



2024 FALL & WINTER EVENT MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 5th by Canada's 100 Best Restaurants

Best Destination Restaurant, Canada's 100 Best 2024

Canada's Slow Food Hero Award

Langdon Hall proudly supports local farmers, foragers and artisans.

As a *Feast On* certified and *Ocean Wise* partner, we are committed to ensuring our menu items are sustainably and responsibly sourced. In addition, we also have the luxury to forage wild produce growing on the property and harvesting from our kitchen gardens. This allows the menus to be created to showcase a unique 'sense of place' experience.



18% service charge plus 13% HST on all charges.

1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | www.langdonhall.ca

BREAKFAST OPTIONS

PLATED BREAKFAST MENU

Waiter served to a designated dining area or in the main dining room.
As guests arrive to breakfast, a server will extend juice and hot beverages.

To create your breakfast event menu, select one item for each course.

PRE-SET:

House Made Butter Croissant with Preserves

FIRST COURSE

CHOICE OF:

Bowl of Fresh Fruits

Yogurt Parfait, Cranberry Compote, LH Granola

SECOND COURSE

CHOICE OF:

Steel Cut Oat Porridge, Macerated Fruits, Seed Crumb

Brioche French Toast, Apple Compote, Maple Spiced Chantilly

Scrambled Eggs with Potatoes, Onions, Thyme and Maple Bacon

Eggs Benedict with Soft Poached Egg, Toasted Muffin, Country Ham and Sauce Hollandaise

Leek, Potato and Gruyère Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

Preserved Tomato and Goat's Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

Smoked Bacon, Onion and Cheddar Cheese Breakfast Quiche

Served with a garnish of lightly dressed salad greens

\$52.00 per person

18% service charge plus 13% HST on all charges.

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BUFFET BREAKFAST MENU

Available in the meeting rooms or in a designated dining area outside of the Main House.

Minimum numbers required for a buffet is 10 persons.

PASTRY BASKET INCLUDES

Fresh Baked Croissant

Pain au Chocolat

Assorted Fresh Breads

Served with butter and preserves

SELECT TWO FRUITS

CHOICE OF:

Fruit Smoothie

Coconut Yogurt, Pineapple, Lime

Yogurt Parfait, Cranberry Compote, LH Granola

Fresh Berries

Sliced Fruit Platter

SELECT ONE HOT ITEM

CHOICE OF:

Scrambled Eggs with Maple Smoked Bacon or Artisanal Breakfast Sausage and a choice of Potatoes with Onions and Thyme or Sautéed Mushrooms

Brioche French Toast, Apple Compote, Maple Spiced Chantilly with Maple Smoked Bacon or Artisanal Breakfast Sausage

Eggs Benedict with Soft Poached Egg, Toasted Muffin, Country Ham & Sauce Hollandaise*, plus a choice of Potatoes with Onions and Thyme or Sautéed Mushrooms

**Vegetarian option available with spinach*

\$52.00 per person

18% service charge plus 13% HST on all charges.

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BREAKFAST ENHANCEMENTS CONTINENTAL BREAKFAST

Fresh Grapefruit or Orange Juice
Freshly Baked Croissants
Butter and Preserves
Mini Muffins
Yogurt Parfait, Cranberry Compote, LH Granola or Coconut Yogurt, Pineapple, Lime
Includes Coffee and Tea Service
\$45.00 per person

À LA CARTE

Yogurt Parfait, Cranberry Compote, LH Granola	\$ 15.00 per portion
Coconut Yogurt, Pineapple, Lime	\$ 15.00 per portion
Fruit Smoothies	\$ 15.00 per glass
Fresh Fruit Plate	\$ 15.00 per portion
Honey Scones	\$ 6.00 per piece
LH Famous Croissants	\$ 6.00 per piece
Pain au Chocolat	\$ 6.00 per piece
Individual Banana Bread	\$ 45.00 per dozen
Miniature Muffins, Bran	\$ 40.00 per dozen
Miniature Muffins, Blueberry	\$ 45.00 per dozen
Miniature Muffins, Coconut and Lime	\$ 45.00 per dozen
Preserved Fruit Danish	\$ 48.00 per dozen
Mushroom and Cheese Danish	\$ 48.00 per dozen
Cheddar and Herb Scones	\$ 48.00 per dozen
Maple and Walnut Scones	\$ 48.00 per dozen
Smoked Salmon Plate	\$ 12.00 per portion
Bowl of Hard Boiled Eggs	\$ 30.00 per dozen
Breakfast Charcuterie	\$ 10.00 per portion

