

## *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



## *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

