



OAKVILLE LEGACY

Menu

Classic Antipasto Bar

- All Classic Cocktail-Style Hors D'oeuvres
- Cheese Platter
- Deli Platter
- Bruschetta & Focaccia
- Caprese Salad
- Grilled zucchini, eggplant, and peppers
- Olives, Artichokes, Sundried Tomato, & Marinated Mushrooms
- Parmigianno Baked Polenta Fries
- Vermouth sautéed mini sausage
- Two Chef's Selection Signature Hot Dishes

Premium Antipasto Bar

- All Classic Antipasto Items
- Fish Salad
- Fried Shrimp, Calamari, and Scallops
- Sautéed Mussels and Clams in Spicy Thai Sauce
- Shrimp Cocktail
- Smoked Salmon
- Zuppa di Pesce (shrimp, calamari, scallops, and crab legs) in a white wine garlic sauce



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Cocktail Stations

Included for weddings is a Bartender's Creation Specialty Cocktail Station, prepared live during the cocktail hour.

Martini Bar & Ice Luge

Cacao chocolate, green apple, cranberry cosmo, and Bond classic martinis shaken and poured over an empire ice luge.

Cognac Station

Remy Martin VSOP, Courvoisier VS Cognac, Hennessy VSOP.

Wine Stationhouse

House red and white Italian wine poured live during the cocktail hour.

Sangria Station

Red and Gold Sangria served in decanters with fresh fruit.

Prosecco Station

Prosecco with berries prepared live during the cocktail hour.

Custom Signature Drink Station

One signature drink of your choosing, prepared live during the cocktail hour.

Appetizers

Plated

Rustic

Prosciutto, cantaloupe, grilled zucchini and eggplant, olives, artichokes, Fior Di Latte, marinated tomato, bruschetta.

Seaside

Prosciutto, grilled zucchini, eggplant, seafood salad, olives, artichokes, marinated tomato, and Fior Di Latte, bruschetta.

Shrimp Cocktail

Three perfectly boiled shrimp, married with a delicious cocktail sauce, served in a champagne glass.



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Rice & Risotto

Asparagus and Wild Mushroom

Risotto with cut asparagus and mushrooms.

Red Beet

Red beet risotto with basilico and feta cheese.

Rice Primavera

With mixed vegetables.

Rice Portuguese Style

With baby shrimp.

OR

Pasta

Alfredo | Tomato | Rose | Alla Vodka

Agnelotti

Stuffed with cheese.

Cannelloni (choice stuffing)

Bolognese stuffed | Cheese stuffed.

Linguini

With shrimp (Additional Fee) | Alle Vongole. (with clams) (Additional Fee)

Lasagna

Bolognese (meat filled) | Verdure (vegetarian)

Penne

Rigatoni

Rotolo

Stuffed with spinach and ricotta.



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Entrée

8oz. Filet Mignon

Bacon wrapped and made with sautéed onions and mushrooms. Served with gravy. (Red wine demi glaze | peppercorn sauce | cognac jus)

8oz. Striploin Steak

Grilled with herb butter and served with gravy.

8oz. Beef Tenderloin

Sautéed with onions and mushrooms. Served with gravy. (Red wine demi glaze | peppercorn sauce | cognac jus)

8oz. Rib-Eye

Grilled with herb butter and served with gravy.

8oz. Chicken Supreme

Choice of one of the following:

Blackberry Glazed | Cordon Bleu | Grilled with Lemon Sauce | Honey Baked Garlic Chicken | Peppers and Asiago Stuffed | Parmigiana.

3oz. Veal

Parmigiana | Scaloppini (mushroom sauce)

6oz. Duck Breast

Roasted and served in a melted asiago or soy sauce.

6oz. Salmon

Served in a maple glaze.

8oz Frenched Veal Chop,

Grilled and served with gravy.

12oz. Braised Short Rib

(Bone in) Marinated in onions, carrots, celery, salt, and pepper and slow cooked. Served with duchess potatoes and seasonal vegetables.



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E n t r é e (Additional Fee)

Rack of Lamb, 4 Bone

In a Red wine demi glazed.

8oz. Prime Rib

Served with gravy

4oz. Lobster Tail Gratin

Baked with a covering of buttered breadcrumbs and grated cheese, in a white wine lemon, sauce.

