch \$5 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 \$5 per person**

Coffee or Tea

## *Barbeque Dinner Buffet \$25 upgrade charge*

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

### *Select one Entrée:*

#### **(Additional entrée \$8 per person)**

New York Striploin = **\$10 upgrade 10oz.**  
Boneless Chicken Breast  
Salmon Fillet  
Seafood Brochette

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

## *Upgrades & Additions for Buffet Options*

**Marinated Pork Kebabs** \$8 per person  
**Chef Manned Carved Beef Station** \$10 per person

#### **Add trays to your buffet**

*(These items are not refillable)*

#### **Chilled Jumbo Shrimp Tray \$185**

*With Benmiller's signature cocktail sauce*  
80-100 pieces

#### **Domestic Cheese Board**

\$140 (medium), \$250 (large)  
Variety of Canadian & local cheeses

#### **Smoked Salmon Platter \$155**

In house smoked salmon, capers, lemon

