



# WEDDING PACKAGES

# CLASSIC BUFFET

\$36.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A CLASSIC CARVED BUFFET

CHINA, FLATWARE, TABLE GLASSWARE

GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES

COMPLETE SETUP OF FOOD SERVICES

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,

FRESH SLICED MELONS (IN SEASON) AND

DOMESTIC AND IMPORTED CHEESES. SERVED WITH

ASSORTED DIPPING SAUCES AND CRACKERS

FRESHLY BAKED DINNER ROLLS AND BUTTER

CAESAR SALAD

TOSSED SALAD

DESSERT SQUARES, BARS AND TARTS

FRUIT PLATTERS

YOUR WEDDING CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND FINE TEA

## CARVED ENTREE

(CHOICE OF ONE)

CARVED ROASTED TOP ROUND OF BEEF, DEMI GLACE

CARVED SMOKED HONEY GLAZED VIRGINIA HAM

## ENTREE

(CHOICE OF TWO)

CHICKEN MARSALA - WITH MUSHROOMS, GARLIC, SHALLOTS AND  
MARSALA WINE SAUCE

CHICKEN DIVAN - WITH BROCCOLI FLORETS, MONTERREY JACK CHEESE  
IN A CREAMY MUSTARD SAUCE

LEMON HERB CHICKEN - WITH LEMON ZEST, JUICE, & MEDLEY OF FRESH  
HERBS & GARLIC

CIDER PORK LOIN - WITH DICED APPLES & ROSEMARY, SERVED WITH A  
CREAMY LEEK SAUCE

BEEF TOP SIRLOIN - BACON & GARLIC, SERVED WITH A LIGHT PAN GRAVY

FILET OF SOLE - FILLED WITH CRAB & SCALLOPS SERVED WITH A  
CHARDONNAY CREAM SAUCE

BAKED SALMON - WITH A LEMON-CAPER CREAM SAUCE

## PASTA STATION

(CHOICE OF ONE)

BEEF OR VEGETABLE LASAGNA

CHEESE TORTELLINI

BEEF OR CHEESE MANICOTTI

## SIDES

(CHOICE OF TWO)

RICE PILAF WITH VEGETABLE GARNISH

ROASTED ROSEMARY RED POTATOES

PARMESAN AND GARLIC CRUSTED POTATOES

GARLIC MASHED POTATOES

BROCCOLI FLORETS WITH ALMOND BUTTER

GREEN BEANS WITH JULIENNE CARROTS

MEDLEY OF SEASONAL VEGETABLES

BROCCOLI, CAULIFLOWER & RED PEPPERS

# ELEGANT BUFFET

\$39.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A ELEGANT CARVED BUFFET

BUTLERED HORS D'OEUVRES OR SHRIMP COCKTAILS

CHINA, FLATWARE, TABLE GLASSWARE

GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES

COMPLETE SETUP OF FOOD SERVICES

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,

FRESH SLICED MELONS (IN SEASON) AND

DOMESTIC AND IMPORTED CHEESES. SERVED WITH

ASSORTED DIPPING SAUCES AND CRACKERS

FRESHLY BAKED DINNER ROLLS AND BUTTER

YOUR CHOICE OF FOUR HORS D'OEUVRES

FROM OUR MENU ON PAGE 10

OR

STATIONED SHRIMP COCKTAIL (3 PER GUEST)

CAESAR SALAD

TOSSED SALAD

DESSERT SQUARES, BARS AND TARTS

FRUIT PLATTERS

## CARVED ENTREE

(CHOICE OF ONE)

CARVED ROASTED STRIP LOIN OF BEEF

CARVED PRIME RIB OF BEEF (ADD \$2.00)

CARVED BEEF TENDERLOIN, MERLOT SAUCE (ADD \$4.00)

## ENTREE

(CHOICE OF TWO)