Hot items added to a breakfast plate or display

Potatoes, Onions, Thyme	\$5.00 per portion
Sautéed Mushrooms	\$8.00 per portion
Baked Tomatoes	\$5.00 per portion
Pork Sausage	\$10.00 per portion
Maple Smoked Bacon	\$10.00 per portion
Turkey Sausage	\$12.00 per portion
Turkey Bacon	\$10.00 per portion

18% service charge plus 13% HST on all charges.

MEETING BREAK ITEMS

BEVERAGE DISPLAY

Beverage Service: coffee, decaffeinated coffee, selection of teas with lemon and honey, sugar and sweeteners, whole and skim milk (soy, almond, or oat milk available upon request).

San Pellegrino, flavored sparkling waters, Coke, Diet Coke and Ginger Ale.

Orange juice in the morning and Cranberry juice in the afternoon.

MORNING ITEMS

Yogurt Parfait, Cranberry Compote, LH Granola	\$ 15.00 per portion
Fruit Smoothie	\$ 15.00 per glass
Miniature LH Famous Croissants	\$ 45.00 per dozen
Miniature Pain au Chocolat Croissants	\$ 45.00 per dozen
Lemon Madeleines	\$ 45.00 per dozen
Chocolate Madeleines	\$ 45.00 per dozen
Financier, Pistachio	\$ 45.00 per dozen
Financier, Orange Blossom	\$ 36.00 per dozen
Morning Oatmeal Cookies with Raisin	\$ 39.00 per dozen
Morning Corn Flake-Coconut Cookies with Apricot	\$ 39.00 per dozen
Preserved Fruit Danish	\$ 48.00 per dozen
Mushroom and Cheese Danish	\$ 48.00 per dozen
Cheddar and Herb Scones	\$ 48.00 per dozen
Maple and Walnut Scones	\$ 48.00 per dozen

AFTERNOON ITEMS

Crudités, Pumpkin Hummus	\$ 9.50 per portion
Fresh Fruit Brochette	\$ 4.75 per piece
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Portioned Spiced Nuts	\$ 9.00 per portion
Granola Bars	\$ 48.00 per dozen
Hemp Seed Bars	\$ 48.00 per dozen
Freshly Baked Cookies	\$ 45.00 per dozen
LH Signature Chocolate Brownies	\$ 45.00 per dozen
Ice Cream Bars (Häagen-Dazs or Sorbet)	\$ 45.00 per dozen
LH Signature 70% Dark Chocolate Bar	\$ 8.00 per bar
LH Signature 40% Milk Chocolate Bar	\$ 8.00 per bar

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LUNCH OPTIONS

LANGDON HALL BAGGED LUNCHES

Available outside of the meeting room or to go.

PLATED LUNCH MENU

Waiter served to a designated dining area.

Please create a three course menu by selecting one starter, one entrée and one dessert.

CHEF'S DAILY BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

COLD LUNCH BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

18% service charge plus 13% HST on all charges.

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LANGDON HALL BAGGED LUNCHES

ALL BAGS INCLUDE:

Roast Turkey, Sundried Tomato Aioli, Emmental, Light Rye

Crudités, Pumpkin Hummus

LH Signature Chocolate Bar

Nuts and Dried Fruit, Kettle Chips, Water

\$50.00 per lunch

18% service charge plus 13% HST on all charges.

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PLATED LUNCH MENU SELECTIONS

Waiter served to a designated dining area.

Please create a three course menu by selecting one starter, one entrée and one dessert.

