



MJ INGRIBELLI
WEDDING
PACKAGES

2026



Menu

Tier 1

Dinner

Fresh Bread and Butter

Choice of Salad

Choice of 2 Proteins

Choice of 2 Sides

Served buffet, family or plated style

Included Services

Professional Chef and Service Staff on Site

China Dinnerware & Cutlery

Wine & Water Glasses

Water Carafes

Linen Napkins

Food Service and Clean up

Private Tasting and Menu Consultations

Event Manager on Site

Starting at \$60 per guest

+ hst 13% and grats 15%

Based on a minimum of 50 guests

Menu

Tier 2

Reception

Grazing Table

1-hour service during reception

Dinner

Fresh Bread and Butter

Choice of Salad

Choice of 2 Proteins

Choice of 2 Sides

Served buffet, family or plated style

Dessert

Dessert Platter

Coffee and a Selection of Teas

Served as a station

Included Services

Professional Chef and Service Staff on Site

China Dinnerware & Cutlery

Wine & Water Glasses

Water Carafes

Linen Napkins

Food Service and Clean up

Private Tasting and Menu Consultations

Event Manager on Site

Starting at \$85 per guest

+ hst 13% and grats 15%

Based on a minimum of 50 guests

Menu

Tier 3

Reception

Choice of 3 Passed Appetizers or
a Grazing Table

1-hour service during reception

Dinner

Fresh Bread and Butter

Choice of 2 Salads

Choice of 2 Proteins

Choice of 2 Sides

Served buffet, family or plated style

Dessert

Choice of Local Pies, Cheesecakes, or Mini

Desserts & Fresh Fruit

Coffee and a Selection of Teas

Served as a station or plated

Included Services

Professional Chef and Service Staff on Site

China Dinnerware & Cutlery

Wine & Water Glasses

Water Carafes

Linen Napkins

Food Service and Clean up

Private Tasting and Menu Consultations

Event Manager on Site

Starting at \$95 per guest

+ hst 13% and grats 15%

Based on a minimum of 50 guests

Menu

Food Stations

Dinner

Fresh Bread and Butter
Choice of 3 - 5 Food Stations
Served as a live station

Included Services

Professional Chef and Service Staff on Site
China Dinnerware & Cutlery
Wine & Water Glasses
Water Carafes
Linen Napkins
Food Service and Clean up
Private Tasting and Menu Consultations
Event Manager on Site

From \$75 - \$100 per guest
+ hst 13% and grats 15%
Based on a minimum of 50 guests

Menu
Choices



Appetizers

Cranberry Brie Bites

Prosciutto & Apricot Crostini

Tomato Bocconcini Skewers

Smoked Salmon on Rye

Mini Yorkshire Pudding

With Shaved Beef & Caramelized Onions

Stuffed Mushrooms

With Cheese or Crab & Artichoke

**Chicken Caesar Salad in Parmesan
Cheese Basket**

Antipasto Skewers

Jumbo Shrimp Skewers

Mini All-Beef Meatballs

In our homemade tomato sauce

Bruschetta Crostini

Mini Quiche

Cheese-Stuffed Dates

Wrapped in prosciutto

Vegetable Rice Paper Rolls

Sausage Rolls

Lamb Lollipops+

Grazing Table

An abundant spread of meats, cheeses, crackers, artisan breads, pickled vegetables, olives, dried and fresh fruit and a crudité platter with dips



WEDDING PACKAGES



Salads

House Salad

A fresh mix of seasonal greens, cherry tomatoes, cucumbers, tri-colour peppers, and red onions tossed in a housemade vinaigrette dressing

Caesar Salad

Crisp romaine lettuce, in a classic creamy Caesar dressing, topped with croutons, bacon, fresh lemons and shaved parmesan

Greek Salad

Romaine lettuce, cucumbers, red onion, kalamata olives, tri-colour peppers, creamy feta cheese tossed in a housemade Greek dressing

Pasta Salad

Rotini pasta, tri-colour peppers, tomatoes, cucumbers, red onions in a light housemade vinaigrette dressing

Potato Salad

Tender baby potatoes, chopped celery, tri-colour peppers, red and green onions with a creamy dressing and fresh herbs

Berry Spinach Salad

Baby spinach and mixed greens, topped with fresh berries, cucumbers, red onions, and goat cheese, all tossed in a poppy seed dressing

Coleslaw

Crisp shredded cabbage and carrots, served your way - tossed in a creamy dressing or with an apple ginger vinaigrette

Citrus Salad

Heritage mixed greens with mandarin oranges, chopped pinenuts and a housemade citrus vinaigrette



Sides

Roasted Seasonal Vegetables

A medley of in-season vegetables oven-roasted with fresh herbs

Roasted Root Vegetables

Oven-roasted carrots, parsnips, turnips, rutabagas, and onions, finished with fresh herbs

