



905-431-0121

## Dinner Package Menu

*Everything you need to make your event a success.*

Included with each dinner package (75 minimum required)

### China and Cutlery

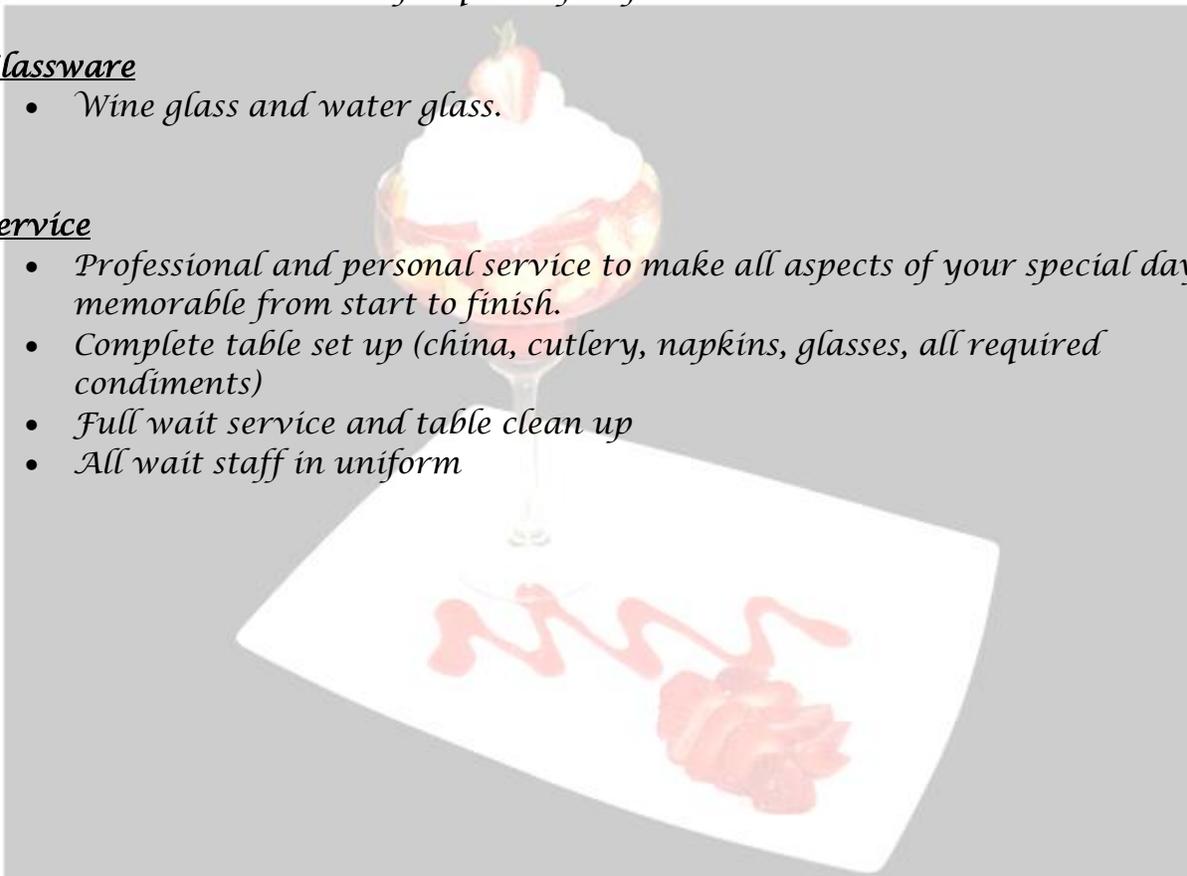
- *All china and cutlery required for your event*

### Glassware

- *Wine glass and water glass.*

### Service

- *Professional and personal service to make all aspects of your special day memorable from start to finish.*
- *Complete table set up (china, cutlery, napkins, glasses, all required condiments)*
- *Full wait service and table clean up*
- *All wait staff in uniform*





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## Dinner Package Menu

### Plated Dinner Package includes:

- 1 choice from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- Breads and Butter
- Coffee and Tea

**\$63.95 per person plus taxes**

### Buffet Style Dinner Package includes:

- 2 choices from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- Breads and Butter
- Coffee and Tea

**\$58.95 per person plus taxes**

### Add Soup to your Dinner Package

- Butternut squash
- Cream of potato, bacon and leek
- Cream of cauliflower
- Cream of broccoli

**\$4.00 per person plus taxes**



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### Salad Menu

- Garden Salad - field greens, tomatoes, cucumbers and radishes with a vinaigrette dressing
- Classic Caesar Salad - crisp romaine, homemade croutons with a creamy garlic dressing (bacon optional)
- Greek Salad - (field greens or pasta) feta cheese, kalamata olives, red onions, greek dressing
- Broccoli Salad - broccoli crowns, red onions, bacon, raisins, sunflower seeds in a creamy house dressing
- Strawberry Spinach Goat Cheese Salad - spinach, strawberries, goat cheese with a berry vinaigrette
- Cranberry Mandarin Salad - Field greens, mandarin orange slices and cranberries with a berry dressing
- Tortellini Salad - cheese tortellini, grape tomatoes, sliced black olives, sliced red onions with an oil and vinegar dressing
- BLT Salad - field greens, bacon, tomatoes, croutons, creamy house dressing
- Very Berry Salad - field greens, assortment of field berries and a balsamic vinaigrette