SOUPS

Wild Mushroom Soup, Truffle Cream
Butternut Squash, Nice Spice, Apple Compote
Celeriac Velouté, Ontario Hazelnut, Sage, Crème Fraîche
Ham Hock and Cabbage Soup, Garlic Croutons
White Bean Purée, Parmesan Cream, Olive Oil

SALADS

Soft Bibb Lettuce, Radish, Greenhouse Herbs, Niagara Wine Vinaigrette
Baby Gem Caesar, Garlic, Parmesan, Chives
Iceberg Wedge, Creamy Herb Dressing, Pickled Squash, Brussel Sprouts and Bacon

APPETIZERS

Country Pâté, Sauce Dijonnaise, Pickles and Sourdough Crisp
Coal Roasted Carrot, Soft Cheese, Lentil Chimichurri
Poached Sea Scallop, Lemon Jam, Citrus Herbs

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PLATED LUNCH CONTINUED

ENTRÉES

Elora Chicken, Potato, Rapini and Radicchio Salad, Lemon Caper Vinaigrette
Garlic Soy Glazed Beef Short Rib, Crispy Rice, Brassicas, Sesame Soy Jus
Beef Tenderloin, Crispy Potatoes, Maitake Mushroom, Truffle Sauce
Smoked Trout, Leek, Corn and Shitake Fricassée, Maple Gastrique

VEGETARIAN ENTRÉES

Garlic Soy Glazed Tofu, Crispy Rice, Brassicas, Sesame Soy Jus
Chickpea Panisse, Red Wine Braised Vegetables, Crème Fraîche
Creamy Polenta, Mushroom Fricassée, Parmesan and Parsley Salad

DESSERTS

Cheesecake Mousse, Spiced Kabocha, Blood Orange, Honey Crumble
Honey Crisp Apple Tatin, Hazelnut Crumble, Vanilla Custard
Dark Chocolate Mousse, Chocolate Coffee Cake, Whipped Mocha Ganache
Preserved Berry Sable Breton Tart, Berry Jam, Cream Chantilly
White Chocolate Pots de Crème, Ice Wine Jelly, Marinated Grapes, Crème Diplomate

Option to add: Standard Cheese Course - \$22.00 supplement
2oz. portion of Canada's Best, Walnut Raisin Crisps, LH Honey

Coffee & Tea Service Included

Three Course Menu \$105.00 per person
Supplements will apply for additional selections.

CHEF'S DAILY BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

Basket of Sourdough Bread

SELECT ONE SOUP

Winter Truffle

Butternut Squash

Carrot and Red Lentil

Smoked Gouda and Potato

Ham Hock

SELECT TWO SALADS

Kale and Brassicas Salad, Cranberries, Feta and Spiced Walnuts

Romaine Salad, Creamy Caesar Dressing, Parmesan, Chives

Potato Salad, Scallion, Black Pepper Maple Mayo

Cabbage Slaw, Honey Mustard Cider Vinaigrette

Greenhouse Leaves, Crudit , Cabernet Franc and Shallot Vinaigrette

SELECT TWO ENTR ES

Roast Chicken Thighs, White Wine Braised Cabbage

Beef Bourguignon, Roast Shallots, Carrots

Roasted Beef, Warm Beef Jus Vinaigrette

Ginger Soy Salmon, Toasted Sesame Seeds, Scallions

Baked Cod Blanquette, Pickled Pearl Onions

SELECT TWO SIDES

Hasselback Potatoes, Garlic Butter, Chives

Golden Potato Fourchette, Olive Oil, Parsley

Korean BBQ Cauliflower, Fried Lentils, Cilantro

Roasted Acorn Squash, Stewed Leeks, Apple, Chestnuts

Toasted Barley, Mushrooms, Swiss Chard

Fennel and Shallot Gratin

Parmesan Parsnip and White Bean Cassoulet

Smoked Swede Mac and Cheese

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SELECT TWO DESSERTS

Ultimate Chocolate Moelleux, Chocolate Crèmeux
New York Cheesecake Bites
Honey Financier, Seabuckthorn Jam
Earl Grey Panna Cotta, Bergamot Coulis
Maple Hazelnut Tart, Milk Chocolate Chantilly, Ontario Hazelnut Praline
Classic Lemon Tart
Pâte à Choux, Pistachio Cream, Pomegranate
Seasonal Sliced Fruit

Coffee & Tea Service Included

Buffet Lunch \$98.00 per person

Supplements will apply for additional selections.

