



EUROPEAN MENU

CIRCULATION OF HORS D'OEUVRES & NON-ALCOHOLIC PUNCH

(SELECTION OF FIVE – 4 PIECES/PERSON)

CALAMARI AND/OR SHRIMP DUSTED IN CORN FLOUR SERVED WITH SWEET CHILI SAUCE, CROSTINI BRUSCHETTA, BARBEQUE MEATBALLS, TERIYAKI CHICKEN SATAY, CRISPY MUSHROOM TORTELLINI SERVED WITH SMOKY TOMATO BISQUE, VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE, SAMOSAS SERVED WITH TAMARIND SAUCE, ARANCINI RISOTTO BALLS SERVED WITH HOUSE TOMATO SAUCE, SMOKED SALMON NAAN ROLLS

APPETIZER

SERVED WITH FRESHLY BAKED BUNS & BUTTER

(CHOICE OF ONE: SOUP OR SALAD OR PASTA)

BUTTERNUT SQUASH & APPLE, CREAM OF CARROT & COCONUT, LEEK & POTATO, CREAM OF MUSHROOM, CORN CHOWDER

OR

MIXED GREENS WITH MANGO, RED PEPPER, RED ONION & WHITE BALSAMIC VINAIGRETTE

MIXED GREENS SERVED WITH WATERMELON & FETA CHEESE TOPPED WITH WHITE BALSAMIC VINAIGRETTE

BABY SPINACH WITH FRESH STRAWBERRIES, ORANGE SECTIONS, DRIED CRANBERRIES & POPPYSEED DRESSING

ARUGULA & BABY SPINACH, POACHED BEETS, GOAT CHEESE & PICKLED RED ONION TOPPED WITH BALSAMIC REDUCTION & OLIVE OIL

MAIN COURSE

(CHOICE OF TWO ENTRÉES)

CHICKEN FLORENTINE, CORDON BLEU, GRILLED CHICKEN SUPREME WITH MARSALA WILD MUSHROOM SAUCE, CHICKEN BREAST STUFFED WITH ARTICHOKE, SPINACH & CREAM CHEESE

&

PORK TENDERLOIN SERVED WITH MUSTARD SAUCE, PORK SCHNITZEL TOPPED WITH SAUTÉED ONIONS & PEPPERS,

BRAISED BEEF SHORT RIBS IN RED WINE SAUCE, ROAST BEEF IN CARAMELIZED ONION DEMI,

BACON-WRAPPED FILET MIGNON* TOPPED WITH CARAMELIZED SHALLOTS IN DEMI REDUCTION,

PAN-SEARED ATLANTIC SALMON WITH MARMALADE TERIYAKI SAUCE,

BROILED COD FILLET WITH LEMON BUTTER TOPPED WITH SWEET PICKLED VEGETABLES

**AVAILABLE FOR AN EXTRA FEE; MARKET PRICE WILL APPLY*

PAIRED WITH

CHOICE OF POTATOES & FRESH SEASONAL VEGETABLES

DESSERT

SERVED WITH COFFEE, TEA & ESPRESSO

(CHOICE OF ONE)

TARTUFO, ICE CREAM CREPE TOPPED WITH HOUSE BERRY COULIS, APPLE BLOSSOM TOPPED WITH HOT BRANDY SAUCE

SWEET TABLE SERVED WITH COFFEE, TEA & ESPRESSO

ASSORTED EUROPEAN PASTRIES & CLIENT'S WEDDING CAKE

SAVOURY LATE-NIGHT STATION

(CHOICE OF THREE)

PEROGIES, CHICKEN WINGS, BEEF GOULASH, BREADED CHICKEN STICKS, MAC'N'CHEESE, CHARCUTERIE BOARD, CHEESE BOARD, RIBS IN BBQ SAUCE, ROASTED SAUSAGE SERVED WITH SAUTÉED ONIONS & PEPPERS, SHRIMP SERVED IN HOT GARLIC SAUCE

ADDITIONAL LATE-NIGHT BUFFET DISHES AVAILABLE UPON REQUEST: \$4.00 PER PERSON/DISH

PACKAGE INCLUSIONS

EIGHT HOURS OF SERVICE, SEVEN HOURS OF STANDARD OPEN BAR SERVICE (6:00PM – 1:00AM), IN-HOUSE CATERED MENU,

EXPERIENCED WAITSTAFF AND BARTENDER(S), ON-SITE MANAGER,

RED & WHITE WINE PER TABLE, SPARKLING WINE TOAST WITH DINNER, COMPLIMENTARY CAKE CUTTING WITH LATE-NIGHT STATION,

SILVER CHIAVARI CHAIRS, CHOICE OF COLOURED NAPKINS & TABLE LINENS, SILVERWARE, CHINAWARE AND GLASSWARE