CHICKEN MARSALA - WITH MUSHROOMS, GARLIC, SHALLOTS AND  
MARSALA WINE SAUCE

CHICKEN DIVAN - WITH BROCCOLI FLORETS, MONTERREY JACK CHEESE  
IN A CREAMY MUSTARD SAUCE

LEMON HERB CHICKEN - WITH LEMON ZEST, JUICE, & MEDLEY OF FRESH  
HERBS & GARLIC

CIDER PORK LOIN - WITH DICED APPLES & ROSEMARY, SERVED WITH A  
CREAMY LEEK SAUCE

BEEF TOP SIRLOIN - BACON & GARLIC, SERVED WITH A LIGHT PAN GRAVY

FILET OF SOLE - FILLED WITH CRAB & SCALLOPS SERVED WITH A  
CHARDONNAY CREAM SAUCE

BAKED SALMON - WITH A LEMON-CAPER CREAM SAUCE

## PASTA STATION

(CHOICE OF ONE)

BEEF OR VEGETABLE LASAGNA

CHEESE TORTELLINI

BEEF OR CHEESE MANICOTTI

## SIDES

(CHOICE OF TWO)

RICE PILAF WITH VEGETABLE GARNISH

ROASTED ROSEMARY RED POTATOES

PARMESAN AND GARLIC CRUSTED POTATOES

GARLIC MASHED POTATOES

BROCCOLI FLORETS WITH ALMOND BUTTER

GREEN BEANS WITH JULIENNE CARROTS

MEDLEY OF SEASONAL VEGETABLES

BROCCOLI, CAULIFLOWER & RED PEPPERS

# GRAND BUFFET

\$41.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A GRAND CARVED BUFFET  
BUTLERED HORS D'OEUVRES AND SHRIMP COCKTAILS  
CHINA, FLATWARE, TABLE GLASSWARE  
GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)  
CHOICE OF LINEN NAPKIN COLORS  
LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES  
COMPLETE SETUP OF FOOD SERVICES  
STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,  
FRESH SLICED MELONS (IN SEASON) AND  
DOMESTIC AND IMPORTED CHEESES. SERVED WITH  
ASSORTED DIPPING SAUCES AND CRACKERS  
FRESHLY BAKED DINNER ROLLS AND BUTTER  
YOUR CHOICE OF FOUR HORS D'OEUVRES  
FROM OUR MENU ON PAGE 10  
STATIONED SHRIMP COCKTAIL (3 PER GUEST)

CAESAR SALAD

TOSSED SALAD

DESSERT SQUARES, BARS AND TARTS

FRUIT PLATTERS

YOUR WEDDING CAKE

## CARVED ENTREE

(CHOICE OF ONE)

CARVED PRIME RIB OF BEEF  
CARVED BEEF TENDERLOIN, MERLOT SAUCE

## ENTREE

(CHOICE OF TWO)

CHICKEN MARSALA - WITH MUSHROOMS, GARLIC, SHALLOTS AND  
MARSALA WINE SAUCE  
CHICKEN DIVAN - WITH BROCCOLI FLORETS, MONTERREY JACK CHEESE  
IN A CREAMY MUSTARD SAUCE  
LEMON HERB CHICKEN - WITH LEMON ZEST, JUICE, & MEDLEY OF FRESH  
HERBS & GARLIC  
CIDER PORK LOIN - WITH DICED APPLES & ROSEMARY, SERVED WITH A  
CREAMY LEEK SAUCE  
BEEF TOP SIRLOIN - BACON & GARLIC, SERVED WITH A LIGHT PAN GRAVY  
FILET OF SOLE - FILLED WITH CRAB & SCALLOPS SERVED WITH A  
CHARDONNAY CREAM SAUCE  
BAKED SALMON - WITH A LEMON-CAPER CREAM SAUCE

## PASTA STATION

(CHOICE OF ONE)

BEEF OR VEGETABLE LASAGNA  
CHEESE TORTELLINI  
BEEF OR CHEESE MANICOTTI

## SIDES

(CHOICE OF TWO)