COOKIES

LH Crackle
Ginger Molasses
Chocolate Chip
Caramel Krumchy
Oatmeal Power Cookie

\$45.00 per dozen

SQUARES

Decadent Chocolate Brownies
Caramelized White Chocolate Blondie
Butter Tart Squares
Soft Toffee

\$48.00 per dozen

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COLD LUNCH BUFFET

Available in the meeting room or in a designated dining area.

Minimum numbers required for a buffet is 10 persons

Basket of Sourdough Bread

SELECT ONE SOUP

Winter Truffle

Butternut Squash

Carrot and Red Lentil

Smoked Gouda and Potato

Ham Hock

SELECT TWO SALADS

Kale and Brassicas Salad, Cranberries, Feta and Spiced Walnuts

Romaine Salad, Creamy Caesar Dressing, Parmesan, Chives

Potato Salad, Scallion, Black Pepper Maple Mayo

Cabbage Slaw, Honey Mustard Cider Vinaigrette

Greenhouse Leaves, Crudit , Cabernet Franc and Shallot Vinaigrette

SELECT THREE SANDWICHES

Roast Turkey, Sundried Tomato Aioli, Emmental, Light Rye

Poached Chicken, Lemon Aioli, Tender Bibb Lettuce, Country Bun

Roast Beef, Caramelized Onion Mayo, Brie Cheese, Demi Baguette

Italian Cured Meats, Red Pepper and Olive Relish, Provolone Cheese, Focaccia

Chickpea Tagine Salad, Cilantro Yogurt, Pita

SELECT TWO DESSERTS

Chocolate Moelleux, Chocolate Cr meux

New York Cheesecake Bites

Honey Cake, Seabuckthorn Jam

Earl Grey Panna Cotta, Bergamot Coulis

Maple Hazelnut Tart

Classic Lemon Tart

P te   Choux, Pistachio Cream, Pomegranate

Seasonal Sliced Fruit

Coffee & Tea Service Included

Buffet Lunch \$85.00 per person

Supplements will apply for additional selections.

COOKIES

LH Crackle, Ginger Molasses, Chocolate

Chip, Caramel Krumchy, Oatmeal Power

\$ 45.00 per dozen

SQUARES

Chocolate Brownies, White Chocolate

Blondie, Butter Tart Squares, Soft Toffee

\$ 48.00 per dozen

18% service charge plus 13% HST on all charges.

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RECEPTIONS

CANAPÉS

\$60.00 per dozen

Selections

Truffle Deviled Eggs

Garlic Ficelles, Sweet Cream, Burnt Shallot Crumb

Goats Cheese Stuffed Dates

Hoisin Glazed Pork Belly, Cilantro

Smoked Salmon Crêpe, Cream Cheese, Dill

Cold Rolls, Cabbage, Cellar Roots, Ponzu Jam

Brown Butter Bouchon, Caramelized Pear Yogurt, Thyme

Lobster Salad, Baby Germ Lettuce

Seared Halloumi, Honey Mustard Glaze

Chili Lime Albacore Tuna, Crispy Wonton

Beef Croustades, Mustard Mayo

Clothbound Cheddar and Black Pepper Rice Arancini, Garlic Cream

Sweet Potato Fritter, Nice Spice, Thyme Aioli

Additional Selections

Tandoori Spiced Lamb Lollies - \$180.00 per dozen

Oysters on the ½ shell served with Mignonette - \$72.00 per dozen

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RECEPTION FOOD DISPLAYS

In addition to canapés, should you wish to have some food displays for your reception, the following options are recommended.

