



WEDDING

www.thejunctionhamilton.ca
154 James Street South, Hamilton, ON

THE JUNCTION
Events & Catering by Mattson



THE JUNCTION

\$65 per person

Choice of 3 Hors D'Oeuvres

Appetizer

Assorted artisan breads, butter, olive oil

Choice of the following

Caesar salad with Parmesan croutons, crispy pancetta,
Parmigiano-Reggiano

Roasted garlic tomato soup with dill, chive crème fraîche

Entrée

Choice of the following

Prosciutto & sage-wrapped chicken supreme, sweet corn apple relish

Roasted "Reserve Angus" prime rib served medium rare, shallot merlot
reduction, salted crispy onions, mushrooms

Crab-stuffed trout, olives, sundried tomato pesto

Any vegetarian option listed under "Vegetarian"

Dessert

Choice of the following

Wildberry torte, lavender whipped cream

Crème brûlée, macerated citrus fruit, whipped cream

Organic fair-trade coffee & tea

Taxes and gratuities are not included.

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THE FOUNTAIN

\$75 per person

Choice of 4 Hors D'Oeuvres

Appetizer

Assorted artisan breads, butter, olive oil

Choice of the following

Bocconcini salad with heirloom tomatoes, baby arugula,
balsamic syrup, pickled red onions

Truffle-scented wild mushroom soup, crispy mushrooms, chive oil

Pasta

Penne tossed with host's choice of sauce: house-made tomato or asiago
Alfredo with pancetta, shaved Parmigiano-Reggiano

Entrée

Choice of the following

Grilled centre-cut rosemary pork rib chop, gorgonzola cream reduction,
confit baby shallots

Braised lamb shank, tomato merlot pan jus, crispy parsnip chips

Citrus poached Alaskan halibut, rosemary mango pepper relish

Any vegetarian option listed under "Vegetarian"

Dessert

Choice of the following

Double chocolate lava cake, vanilla bean gelato

Deep-fried cheesecake, mocha ice cream

Organic fair-trade coffee & tea

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THE LINCOLN

\$85 per person

Choice of 5 Hors D'Oeuvres

Appetizer

Assorted artisan breads, butter, olive oil

Choice of the following

Baby Arugula salad with roasted beets, pickled red onions, candied pecans, goat's cheese, raspberry orange vinaigrette

Sweet corn lobster bisque with capers, brie, salted crostini

Pasta

Penne or gnocchi tossed with host's choice of sauce: house-made tomato or asiago Alfredo with pancetta, shaved Parmigiano-Reggiano

Entrée

Choice of the following

Roasted chicken supreme with mini lobster tail, tarragon lemon hollandaise

Roasted beef tenderloin served medium rare, veal demi, truffle butter

Court bouillon poached sea bass, braised leeks, caper pesto

Any vegetarian option listed under "Vegetarian"

Dessert

Choice of the following

Tiramisu "Martini Style"

Chocolate brownie cheesecake with mixed berry Grand Marnier compote

Organic fair-trade coffee & tea

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HORS D'OEUVRES

Each selection priced by the dozen

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| Honey, lime & Sriracha chicken satays, roasted garlic aioli | \$26 |
| Marinated beef satays, hoisin soy demi | \$26 |
| Maryland Blue crab cakes, red onion marmalade | \$32 |
| Chicken shawarma bites, curry aioli | \$25 |
| Ahi tuna tartare on Yukon Gold chips, caviar | \$34 |
| Wildflower Mascarpone bruschetta, heirloom tomatoes, balsamic syrup | \$22 |
| Deep-fried cauliflower, sesame & sweet chilli glaze | \$22 |
| Lamb spiedini, double-smoked bacon jam | \$31 |
| Six-hour braised beef short rib slider, caramelized onions, micro arugula, smoked jalapeño mayo | \$30 |
| Asian steak mini tacos on fried wontons, citrus ginger slaw | \$26 |
| Crispy pork belly, chipotle glaze, bacon jam | \$27 |
| Wild mushroom tomato crisps, balsamic syrup, Parmigiano-Reggiano | \$22 |
| Pork and veal meatballs, whisky barbeque glaze | \$24 |
| Mini beef Wellingtons, truffle merlot demi | \$29 |
| Honey fire-roasted prawns, mango pepper salsa | \$32 |
| Jerk ahi tuna, crisp potato, parsnip purée, ginger slaw | \$34 |
| Ricotta gnocchetti, lamb and mint bolognese | \$27 |
| Smoked salmon, asparagus, chive sour cream, red onion, fried capers | \$25 |
| Grilled duck spiedini, pickled jalapeños, mango glaze | \$28 |
| Mini croque monsieur, tomato gazpacho shooters | \$28 |
| Mini sweet potato skins, lime crème fraîche, pancetta, gorgonzola | \$26 |

Minimum two dozen per item

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VEGETARIAN & VEGAN

Wild mushroom, spinach & goat's cheese phyllo, pesto butter sauce

Grilled vegetable risotto

Eggplant Parmesan

Roasted vegetables baked in puff pastry with tomato ragù

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Roasted butternut squash stuffed with curried chickpeas (V)

Barbequed tofu, sweet peppers, onions, wild mushrooms (V)

Roasted vegetables stir-fry, sticky rice, sweet chilli hoisin glaze (V)

STARCHES

Buttered mashed potatoes

Rosemary & garlic mashed potatoes

Rice pilaf with herbs

Israeli couscous with citrus, butter & herbs

Roasted fingerling potatoes

Sweet potato Yukon croquettes

Parsley chili Parisienne potatoes

VEGETABLES

Roasted Harvest Blend - carrot, turnips, red onion, butternut squash

Chef's Market Blend - broccoli, zucchini, red pepper, red onion

Flower Blend - broccoli, cauliflower

Garden Blend - green beans, asparagus, baby carrots

Pappardelle Blend - green and yellow zucchini, heirloom carrots

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