Corn on the Cob

Fresh corn topped with melted butter

Roasted Red Skin Potatoes

Red skin potatoes oven-roasted and topped with fresh thyme and rosemary

Baby New Potatoes

Baby potatoes oven-roasted until crispy and tossed in parsley butter

Mashed Potatoes

Creamy mashed potatoes whipped until smooth with a touch of butter & cream

Fingerling Potatoes

Crispy fingerling potatoes roasted with olive oil and fresh herbs

Mac & Cheese

Creamy macaroni tossed with a homemade cheese sauce, topped with breadcrumbs and baked for a crispy crust

Penne with Tomato Sauce

Penne topped with our housemade tomato basil sauce

Penne ala Vodka

Penne tossed in a creamy tomato-vodka sauce with fresh garlic and herbs

Homemade Meatballs

Chef's signature meatballs topped with a housemade tomato sauce



Proteins

We offer vegan, vegetarian & halal options in place of selected proteins for guest who require on request

Lemon Chicken

Skin on boneless roast chicken served with charred lemon and fresh herbs

BBQ Chicken with Pineapple

Skin on boneless BBQ chicken served with our tangy BBQ sauce and grilled pineapple

Chicken Parmesan

Breaded chicken cutlets topped with our housemade tomato sauce and melted mozzarella, baked until golden

Chicken Supreme

Pan-seared chicken breast coated in a rich Pommery mustard cream sauce

Grilled Salmon

Atlantic salmon grilled and topped with fresh herbs - can be served plain, with lemon dill butter or our mango salsa+

Crackling Pig Roast

Slow-roasted pig with crisp golden skin, hand-carved

Pulled Pork

Slow-cooked pulled pork, tossed in a rich smoky BBQ sauce

Smoked Beef Brisket

Slow-smoked brisket rubbed with our spice blend, hand-carved



Food Stations

Choose 3-5 food stations from the options below

Taco Station

Corn and flour tortillas with strips of chicken or beef and your choice of toppings:

- Roasted Peppers & Onions
- Shredded Cheese
- Lettuce
- Pico de Gallo
- Sour Cream
- Guacamole

Served with chips and salsa

Carving Station

Shaved sirloin (Brisket, NY Striploin+, Beef Tenderloin+) topped with jus and your choice of toppings:

- Caramelized Onions
- Roasted Peppers & Mushrooms
- Horseradish

Served with crostini

Add mashed potatoes+

Mashed Potato Martini Station

Creamy mashed potatoes served in a martini glass with your choice of toppings:

- Pulled Pork
- Bacon
- Shredded Cheese
- Caramelized Onion
- Crispy Onions
- Greens Onions
- Sour Cream
- Gravy

Crackling Pig Roast Station

Roast pig cooked on site and carved fresh, served with slider buns, coleslaw and BBQ sauce

Pasta Station

Penne with choice of our homemade tomato basil sauce, alfredo sauce, or oil & garlic; and toppings:

- Roasted Pepper & Onions
- Italian Sausages
- Homemade Meatballs
- Spinach
- Parmesan & Chilli Flakes

Salad Station

Mixed greens and a selection of dressings with your choice of toppings:

- Tomatoes
- Cucumbers
- Red Onions
- Tri-Colour Peppers
- Croutons

Antipasto Station

An abundant spread of meats, cheeses, crackers, artisan breads, pickled vegetables, olives, dried and fresh fruit and a crudité platter with dips

Dessert Station

Gourmet desserts and homemade churros cooked on site and served with chocolate and caramel sauce



Late Night

Includes disposable plates, cutlery, and napkins
Can be added to any wedding package - contact for pricing

Local Pizza

A selection of fresh local pizza: Pepperoni, Cheese and Vegetarian

Snack Bar

A variety of chips, pretzels & dips

Gourmet Grilled Cheese Station

Live Chef Station - Grilled cheese on artisan breads

Choose from: Cheddar, Cheddar & Bacon, Brie & Fig, Swiss & Mushroom

Mashed Potato Martini Bar

Creamy mashed potatoes served in a martini glass with your choice of toppings:

- Pulled Pork,
- Bacon
- Shredded Cheese
- Caramelized Onion
- Crispy Onions
- Green Onions
- Sour Cream
- Gravy

Mac & Cheese

Creamy macaroni tossed with a homemade cheese sauce, topped with breadcrumbs and baked for a crispy crust

Add brisket or pulled pork+

Food Truck

Our own MJ Ingribelli Food Truck serving a variety of items, including fresh french fries, poutine & churros

Contact us for more info



How to Book:

- Contact us to book a consultation
- Choose your package and menu options, and we will provide a quote
- Enjoy a private tasting
- Arrange a site visit of your wedding location
- A deposit of \$500 is required to book
- We offer flexible payment plans with the final payment due 48 hours before the date

✉ mjingribelli@gmail.com

☎ (289) 686-4296

Children under 3 are free, and youth under 12 are ½ off.

Almost all items can be modified for dietary needs or allergies.