RICE PILAF WITH VEGETABLE GARNISH  
ROASTED ROSEMARY RED POTATOES  
PARMESAN AND GARLIC CRUSTED POTATOES  
GARLIC MASHED POTATOES  
BROCCOLI FLORETS WITH ALMOND BUTTER  
GREEN BEANS WITH JULIENNE CARROTS  
MEDLEY OF SEASONAL VEGETABLES  
BROCCOLI, CAULIFLOWER & RED PEPPERS

# PLATED #1

\$36.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A THREE COURSE MENU

CHINA, FLATWARE, TABLE GLASSWARE

GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES

COMPLETE SETUP OF FOOD SERVICES

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,

FRESH SLICED MELONS (IN SEASON) AND

DOMESTIC AND IMPORTED CHEESES. SERVED WITH

ASSORTED DIPPING SAUCES AND CRACKERS

FRESHLY BAKED DINNER ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND FINE TEA

## Appetizer

(Choice of One)

Mesculin Greens - Cherry Tomatoes, Toasted Walnuts, Mandarin  
Oranges, and Honey Poppy seed Dressing

Spinach Salad - with Tomatoes, Red Onions, Smoked Bacon and  
Homemade Balsamic Vinaigrette

Caesar Salad - of Romaine, Herb Crouton, Parmesan Cheese,  
Creamy Caesar Dressing

## Entree

(Choice of One)

Piccata - served with capers, artichokes, lemon and garlic sauce

Mushroom - served with a wild mushroom demi glace

Chardonnay - pan-seared Chicken with shallots & wine-cream  
sauce

Braised Beef - top sirloin served with a mushroom demi glace

Bacon - wrapped pork tenderloin with an apple compote

Coconut Tilapia - topped with a Mango and Cilantro Salsa

Baked Salmon - with a Lemon-Caper Cream Sauce

Parmigiana - stacked breaded eggplant with marinara and cheese

## Sides

(Choice of Two)

Roasted Rosemary Red Potatoes

Garlic Mashed Potatoes

Broccoli Florets with Almond Butter

Medley of Seasonal Vegetables

## Dessert

(Choice of Two)

Tiger - milk, white, dark chocolate mousse cake

Shortcake - Strawberries, Cream and layers of vanilla sponge

New York Cheesecake - topped with Sweet Cherry Sauce

Carrot Cake - Layers of Carrot sponge and Cream Cheese Icing

# PLATED #2

\$39.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A THREE COURSE MENU  
BUTLERED HORS D'OEUVRES OR SHRIMP COCKTAILS  
CHINA, FLATWARE, TABLE GLASSWARE  
GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)  
CHOICE OF LINEN NAPKIN COLORS  
LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES  
COMPLETE SETUP OF FOOD SERVICES  
STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,  
FRESH SLICED MELONS (IN SEASON) AND  
DOMESTIC AND IMPORTED CHEESES. SERVED WITH  
ASSORTED DIPPING SAUCES AND CRACKERS  
FRESHLY BAKED DINNER ROLLS AND BUTTER  
YOUR CHOICE OF FOUR HORS D'OEUVRES  
FROM OUR MENU ON PAGE 10

OR

STATIONED SHRIMP COCKTAIL (3 PER GUEST)  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND FINE TEA

## Appetizer

(Choice of One)

Mesculin Greens - Cherry Tomatoes, Toasted Walnuts, Mandarin  
Oranges, and Honey Poppy seed Dressing  
Spinach Salad - with Tomatoes, Red Onions, Smoked Bacon and  
Homemade Balsamic Vinaigrette  
Caesar Salad - of Romaine, Herb Crouton, Parmesan Cheese,  
Creamy Caesar Dressing

## ENTRÉE

(Choice of One)

Divan Chicken - filled with broccoli, monterrey jack and divan  
sauce  
Mushroom Chicken - served with a wild mushroom demi glace  
Florentine Chicken - filled with feta, pesto and pine nuts  
Beef Striploin - served with a three-peppercorn reduction  
Bacon - wrapped pork tenderloin with an apple compote  
Coconut Tilapia - topped with a Mango and Cilantro Salsa  
Baked Salmon - with a Lemon-Caper Cream Sauce  
Portobello Tower - with spinach, feta & zucchini

