

Banquet Package Menus

(Plate Service)

Banquet Menu A - (choose one (1) item per course)

<u>Antipasto:</u>	Antipasto de la Casa or Antipasto Prosciutto Melone	
<u>Soup:</u>	Tortellini en Brodo or Chicken Pastini	
<u>Pasta:</u>	Cannelloni, Manicotti or Lasagna in Tomato Sauce	
<u>Salad:</u>	European Blend Salad	
<u>Main Entrée:</u>	Prime Rib of Beef Au Jus (8oz).....	\$90
	Mixed Grill (<i>Filet of Beef –4oz, Breast of Chicken –4oz</i>).....	\$91
	Ontario Veal Chop.....	\$102
	Filet of Beef (6oz).....	\$96
<u>Dessert:</u>	Tiramisu or Triple Chocolate Pecan Pie	
<u>Late Night Service:</u>	Includes all of the following: European Deli Meats, Domestic Cheese Tray, Fresh Vegetables and Dip, Pickle and Olive Tray, Fresh Fruit Display (<i>Note: late service buffet style</i>)	

*Seafood Platter add \$13.00 per person (2 shrimps, 2 Scallops, 4 Calamari each)

Banquet Menu B - (choose one (1) item per course)

<u>Antipasto:</u>	Prosciutto Melone	
<u>Soup:</u>	Stracciatella or Chicken Pastini	
<u>Pasta:</u>	Penne, Fettuccini, Linguini or Fusili (<i>choice of sauces: Tomato, Pesto or Rosé</i>)	
<u>Salad:</u>	Insalada Della Casa	
<u>Main Entrée:</u>	Breast of Chicken Supreme stuffed with Spinach and Mushrooms	
	\$76
	Veal Picatta.....	\$79
	Chicken Cordon Bleu.....	\$77
	Prime Rib of Beef au Jus (8oz).....	\$81
<u>Dessert:</u>	Strawberry Shortcake, Tuxedo Truffle Mousse Cake or N.Y. Cheesecake with Raspberry Coulis or chocolate sauce with coconut topping	
<u>Late Night Service:</u>	Pizza and Bruschetta (<i>note: late service buffet style</i>)	

*Seafood Platter add \$13.00 per person (2 Shrimps, 2 Scallops, 4 Calamari each)

Banquet Menu C - (choose one (1) item per course)

<u>Canapés:</u>	Chef's selection of Hot and Cold Hors D'Oeuvres (based on 2 pieces per person)	
<u>Appetizer:</u>	Cream Soup selection or Tossed Garden Salad	
<u>Main Entrée:</u>	Grain Fed Breast of Chicken with an Orange and Smoked Paprika Reduction	\$49
	Steamed Filet of Salmon resting in a pool of Spinach Veloulee	\$50
	Black Angus Roasted Top Sirloin of Beef served with a Bordelaise Sauce	\$51
<u>Dessert:</u>	Orange Shortcake or Silk Chocolate Truffle Cake	
<u>Late Night</u>	Finger Sandwiches and Vegetables and Dip	
<u>Service:</u>	(note: late service buffet style)	

Banquet Menu D - (choose one (1) item per course)

<u>Canapés:</u>	Chef's selection of Hot and Cold Hors D'Oeuvres (based on 2.5 pieces per person)	
<u>Soup:</u>	Carrot and Cheddar Soup, Cream of Leek and Potato Soup	
<u>Salad:</u>	Bundle Wrapped Market Fresh Salad	
<u>Main Entrée:</u>	Grain Fed Breast of Chicken Supreme stuffed with Spinach, Ricotta and Porcini Mushrooms	\$59
	Oven Roasted Striploin of Beef with a Madeira Wine Sauce.....	\$61
	Salmon Wellington.....	\$63
<u>Dessert:</u>	Lemon Shortcake, Chocolate Tuxedo Truffle Mousse Cake or Triple Chocolate Pecan Pie	
<u>Late Night</u>	Mini Deli Sandwiches and Fresh Cut Vegetables	
<u>Service:</u>	(note: late service buffet style)	

Included in All Banquet Package Menus:

Choice of Potato or Rice, Seasonal Vegetables, Rolls and Butter, Coffee and Tea,
Non-Alcoholic Punch Service at arrival, Soft Drinks (during dinner only)
Floor length white table linen with a coloured overlay and linen napkins
(colour to be chosen from selection provided and is subject to availability).