

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, Pumpernickel 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, broccocini and mozzarella blend, cherry tomato, fresh basil, balsamic reduction, arugula

Vegetarian: mushroom, red onion, cherry tomato, basil, tomato sauce, mozzarella

