



905-431-0121

Wedding Package Menu

Your wedding will be one of the most memorable days of your life. Allow us to take some of the pressure off. Our wedding package includes everything you need to make your day exceptional

Included with each wedding package (75 minimum required)

China and Cutlery

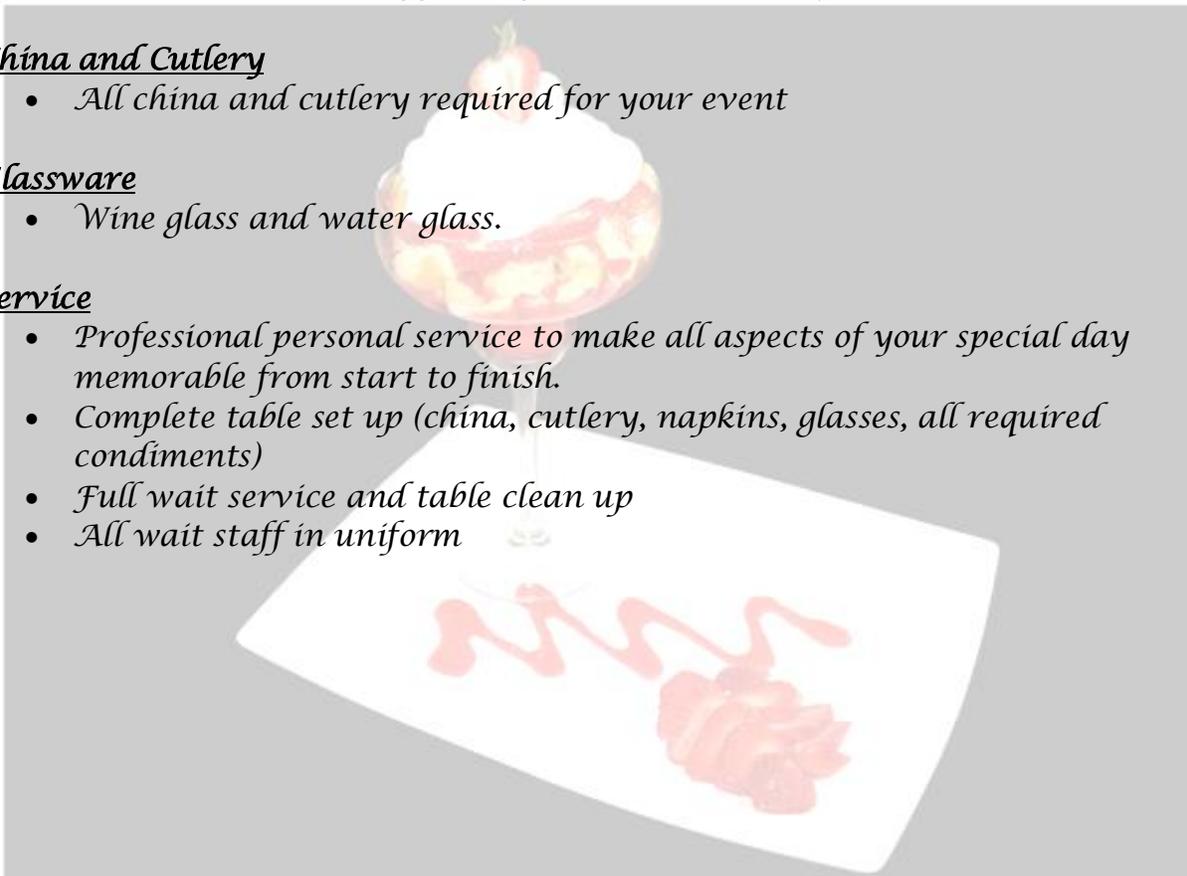
- *All china and cutlery required for your event*

Glassware

- *Wine glass and water glass.*

Service

- *Professional 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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Wedding Package Menu

Plated Wedding Package includes:

- Cocktail reception (6 hors d'oeuvre choices)
- 1 choice from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- 2 choices from the Late Night Menu
- Breads and Butter
- Coffee and Tea

\$79.95 per person plus taxes

Buffet Style Wedding Package includes:

- Cocktail reception (6 hors d'oeuvre choices)
- 2 choices from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- 2 choices from the Late Night Menu
- Breads and Butter
- Coffee and Tea

\$74.95 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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Cocktail Reception

- 6 choices from hors d'oeuvres menu (maximum 3 premium choices)
- Passed appetizers (maximum 1.5 hours)

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, assorted of field berries and a balsamic vinaigrette

Sides Menu

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|-------------------------------|------------------------------------|
| • Oven roasted mini potatoes | • Glazed carrots |
| • Creamy mashed potatoes | • Sweet kernel corn |
| • Garlic mashed potatoes | • Oven roasted seasonal vegetables |
| • Cheesy mashed potatoes | • Penne with marinara sauce |
| • Oven roasted greek potatoes | • Steamed broccoli |
| • Rice Pilaf | |
| • Fettuccine alfredo | • 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
- Glazed ham

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)

Late Night

Choose 2 of the following:

- Poutine
- Mini sandwich and mini wrap platter
- Cheese and cracker platter
- Vegetables and dip platter
- Assorted dip platter with breads, tortilla and pitas
- Pepperoni pizza platter
- Chicken quesadilla platter
- Dessert platter
- Fresh fruit platter

Ask about replacing your late night with one of our new food stations.

Additional choices \$3.00 per person.

Minimum 75 people required for booking