



2011-2012

Wedding Packages

Platinum Package

(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).....	\$101
	Mixed Grill (Filet of Beef –4oz, Breast of Chicken –4oz).....	\$99
	Ontario Veal Chop.....	\$112
	Filet of Beef (6oz).....	\$106
<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)*

Gold Package

(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	
	\$83
	Veal Picatta.....	\$87
	Chicken Cordon Bleu.....	\$84
	Prime Rib of Beef au Jus (8oz).....	\$89
<u>Dessert:</u>	Strawberry Shortcake, Tuxedo Truffle Mousse Cake or N.Y. Cheesecake with Raspberry Coulis or chocolate sauce with coconut topping	

Late Night Service: Pizza & Bruschette

Silver Package

(Choose one (1) item per course)

<u>Canapés:</u>	Chef's selection of Hot and Cold Hors D'Ouevres <i>(based on 2.5 pieces per person)</i>	
<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	\$65
	Oven Roasted Strip loin of Beef with a Madeira Wine Sauce	\$68
	Salmon Wellington.....	\$71
<u>Dessert:</u>	Lemon Shortcake, Chocolate Tuxedo Truffle Mousse Cake or Triple Chocolate Pecan Pie	
<u>Late Night Service:</u>	Mini Wrap Sandwiches & Nachos with Dip <i>(note: late service buffet style)</i>	

Bronze Package

(Choose one (1) item per course)

<u>Canapés:</u>	Chef's selection of Hot and Cold Hors D'Ouevres <i>(based on 2 pieces per person)</i>	
<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	\$55
	Steamed Filet of Salmon flavoured with Fresh Ginger & Lemon Grass.....	\$56
	Black Angus Roasted Top Sirloin of Beef served with a Bordelaise Sauce	\$57
<u>Dessert:</u>	Lemoncello Gelato or Silk Chocolate Truffle Cake	
<u>Late Night Service:</u>	Kettle Chips & Nacho Chip with Dips <i>(note: late service buffet style)</i>	

Included in All Banquet Package Menus:

Choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, 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).

Children Menu Options

Starter: Crispy Fresh Vegetables and Dip
Baby Greens Mixed Salad
Garden Tomato Soup

Entrée: Chicken Fingers and Fries
Chef's Pasta in a Tomato Sauce
Pepperoni Pizza Slices

Dessert: Chef's Choice of Dessert
Sliced Fresh Fruit
Home-baked Chocolate Chip Cookies

Pricing Per Child: \$20

Each Child's Meal includes one Appetizer, one Entrée and one Dessert Choice.
All Meals include Juice, Pop or Milk and Rolls and Butter

Dinner Menus (Buffets)

Add Surcharge of \$3.00 per Person if Less than 40 Persons

The Executive Buffet Menu

Salads:

Tomato & Fennel Salad, Centurion Salad,
Rice Noodles with Mango and Sweet Chili Sauce, Rotini Pasta Salad

Cold Platters:

Fresh Mixed Vegetables with Creamy Dip,
Savoury Dips with Flatbreads and Crostini
Pickle and Olive Tray

Main Entrées:

Sliced Angus Top Sirloin of Beef with Herb Au Jus,
Baked Boneless Breast of Chicken covered with Granary Mustard Brandy Cream Sauce,
Stuffed Pasta in your choice of Rose sauce or a Gorgonzola Cream Sauce
Roasted potatoes or a Basmati Rice Pilaf

Dessert:

Assorted Italian & French Pastries and Sliced Fresh Fruit

Price per Person: \$36.50

The Connoisseur Buffet Menu

Salads:

Traditional Caesar Salad,
Rosemary Scented Potato Salad in a Honey and Peppercorn glaze,
Baby Spinach Salad garnished with Dried Cranberries and Crumbled Canadian Feta
Cheese, Marinated Green Bean, Cauliflower, Broccoli & Carrot in a Thai Infused
Vinagrette Vegetable, Mediterranean Style Bean Salad

Cold Platters:

Assorted Domestic and Imported Cheese with
Fruit Garnish,
Smoked Salmon Platter, Shrimp Pyramid

Main Entrées:

Carved Prime Rib of Beef (*Carver Included*),
Glazed Quebec Maple Ham,
Butter Chicken on a Bed of Basmati Rice,
Stuffed Pasta in your choice of Rose sauce or a Gorgonzola Cream Sauce

Dessert:

Assorted Bars & Squares, Italian & French Pastries, Sliced Fresh Fruit, and Chocolate
Dipped Strawberries

Price per Person: \$43.25

All buffets are served with choice of Potatoes or Rice Pilaf,
And include Seasonal Vegetables, Rolls and Butter, Coffee and Tea.