

## *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'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* \$35/dozen

*(Minimum of 3 dozen per selection)*

Sweet Onion Pankora with Masala Yoghurt  
Southwestern Avocado Crostini  
One Bite Caprese  
Smoked Salmon, Cream Cheese, Pumpnickel 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 Raspberry 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 **\$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.

*A maximum of 50 guests is required to order a plated selection.*

### 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



## *Late Night Options*

\$15 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, broccolini and mozzarella blend, cherry tomato, fresh basil, balsamic reduction, arugula

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