DUO DIP PLATTER

Pumpkin Hummus Dip

Green Goddess Dip

Served with Toasted Crisps and Root Vegetable Crudités

Small Platter (serves 12) \$180.00

Medium Platter (serves 20) \$300.00

Large Platter (serves 30) \$450.00

PLATTER OF ASSORTED ARTISANAL CHEESES

A selection of artisanal cheeses produced across
Canada and from around the world.

Served with homemade bread, crackers, honey, dried fruit and nuts.

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

CHARCUTERIE PLATTER

An assortment of charcuterie served with mustard, pickles and house made bread

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

OCEANIC RAW BAR ON ICE

Minimum of 12 guests

Marinated Seafood, Chilled Prawns and Shucked Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita

\$55.00 per person

18% service charge plus 13% HST on all charges.

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PLATED DINNER SELECTIONS

Waiter served to a designated dining area.

Please create a three course menu by selecting one starter, one entrée and one dessert.

Option to add: Amuse Bouche, Smoked Trout Tartelette - \$9.00 supplement

SOUPS

Wild Mushroom Soup, Truffle Cream
Butternut Squash, Nice Spice, Apple Compote
Celeriac Velouté, Ontario Hazelnut and Sage Crème Fraîche
Ham Hock and Cabbage Soup, Garlic Croutons
White Bean Purée, Parmesan Cream, Olive Oil

SALADS

Brassicas, Honey Lime Dressing, Fresh Ricotta
Soft Bibb Lettuce, Radish, Greenhouse Herbs, Niagara Wine Vinaigrette
Golden Beets, Seasoned Yogurt, Dill, Chardonnay and Honey Vinegar
Baby Gem Caesar, Garlic, Parmesan, Chives

APPETIZERS

Poached Sea Scallop, Lemon Jam, Citrus Herbs
Coal Roasted Carrot, Soft Cheese, Lentil Chimichurri
Foie Gras Parfait, Orchard Apple, Brioche
Braised Butternut, Spiced Butter, Candied Nuts, Perilla
Mushroom Risotto, Parmesan, Champagne Chantilly and Chives

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ENTRÉES

Elora Hen, Coq au Vin Style, Garlic Herb Crumb
Braised Lamb, Creamy Polenta, Roast Brussel Sprouts, Lamb Jus
Beef Tenderloin, Crispy Potatoes, Maitake Mushroom, Truffle Sauce
Garlic Soy Glazed Beef Short Rib, Crispy Rice, Brassicas, Sesame Soy Jus
Roasted Salmon, Port Wine Cabbage Purée, Smoked Savoy, Juniper Butter
Baked Cod, Fingerling Potato, Braised Leek, Brown Butter Almond Sauce

VEGETARIAN ENTRÉES

Creamy Polenta, Mushroom Fricassée, Parmesan and Parsley Salad
Garlic Soy Glazed Tofu, Crispy Rice, Brassicas, Sesame Soy Jus
Chickpea Panisse, Braised Vegetables, Crème Fraîche

DESSERTS

Cheesecake Mousse, Spiced Kabocha, Blood Orange, Honey Crumble
Honey Crisp Apple Tatin, Hazelnut Crumble, Vanilla Custard
Dark Chocolate Mousse, Chocolate Coffee Cake, Whipped Mocha Ganache
Preserved Berry Sable Breton Tart, Berry Jam, Cream Chantilly
White Chocolate Pots de Crème, Ice Wine Jelly, Marinated Grapes, Crème Diplôme

Option to add: Standard Cheese Course - \$22.00 supplement
2oz. portion of Canada's Best, Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table - \$48.00 per dozen
Seasonal Macarons
LH Chocolate Brownies
Pâte de Fruit
Jammie Dodgers

Coffee & Tea Service Included

Three Course Menu \$125.00 per person
Supplements will apply for additional selections.

CHILDREN'S OFFERING

LUNCH OR DINNER MENU

For guests under 11 years old of age.

Please create a three course menu by selecting one starter, two entrées and one dessert.

