

PLATED ONE

\$39.95 PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

SERVED DINNER

APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLLED GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE

CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA

MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE

BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE

ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE

BABY SPINACH HONEY POACHED PEARS, CRUMBLLED GOAT CHEESE & APPLE CIDER VINAIGRETTE

ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

PANKO CHICKEN - FILLED WITH GOAT CHEESE AND ROASTED RED PEPPER, LIGHT CREAM SAUCE

CHICKEN SUPREME - CLASSIC CHICKEN SUPREME FILLED WITH A MUSHROOM DUXELLE, LIGHT PAN SAUCE

PROSCIUTTO CHICKEN - FILLED WITH ASIAGO, SPINACH AND SHALLOT, LIGHT CREAM SAUCE

HERB CRUSTED RIBEYE - CARVED ON SITE AND SERVED WITH AU JUS

ROASTED TENDERLOIN OF PORK - SERVED WITH A VIDALIA ONION-APPLE COMPOTE

PAN-SEARED TILAPIA - WITH SHRIMP SKEWER AND SUNDRIED TOMATO-CREAM SAUCE

ALMOND CRUSTED SALMON - WITH BROWNEED BUTTER-ORANGE SAUCE WITH CARAMELIZED SHALLOTS

EGGPLANT PARMESAN - WITH MOZZARELLA CHEESE AND TOMATO SAUCE

SIDES

(CHOOSE TWO)

ROASTED RED SKIN POTATOES

MASHED POTATOES

MEDLEY OF VEGETABLES

ROASTED ROOT VEGETABLES

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE

PLATED TWO

\$42.95 PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

COCKTAIL HOUR

STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, HUMMUS AND PITA TRIANGLES

SERVED DINNER

APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLED GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE
CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA
MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE
BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE
ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE
BABY SPINACH HONEY POACHED PEARS, CRUMBLED GOAT CHEESE & APPLE CIDER VINAIGRETTE

ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

PANKO CHICKEN - FILLED WITH GOAT CHEESE AND ROASTED RED PEPPER, LIGHT CREAM SAUCE
CHICKEN SUPREME - CLASSIC CHICKEN SUPREME FILLED WITH A MUSHROOM DUXELLE, LIGHT PAN SAUCE
PROSCIUTTO CHICKEN - FILLED WITH ASIAGO, SPINACH AND SHALLOT, LIGHT CREAM SAUCE
HERB CRUSTED RIBEYE - CARVED ON SITE AND SERVED WITH AU JUS
ROASTED TENDERLOIN OF PORK - SERVED WITH A VIDALIA ONION-APPLE COMPOTE
PAN-SEARED TILAPIA - WITH SHRIMP SKEWER AND SUNDRIED TOMATO-CREAM SAUCE
ALMOND CRUSTED SALMON - WITH BROWNED BUTTER-ORANGE SAUCE WITH CARAMELIZED SHALLOTS
PORTOBELLO MUSHROOM WELLINGTON - WITH GRUYÈRE CHEESE, PUFF PASTRY AND SHERRY CREAM
EGGPLANT PARMESAN - WITH MOZZARELLA CHEESE AND TOMATO SAUCE

SIDES (CHOOSE TWO)

ROASTED RED SKIN POTATOES
MASHED POTATOES

MEDLEY OF VEGETABLES
ROASTED ROOT VEGETABLES

DESSERT (ALTERNATING)

APPLE BLOSSOM
TUXEDO TRUFFLE MOUSSE CAKE

PLATED THREE

\$44.95 PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

COCKTAIL HOUR

STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, BRUSCHETTA BAR

SERVED DINNER

APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLER GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE
CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA
MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE
BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE
ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE
BABY SPINACH HONEY POACHED PEARS, CRUMBLER GOAT CHEESE & APPLE CIDER VINAIGRETTE

ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

PANKO CHICKEN - FILLED WITH GOAT CHEESE AND ROASTED RED PEPPER, LIGHT CREAM SAUCE
CHICKEN SUPREME - CLASSIC CHICKEN SUPREME FILLED WITH A MUSHROOM DUXELLE, LIGHT PAN SAUCE
PROSCIUTTO CHICKEN - FILLED WITH ASIAGO, SPINACH AND SHALLOT, LIGHT CREAM SAUCE
HERB CRUSTED RIBEYE - CARVED ON SITE AND SERVED WITH AU JUS
BACON WRAPPED FILET MIGNON - SERVED WITH A BRANDY-HORSRADISH REDUCTION
ROASTED TENDERLOIN OF PORK - SERVED WITH A VIDALIA ONION-APPLE COMPOTE
PAN-SEARED TILAPIA - WITH SHRIMP SKEWER AND SUNDRIED TOMATO-CREAM SAUCE
ALMOND CRUSTED SALMON - WITH BROWNED BUTTER-ORANGE SAUCE WITH CARAMELIZED SHALLOTS
PORTOBELLO MUSHROOM WELLINGTON - WITH GRUYÈRE CHEESE, PUFF PASTRY AND SHERRY CREAM
EGGPLANT PARMESAN - WITH MOZZARELLA CHEESE AND TOMATO SAUCE

SIDES (CHOOSE TWO)

ROASTED RED SKIN POTATOES
MASHED POTATOES

MEDLEY OF VEGETABLES
ROASTED ROOT VEGETABLES

DESSERT (ALTERNATING) CHOOSE 2

CREME BRULEE
ROCKSLIDE CHOCOLATE BROWNIE AND CARAMEL CAKE

PLATED ADD-ONS SOUPS

(\$3.75 PER GUEST)

**MINISTRONE
BUTTERNUT SQUASH
ITALIAN WEDDING SOUP**

**CORN BISQUE
CALDO VERDE
WILD MUSHROOM CREAM**

PASTA (\$4.50 PER GUEST)

**LASAGNA
MUSHROOM ROTOLO
RICOTTA MANICOTTI**

**TORTELLINI ROSE
PENNE A LA VODKA
BEEF CANNELONI ALFREDO**

ANTIPASTO PLATES (\$6.25 PER GUEST)

**PROSCIUTTO, SALAMI, MELON, BOCCONCINI, MARINATED EGGPLANT, MARINATED
MUSHROOMS, OLIVES**

**THE FOLLOWING IS A LIST OF ITEMS THAT IS INCLUDED WITH ALL OF OUR
PACKAGES:**

CHINA, FLATWARE AND TABLE GLASSWARE

GUEST LINENS FOR TABLES

IN BLACK, WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

COMPLETE SETUP OF FOOD SERVICES

FRESHLY BAKED DINNER ROLLS AND BUTTER

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

TEAR DOWN AND CLEAN UP IS **NOT INCLUDED BUT ARRANGEMENTS MAY BE MADE**