

Wedding

2012
ALL INCLUSIVE
MENU PACKAGES

Reception

Chef's selection of Hot and Cold hors d'oeuvres

Dinner

- Caramelized Onion Soup with Gruyere Cheese Crouton
- Mescaline Salad with Cucumber & Charred Tomato with Aged Balsamic Dressing
- Chicken Supreme filled with Oka Cheese, Charred Red Pepper & Spinach, Red Wine-Chicken Jus, Roasted Potato & Seasonal Vegetables
- French Vanilla Ice Cream with Berries & Milk Chocolate Drizzle

\$110 per person

Menu I

- Peaches & Cream Corn- Crab Chowder
- Hearts of Romaine & Radicchio Salad with Herb-Garlic Crouton & Lemon-Parmesan Dressing
- Roast Beef Striploin with Madagascar Peppercorn-Cognac Sauce, Scalloped Potato & Seasonal Vegetables
- Raspberry Tartufo

\$115 per person

Menu II

- Tomato-Gin Soup with Cannellini Beans & Basil Sour Cream
- Young Spinach Salad with Orange-Sesame Dressing, Toasted Almonds, Radish & Grilled Mushrooms
- Tornado of Atlantic Salmon with Marsala Wine Sauce, Grilled Jumbo Shrimp, Basil Whipped Potato & Seasonal Vegetables
- B 52 Crème Brûlée

\$125 per person

Menu III

- Manhattan Seafood Chowder
- Salad of Baby Spinach, Young Arugula & Radicchio with Crumbled Goat Cheese & Caramelized Shallot-Sherry Vinaigrette
- Seared Angus Filet of Beef & Jumbo Prawns with Red Wine Truffle Sauce,
- Roasted Red New Potato & Seasonal Vegetables
- Orange-Chocolate Cake

\$125 per person

Menu IV

All above prices include: Exclusive use of our banquet facility, 6 hours of open bar, Our House VQA Wine, Champagne toast, Late night coffee station and cake cutting, Chair covers, tablecloths and napkins (supplied by Chair Covers Plus), Room rental, All applicable taxes and service charges

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Menu Enhancements

On site service set up and chair rental **\$5.00** per person plus applicable taxes and service charges

RECEPTION ANTIPASTO BAR

(Additional **\$5** per person)

PASTA OPTIONS

(Additional **\$5** per person. Substitute a soup for a pasta course at no additional charge)

- Baci Pasta filled with Ricotta Cheese, Leek & Mushroom, tossed in a Tomato-Roasted Red Pepper Sauce
 - Tortellini Olio tossed with Olives, Fresh Basil & Tomato Two Ways, Sun-Dried Tomato & Roasted Roma Tomato with Garlic
 - Penne Pasta A la Vodka with shaved Asiago Cheese
 - Tri-Colour Cheese Ravioli with Sun-Dried Tomato & Basil Cream Sauce
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SHRIMP COCKTAIL

150 pieces **\$250**

CRUDITÉS PLATTER

An Assortment of Seasonal Vegetables with Dips

Serves 50 **\$70**

CHEESE TRAY

A Selection of International and Domestic Cheeses

Serves 50 **\$125**

SANDWICH TRAY

A Selection of Finger Sandwiches, Wraps & Open Face Sandwiches

Platter of 36 **\$60**

PORCHETTA STATION

Porchetta Station served with Hot Peppers & Fresh Buns

Market Price

SEAFOOD BAR

Shrimp, Mussels, Oysters, Clams, Calamari and Salmon.

Served with Traditional Cocktail Sauce and Melted Garlic Butter.

Market Price

DESSERT TABLE

French Pasties, Decadent Cakes, Chocolate Dipped Strawberries & Fresh Fruit Display

\$9.95 per person
