

SPECIAL EVENT

MENUS

Lunch & Dinner

JABULANI

At The Richmond Estates



LUNCH MENU

Lunch Buffet

All pricing reflected below is per person, inclusive of venue fee. Buffets served with a choice of; Freshly Baked Cookies, Assorted Dessert Squares or Fruit Salad, along with Premium Bridgehead Coffee and Assorted Tea.

CHICKEN BROCHETTE \$46.95

Lemon and Herb Marinated Chicken Brochettes served with Spinach and Tomato Orzo, Greek Salad, Pita Bread and Tzatziki.

CHICKEN PARMESAN \$45.95

Chicken Cutlet topped with Marinara Sauce and Melted Mozzarella Cheese. Served with Fettucini Alfredo, Caesar Salad, Fresh Baked Dinner Rolls and Butter.

CHICKEN MARSALA \$46.95

Boneless Chicken Breast served with Sautéed Mushrooms and a Marsala Wine Sauce. Served with Rice Pilaf, Garden Vegetables, Garden Salad, Fresh Baked Dinner Rolls and Butter.

LEMON THYME CHICKEN \$44.95

Marinated Roasted Chicken Breast served with Baby Potatoes tossed with Sea Salt and Parsley, Waldorf Salad, Fresh Baked Dinner Rolls and Butter.

BEEF STROGANOFF \$47.95

Sautéed Beef with Mushrooms and Pearl Onions in a Sour Cream Demi-Glace. Served with Egg Noodles, Garden Salad, Fresh Baked Dinner Rolls and Butter.

SHEPHERD'S PIE \$43.95

Ground Beef, Mushrooms and Vegetables topped with Whipped Potatoes and St-Alberts Cheddar. Served with Mixed Field Greens Salad, Fresh Baked Dinner Rolls and Butter.

BUTTER CHICKEN \$44.95

Hand Cut Chicken Simmered in a Mildly Spiced Tomato Sauce. Served with Basmati Rice, Indian Style Cucumber Salad and Garlic Naan Bread.

GRILLED CHICKEN STIR FRY \$44.95

Upgrade to beef \$4.00

Hand Cut Chicken Simmered in a Mildly Spiced Tomato Sauce. Served with Basmati Rice, Indian Style Cucumber Salad and Garlic Naan Bread.

OVERNIGHT PULLED PORK \$43.95

Pulled Pork in a Tangy Barbecue Sauce served with Hero Rolls, Coleslaw, Potato Salad and Fresh Fruit Platters.

BEEF BOURGUIGNON \$47.95

Slow Roasted Beef Cubes in a Hearty Red Wine Sauce. Served with Whipped Potatoes, Honey Glazed Carrots, Garden Salad, Fresh Baked Dinner Rolls and Butter.

BEEF & BROCCOLI \$47.95

Stir Fried Canadian Beef and Broccoli served with your choice of Steamed Rice or Chow Mein, Vegetarian Egg Rolls and Plum Sauce.

FAJITA BAR \$46.95

Marinated Beef and Chicken Strips with Sautéed Onions and Peppers. Served with Spanish Rice, Shredded Lettuce, Sour Cream, Flour Tortillas, Garden Salad, Tortilla Chips and Salsa.

BURRITOS \$45.95

Marinated Beef and Chicken Strips with Sautéed Onions and Peppers. Served with Spanish Rice, Shredded Lettuce, Sour Cream, Flour Tortillas, Garden Salad, Tortilla Chips and Salsa.

CHILI BAR \$41.95

Choice of Beef or Vegetarian Chili; and Mexican Rice. Served with Bacon Bits, Scallions, Shredded Cheddar Cheese, Sour Cream, Garden Salad and Corn Muffins.

BAKED LASAGNA \$44.95

Choice of Meat or Spinach and Cheese Lasagna. Served with Caesar Salad, Grilled Vegetable Platter and Rosemary Focaccia.

COCONUT CRUSTED TALAPIA \$45.95

Oven Baked Tilapia served with Basmati Rice, Coconut Curry Sauce, Vegetable Medley, Garden Salad, Fresh Baked Dinner Rolls and Butter.

VENUE RENTAL INCLUDED IN MENU PRICING

JABULANI

LUNCH MENU

LUNCH TIME BBQ

Quarter Barbecue Chicken Thighs or Pork Back Ribs with Smokey Barbecue Sauce. Served with Baked Beans, Potato Salad, Corn Muffins and Pickled Jalapeño Butter.