4oz. Jumbo Shrimp

Sautéed in garlic butter, white wine, and lemon juice or drizzled with Pesto (2).

All Entrées are served with roasted potatoes and seasonal vegetables. Red meat finished medium for all guests. Salad center table. All seafood prices are subject to managers review prior to booking. Please note that certain options are seasonal and may not be available during certain times.

S a l a d

Served center of table (can be served as 1st course with additional fee)

Legacy House

Specialty Ambassador House Salad with spring mix, shredded carrots, chopped cucumbers and fresh cut onions, tossed in a honey balsamic vinaigrette.

Caesar

Romaine lettuce with croutons, lemon juice, olive oil, freshly chopped garlic, grated parmesan cheese, and bacon bits.



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D e s s e r t

Apple Blossom

Oakville Legacy signature. Prepared in house and served with vanilla ice cream and drizzled with caramel

Lemon Sorbet

Lemon sorbet in the shell, served in a champagne glass.

Tartufo

Blend of chocolate and vanilla and served in a champagne glass with whipped cream and a mint leaf.

Crème Brulee

Rich custard base, topped with caramelized sugar, and berries.

Crepes

Stuffed with vanilla ice cream and topped with berry sauce

New York Cheesecake

Slice of NY cheesecake drizzled with strawberry sauce and caramel.

Lava Cake

Served warm with vanilla ice cream.



OAKVILLE LEGACY

LATE NIGHT SWEET & SAVOURY

Signature Sweet Table \$8

Seasonal fresh fruit platters, assorted European pastries, a variety of curated cakes.

Chocolate Fountain \$5

Fresh pineapple, bananas, strawberries, biscotti, and marshmallows, served under a cascading chocolate waterfall.

Belgian Waffle and Ice Cream Bar \$5

Crêpes and waffles presented with vanilla and chocolate ice cream, whipped cream, chocolate and caramel sauces, caramelized bananas, fresh strawberries, sprinkles, crushed Oreos, and Skor bits with waffle baskets, cones, and cups with mini gelato spoons.

Porchetta Carving Station \$ 6.99

Served with soft buns, hot peppers, and sautéed onions.

Sliders and Poutine

Mini hamburgers and boxes of crispy French fries served with gravy, cheese curds, lettuce, Roma tomatoes, bacon bits, ketchup, mustard, relish, and chipotle mayonnaise.

Poutine Bar & chicken wings \$6.99

Pizza Station \$ 5

Meat, cheese, and vegetarian pizzas

Portuguese Style Seafood Buffet \$25

Baby boy lobster, clams in a white wine sauce, Dungeness crab, fried and steamed calamari and shrimp, mussels in a spicy onion sauce, shrimp and cod patties, fruit platters, European pastries and cakes, and a grand ice sculpture.



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Bars and Alcohol

Additional alcohol, beyond what is provided by Oakville Legacy, must be purchased under Oakville Legacy Liquor License and are subject to a 20% fee above the LCBO or Beer Store cost. For the safety of guests and staff, after dinner service, wine will only be available at the bar by the glass and all wine bottles will be removed from tables. Oakville Legacy reserves the right to refuse service to patrons who do not abide by Oakville Legacy policies or display signs of intoxication. Bars adhere to a strict 7-hour time limit. Extensions are subject to a \$1000.00 per 0.5-hour fee. Oakville Legacy must provide all alcohol. Any alcohol not provided by Oakville Legacy will be confiscated. All items in bars are subject to change without notice.

Standard Bar (Unlimited)

• Absolute Vodka • Beefeater London Dry Gin • White Rum • The Grants • House Red
Wine • House White Wine • House Champagne

Budweiser, Coors Light.

Premium Bar (Unlimited)

• Aperol • Campari • Grey Goose • Crown Royal • Jameson Whiskey • Glenfiddich 12 Year Old Single Malt Scotch Whisky • Johnnie Walker Black Label Scotch Whisky • VSOP • Malibu Coconut Rum • Baileys Original Irish Cream • Sour Puss Apple • Sambuca Ramazzotti • Martini Sweet Vermouth • Bacardi Superior White Rum • Peach Schnapps • McGuinness • Tequila • Jagermeister • Soho Lychee Liqueur • Fireball • House Red Wine • House White Wine • House Champagne

Budweiser, Coors Light, Corona, Heineken