### Sides Menu

- Oven roasted mini potatoes
- Creamy mashed potatoes
- Garlic mashed potatoes
- Cheesy mashed potatoes
- Oven roasted Greek potatoes
- Rice Pilaf
- Fettuccine Alfredo
- Penne with marinara sauce
- Glazed carrots
- Sweet kernel corn
- Oven roasted seasonal vegetables
- Steamed broccoli
- Green beans with red peppers



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### Entrée Menu

#### Vegetarian

- Pasta primavera
- Rice stuffed bell pepper with balsamic drizzle
- Eggplant parmigiana
- Stuffed jumbo pasta shells with spinach and ricotta
- Stuffed Portobello mushroom

#### Beef and Pork

- Beef tenderloin with a creamy peppercorn gravy
- Prime rib of beef au jus (Add \$5.00 per person)
- Beef wellington (Add \$5.00 per person)
- Apple/cranberry stuffed pork tenderloin
- Pork tenderloin medallions with a red wine gravy

#### Chicken, Turkey & Veal

- ¼ roasted chicken
- Chicken breast stuffed with asparagus and brie
- Mushroom chardonnay chicken breast
- Chicken breast parmigiana
- Italian rosemary chicken breast
- Mediterranean chicken breast
- Breast of chicken with a creamy garlic wine sauce
- Roast turkey breast w/sage stuffing (limited availability)

#### Seafood

- Salmon Wellington (Add \$5.00 per person)
- Jumbo Shrimp fettuccine alfredo

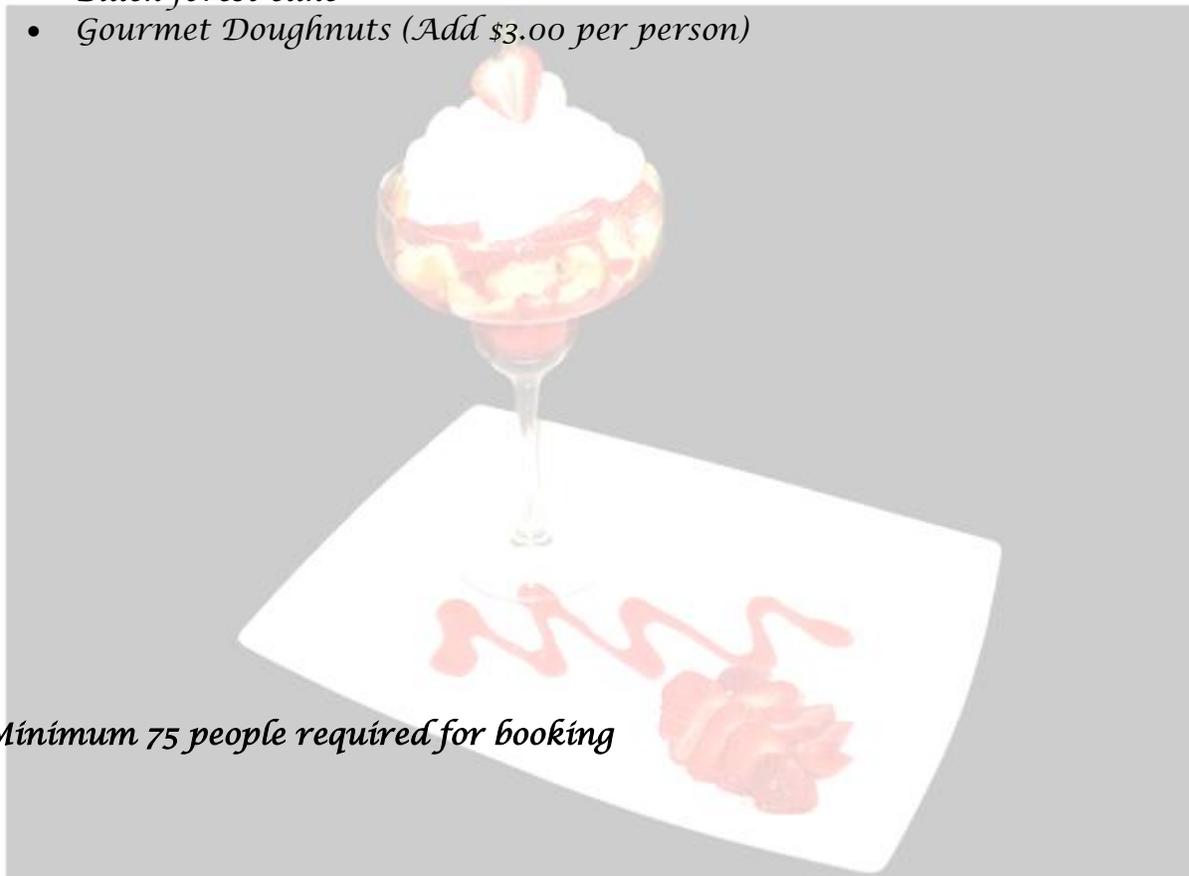
*Please feel free to ask if you do not see your menu choice.*



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**Dessert Menu**

- Carrot cake with cream cheese icing
- Decadent chocolate brownie lava cake
- Strawberry shortcake
- Cheesecake (strawberry, cherry or blueberry topping)
- Apple crisp or mixed berry crisp with whipped cream
- Bread pudding with cranberries and caramel sauce
- Black forest cake
- Gourmet Doughnuts (Add \$3.00 per person)



*Minimum 75 people required for booking*