\$26.95

Barbecue Chicken Thighs

\$51.95

Barbeque Chicken Thighs
&
Back Ribs

\$29.95

Pork Back Ribs

POKE BAR

MIN 50 GUESTS

\$44.95

DRIZZLE IT

Chili Sauce
or
Spicy Mayo

PROTEIN

Raw Salmon Cubes, Raw Ahi Tuna,
Poached Shrimp, Marinated Tofu

TOP IT

Crispy Onions, Sesame Seeds, Pickled
Ginger or Furikakeuce or Spicy Mayo

BASE

Brown Rice or Vermicelli
Noodles

MIX IT

Edamame Beans, Julienne Cucumbers,
Scallions, Shredded Kale or Diced
Pineapple

SALAD BAR

MIN 50 GUESTS

\$44.95

Romaine Lettuce, Grilled Chicken Strips, Marinated Sliced Beef Strips, Poached Shrimp, Flaked Tuna, Baby Potato Salad with a Creamy Mustard Dressing and Peppered Bacon, Greek Salad, Fresh Baked Dinner Rolls and Butter

TOPPINGS

Cherry Tomatoes, Cucumbers, Croutons, Hard
Boiled Eggs, Bacon Bits, Shredded Cheddar and
Toasted Pumpkin Seeds

DRESSINGS

Balsamic, Sesame Ginger, Italian Herb
and Caesar Dressing

VEGETARIAN

EGGPLANT PARMESAN

\$44.95

Lightly dusted Eggplant Slices layered with Marinara Sauce, Mozzarella and Parmesan Cheeses, and then baked. Served with Caesar Salad, Grilled Vegetable Platter and Rosemary Focaccia.

VEGETABLE BROCHETTE

\$42.95

Lemon and Herb Marinated Vegetable Brochettes served with Spinach and Tomato Orzo, Greek Salad, Pita Bread and Tzatziki

PANEER BUTTER MASALA

\$43.95

Hand Cut Paneer Simmered in a Mildly Spiced Tomato Sauce. Served with Basmati Rice, Indian Style Cucumber Salad and Garlic Naan Bread.

VEGETABLE STIR FRY

\$42.95

Stir Fried Peppers, Onions, Ginger and Garlic served with your choice of Steamed Rice or Chow Mein, Vegetarian Egg Rolls and Plum Sauce

VENUE RENTAL INCLUDED IN MENU PRICING

JABULANI

LUNCH MENU

second salad add on option \$3.00

Classic Macaroni Salad (V)

Indian Style Cucumber Salad (VG)(GF)

Creamy Coleslaw (V)(GF)

Pesto Penne Salad (V)

Moroccan Couscous Salad (VG)

Fattoush Salad (VG)

Mixed Field Greens with Cherry Tomatoes (VG)(GF)
Cucumbers and Balsamic Dressing

Baby Potato Salad with Pepper Bacon (GF)

Greek Pasta Salad (V)

Chopped Thai Salad (VG)(GF)

Grilled Vegetable and Arugula Salad (VG)(GF)

Waldorf Salad (V)

Chopped Garden Salad (VG)(GF)

Greek Salad (V)(GF)

Classic Caesar Salad

Napa Cabbage and Carrot Salad with Toasted
Cashews and Asian Sesame Vinaigrette (VG)(GF)

Kale and Red Cabbage Salad with Sundried
Cranberries, Toasted Pumpkin Seeds and a Poppy
Seed Vinaigrette (V)(GF)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Refreshment Package available

(assortment of Soft Drinks, San Pellegrino Fruit Beverages and Eska Water Bottles)

\$2.50 per person

For bookings, a minimum of 50 people is required. If this count is not met, additional fee to apply.

To book the please contact weddingsejabulani.ca

**Please note, a 15% labour charge will be added to all lunch events along with applicable taxes.
Plated lunches include standard dishes, cutlery, cloth napkins, and water glasses.**

****VENUE RENTAL INCLUDED IN MENU PRICING****

JABULANI

DINNER MENU

Plated Dinner

All plated meals are served with Freshly Baked Dinner Rolls and Creamery Butter along with Premium Bridgehead Coffee and Assorted Tea.

Vineyard Harvest

\$69.95
per person

To Start

Mixed Field Greens with
Cherry Tomatoes,
Cucumber, Sweet Bell
Peppers, Goat Feta and a
Black Olive Tapenade
Dressing

To Follow

Garlic Rosemary Marinated
Chicken Breast, served with
Seasonal Vegetables, Roasted
Potatoes and Apple Demi-Glace

Sundried Tomato, Provolone and
Fresh Basil stuffed Breast +\$5

To Finish

Vanilla Crème Brûlée
with Fresh Berries and
Mint

Cellar Select

\$81.95
per person

To Start

Cinnamon Roasted Squash
topped with Toasted Pumpkin
Seeds or Grilled Kale Caesar with
Bacon Crisps, Herb Croutons,
Shredded Parmesan and a
Creamy Dressing

To Follow

Grilled Beef Striploin served
with Grilled Asparagus, Sautéed
Mushrooms, Mashed Potatoes
and Red Wine Demi-Glace

Grilled 6oz Beef Tenderloin
+\$10.00

To Finish

Vanilla Crème Brûlée
with Fresh Berries and
Mint

VENUE RENTAL INCLUDED IN MENU PRICING

JABULANI

DINNER MENU

A La Carte Plated Dinner

All plated meals are served with Freshly Baked Dinner Rolls and Creamery Butter along with Premium Bridgehead Coffee and Assorted Tea.

