

# Showers

By *The Iron Kettle B&B*

## General Information

- \$20 per person before HST and gratuity for any menu choice
- Access from 12 to decorate (no exceptions), shower can start at 1pm, must end by 4pm
- A \$50 non-refundable deposit is required at the time of booking
- All of the items we prepare are made fresh, in-house for your event
- Vegetarian and Vegan options are always available
- All allergies and restrictions will be accommodated with notice
- Confirmed guest count to be confirmed 2 weeks prior to the event.
- Coffee & Tea is included
- White linens are used and included in your booking
- You are welcomed to bring your own wine/punch as well as sweets/desserts at no extra charge
- Minimum sized reservation is 20, and the maximum is 50 for an open house type of shower
- Cheese and Charcuterie Platters are \$6 per person as add-ons
- Fruit and Crudité Platters are \$4 per person as add-ons

☒= Vegetarian

☒= Gluten Free

ⓓ= Dairy Free

Ⓥ= Vegan



# Shower Menu Options

## Brunch

Mushroom and Caramelized Onion Quiche ☒

Sweet Potato and Thyme Frittata ☒☒

Seasonal Vegetable Hash ☒ⓓ

Spelt Scones & Butter Croissants ☒

Buttermilk Belgian Waffles ☒

Pain Perdu Vanilla French Toasts ☒

Fresh Fruits and Maple Syrup ☒☒ⓓⓅ

Housemade Jams and Spreads ☒☒ⓓⓅ

## Lunch

### Sandwiches

Roasted Turkey, Cheddar Cranberry Mayo, Romaine, Artisanal  
Ciabatta

Pesto Chicken, Havarti Cheese, Baby Spinach, Multigrain Ciabatta  
Roasted Vegetables, Hummus, Spring Mix, Fajita ☒ⓓⓅ

### Salads

Greens Mix, Cherry Tomatoes, Cucumbers, Balsamic ☒☒ⓓⓅ

Asian Slaw, Julienned carrots, Green onion, Sesame Dressing ☒☒ⓓⓅ

Ontario Quinoa Salad, Purple Beets, Fresh herbs, Crumbled Chevre  
☒☒Ⓟ

## Appetizers

Choice of 6 appetizers per person from attached page

# Shower Menu Options

## From the Land

The Iron Kettle Beef Slider, Red Pepper Relish, Lemon Aioli (D)  
Herb Crusted Spring Lamb Chop, Chimichurri Drizzle (X)(D)  
Braised Beef Cheek Taco, Crumbled Feta, Purple Cabbage Slaw (X)  
Duck Breast Spiedini, Apple and Mustard Glaze (X)(D)  
Chicken Quesadilla, Roasted Corn, Ontario Cheddar

## From the Fields

Sweet Potato or Yukon Gold Potato Frites, Chipotle Mayo Shooters (X)(X)(D)(V)  
Crisp Vegetable Spring Rolls, Chile Mango Plum Sauce (X)(D)(V)  
Seasonal Vegetable Soup Shooter (X)(X)(D)(V)  
Miniature Seasonal Salad (X)(X)(D)(V)  
Heirloom Tomato, Buffalo Mozzarella, Basil (X)(X)(V)  
Mushroom Risotto Arancini, Lemon Cream (X)  
Grilled Vegetable Pizzetta, Goat Cheese Crumble, Herb Pesto (X)  
Crispy Shiitake Mushroom and Tofu Skewer, Maple Drizzle (X)(X)(D)(V)  
Pakora - Curried Root Vegetable Fritter (X)(X)(D)(V)

## From the Water

Mini Crab Cake Lollipop, Lemon Aioli (X)(D)  
Grilled Pickerel Cheek, Capers and Sundried Tomato Chutney (X)(X)(D)  
Pan Seared Sea Scallop, Sweet Squash Puree (X)(X)(D)  
Crispy Perch Fish Taco, Avocado, Rainbow Slaw (X)(D)  
Finely Sliced Beet Cured Salmon on a Buckwheat Blini (X)(X)  
Baked Oysters Rockefeller, Spinach and Cheese gratin (X)  
Freshly Shucked Oyster, Mignonette (X)(X)(D)

## Platters

Artisanal Ontario Cheese, House Made Preserves, Fresh Seasonal Fruit  
Local Charcuterie - a selection of cured meats, patés and pickles  
Seasonal Fruit Platter  
Seasonal Heirloom Crudité Platters, Hummus, Buttermilk Ranch