

Enjoy an experience far from ordinary.

Plated Options

A three-course prefix set menu (1 item per course) from the selections below is **\$70 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.

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, 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

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 tendrils

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

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 fricassée

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 \$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

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

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 Brûlée

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, garnish 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 \$70

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 \$35 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