TO START

Select one

Cream of Wild Mushroom with a Lemon Cream Drizzle

*Roasted Tomato Bisque with Mozzarella Pearls
Cinnamon Roasted Squash topped with Toasted Pumpkin Seeds*

Carrot and Red Lentil Soup with a Coconut Cream Swirl

*Mixed Field Greens with Cherry Tomatoes,
Cucumber, Sweet Bell Peppers, Goat Feta and a
Black Olive Tapenade Dressing*

Baby Arugula Salad with Strawberries and Shaved Radishes, Toasted Pumpkin Seeds and Balsamic Vinaigrette

Grilled Kale Caesar with Bacon Crisps, Herb Croutons, Shredded Parmesan and a Creamy Dressing

Roasted Sweet Potato and Barley Salad with Green Beans, Toasted Almonds, Goat Cheese and Honey Cider Vinaigrette

add additional soup or salad \$6 pp
cheese course addition \$12.00 pp

****VENUE RENTAL INCLUDED IN MENU PRICING****

JABULANI

DINNER MENU

TO FOLLOW

Select one

POULTRY

\$72.95

Chicken Supreme Stuffed with Sundried Tomatoes, Provolone and Basil served with Seasonal Vegetables, Rosemary Roasted Baby Potatoes and a Tomato Chicken Sauce

\$70.95

Garlic Rosemary Marinated Chicken Breast, served with Seasonal Vegetables, Fresh Herb Roasted Potatoes and Apple Demi-Glace

\$70.95

Maple Glazed Chicken Supreme served with Seasonal Vegetables, Sweet Potato and Sundried Cranberry Wild Rice, Grainy Mustard Chicken Glaze

MEAT

\$85.95

Allspice Braised Beef Short Rib served with Seasonal Vegetables, Whipped Potatoes and a Beef Reduction

\$103.95

Grilled Spiced Lamb Rack served with a Moroccan Roasted Vegetable Couscous and Drizzled with Chermoula Sauce

\$82.95

Whole Roasted Beef Ribeye served with Grilled Asparagus, Sautéed Mushrooms, Mashed Potatoes and Red Wine Demi-Glace

\$69.95

Honey Glazed Pork Tenderloin served with Seasonal Vegetables, Rosemary Roasted Potatoes and Wild Mushroom Cream Sauce

\$94.95

Whole Roasted Beef Tenderloin (6oz) served with Asparagus and Honey Glazed Carrots, Potato Pavé and Port Wine Beef Glaze

FISH

\$76.95

Parsley Crusted Salmon Filet served with Grilled Asparagus, Smoked Salmon and Tomato Gnocchi with a Vodka Cream Sauce

\$75.95

Seared Ling Cod served with Seasonal Vegetables, Roasted Eggplant, Cherry Tomato and Fresh Basil Orzo, and a Fennel Scented Tomato Coulis

\$75.95

Roasted Filet of Salmon, served with Grilled Asparagus, Lemon Caper Smashed Potatoes and a White Wine Demi-Glace

VEGETARIAN

\$71.95

Toasted Quinoa with Mediterranean Grilled Vegetables and Fresh Basil, served with Grilled Halloumi Cheese and Chermoula Drizzle

\$69.95

Grilled Portobello Caps, Wild Rice with Sautéed Spinach, Lemon Garlic Green Beans, and a Tomato Caper Relish

SURF & TURF

\$104.95

Whole Roasted Beef Tenderloin (6oz) and Garlic Sautéed Shrimp, served with Asparagus, Roasted Potatoes and Red Wine Beef Glaze

\$104.95

Whole Roasted Beef Ribeye (6oz) and Salmon Loin (4oz), served with Seasonal Vegetables, Lemon Caper Smashed Potatoes and a Creamy Peppercorn Demi-Glace

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DINNER MENU

TO FINISH

Select one

Chocolate Bavaois with Raspberry Coulis and Chantilly

Classic Vanilla Crème Brûlée with Fresh Berries

Warm Apple Crumble served in an elegant Martini Glass and topped with Vanilla Bean Ice Cream

Baked Vanilla Cheesecake served with Sour Cherry Compote and Whipped Cream

Individual Sugar Pie served with Salted Caramel and a Dollop of Crème Fraiche

CASH OR CONSUMPTION BAR

BAR SET UP FEE - \$250

INCLUDED - 3 hrs service

ADDITIONAL HOURS - \$25 per hour

For bookings, a minimum of 50 people is required. If this count is not met, additional fee to apply.

To book please contact weddingsejabulani.ca

Please note, a 20% labour charge will be added to all dinner events along with applicable taxes. Plated dinners include standard dishes, cutlery, cloth napkins, and water glasses.

*Looking forward to crafting
your event!*

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