BUTTERNUT SQUASH SOUP

GREENHOUSE BIBB

Seasoned Soft Cheese, Herbs, Simple Vinaigrette

BABY GEM CAESAR

Parmesan Cheese, Chives



PASTA POMODORO

Tomato, Onion, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

S'MORES BROWNIE

CHEESECAKE

Amarena Cherry, Caramel, Chantilly

Three Course Menu \$62.00 per child

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OPTIONAL ENHANCEMENTS

CONTINENTAL BREAKFAST \$46.00 (7:00-10:30AM)

Fresh Grapefruit or Orange Juice
Freshly Baked Croissant or Buttermilk Scone (select one)
Butter and Preserves
Fresh Sliced Fruits
Individual Orange Cranberry Yogurt Parfait
Includes Coffee and Tea Service

LIGHT LUNCH \$64.00 (11:00AM-2:30PM)

Minimum of 4 portions

Basket of Daily Baked Bread
Mixed Baby Greens with Shallot Vinaigrette
Roasted Carrots, Soft Cheese, Spiced Nuts, Quinoa Salad, Crudit , Citrus, Herbs
Cold Poached Salmon or Chicken (select one)
Seasonal Mini Sweets

GOURMET SANDWICHES \$180.00 per dozen

CHOICE OF:

Roast Turkey, Sundried Tomato Aioli, Emmental, Light Rye
Poached Chicken, Lemon Aioli, Tender Bibb Lettuce, Country Bun
Roast Beef, Caramelized Onion Mayo, Brie Cheese, Demi Baguette
Italian Cured Meats, Red Pepper and Olive Relish, Provolone Cheese, Focaccia
Chickpea Tagine Salad, Cilantro, Yogurt, Pita

À LA CARTE

Individual Banana Bread	\$ 45.00 per dozen
Yogurt Parfait, Cranberry Compote, LH Granola	\$ 13.00 per portion
Fresh Fruit Platter	\$ 15.00 per portion
Honey Scones and House Made Jam	\$ 48.00 per dozen
Maple and Walnut Scones	\$ 48.00 per dozen
Cheddar and Herb Scones	\$ 48.00 per dozen
LH Famous Croissants	\$ 72.00 per dozen
Pain Au Chocolat	\$ 72.00 per dozen
Granola Bars	\$ 48.00 per dozen
Hemp Seed Bars	\$ 48.00 per dozen
Freshly Baked Cookies	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies	\$ 45.00 per dozen
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Portioned Spiced Nuts	\$ 9.00 per portion

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ARTISANAL CHEESE

A selection of cheeses produced across
Canada and from around the world.
Served with homemade bread, LH honey, dried fruits and nuts.
\$22.00 per person (2oz. per guest)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries
Honey Yogurt Dipping Sauce
\$15.00 per person

“PUB FOOD”

LH Beef Sliders, Smoked Cheese, Bacon Jam	\$98.00 per dozen
Mini Grilled Cheese, Garlic Aioli, Thyme	\$62.00 per dozen
Chicken Parmesan, Mozzarella, Basil	\$75.00 per dozen
Roasted Tofu Slider, Soy Dressing, Pickles	\$64.00 per dozen
French Fries with Ketchup	\$54.00 per dozen
Beef Cheek Poutine	\$84.00 per dozen
Wild Mushroom Poutine	\$74.00 per dozen
Parmesan Fries with Truffle	\$72.00 per dozen
Gourmet Flatbread with Mushrooms and Truffle	\$62.00 per dozen
Gourmet Flatbread with Italian Sausage, Stewed Peppers and Basil	\$62.00 per dozen

SPECIALTY CAKES

Chocolate Sponge Cake, Chocolate Crèmeux and Crispy Caramel
Classic Sponge Cake, Vanilla Whipped Ganache, Exotic Jam
Pistachio Sponge Cake, Pistachio Mousse and Raspberry Jam
Red Velvet Sponge Cake, Butter Cream and Cherry Jam

8 inch cake (12-16 slices) \$144.00 per cake