## Sides

(Choice of Two)

Roasted Rosemary Red Potatoes  
Garlic Mashed Potatoes  
Broccoli Florets with Almond Butter  
Medley of Seasonal Vegetables

## Dessert

(Choice of Two)

Tiger - milk, white, dark chocolate mousse cake  
Blossom - apples baked in a flaky pie "bowl"  
New York Cheesecake - topped with Sweet Cherry Sauce  
Martini - tiramisu in a martini glass with Kahlua whipped cream

# PLATED #3

\$41.95 per person

plus 13% HST and 15% service fee

## PACKAGE INCLUDES:

COCKTAIL STATION AND A THREE COURSE MENU  
BUTLERED HORS D'OEUVRES AND SHRIMP COCKTAILS  
CHINA, FLATWARE, TABLE GLASSWARE  
GUEST LINENS FOR TABLES OF 6 OR MORE IN BLACK,  
WHITE OR IVORY (LAP-LENGTH)  
CHOICE OF LINEN NAPKIN COLORS  
LINENS FOR HEAD TABLE, ALL FOOD STATIONS, GIFT,  
CAKE, DJ, AND REGISTRATION TABLES  
COMPLETE SETUP OF FOOD SERVICES  
STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

## COCKTAIL STATION

(ONE HOUR OF SERVICE DURING COCKTAILS)

A BEAUTIFUL DISPLAY OF FRESH GARDEN  
VEGETABLES,

FRESH SLICED MELONS (IN SEASON) AND  
DOMESTIC AND IMPORTED CHEESES. SERVED WITH  
ASSORTED DIPPING SAUCES AND CRACKERS  
FRESHLY BAKED DINNER ROLLS AND BUTTER  
YOUR CHOICE OF FOUR HORS D'OEUVRES

FROM OUR MENU ON PAGE 10

STATIONED SHRIMP COCKTAIL (3 PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND FINE TEA

## Appetizer

(Choice of One)

Mesculin Greens - Cherry Tomatoes, Toasted Walnuts, Mandarin  
Oranges, and Honey Poppy seed Dressing  
Italiano - Baby mixed greens, vine ripened tomatoes, bocconcini  
cheese & fresh basil with a pesto dressing  
Harvest - Baby mixed greens, feta cheese, dried cranberries, sweet  
red onion, chopped pecan & raspberry vinaigrette

## ENTRÉE

(Choice of One)

Chicken Brie - filled with asparagus, brie and dried cranberries  
Parma Chicken - filled with red pepper, asiago and prosciutto  
wrapped  
Mushroom Chicken - served with a wild mushroom demi glace  
Beef Filet - bacon wrapped and served with a shallot reduction  
Beef Prime Rib - served with au jus and horseradish cream  
Coconut Tilapia - topped with a Mango and Cilantro Salsa  
Baked Salmon - with a Lemon-Caper Cream Sauce  
Vegetable Wellington - puff pastry filled with squash, mushroom &  
goat cheese

## Sides

(Choice of Two)

Roasted Rosemary Red Potatoes  
Garlic Mashed Potatoes  
Broccoli Florets with Almond Butter  
Medley of Seasonal Vegetables

## Dessert

(Choice of Two)

Tiger - milk, white, dark chocolate mousse cake  
Caramel - apple cheesecake with caramel  
Brulee - velvety custard topped with caramelized sugar  
Lava - chocolate cake with a melted ganache center

## PLATED WEDDING ADD-ONS

### SOUPS (\$2.75 PER GUEST)

MINISTRONE	CORN BISQUE
BUTTERNUT SQUASH	CALDO VERDE
ITALIAN MEATBALL-SPINACH	WILD MUSHROOM CREAM

### PASTA (\$3.25 PER GUEST)

LASAGNA	BAKED TORTELLINI
MUSHROOM ROTOLO	PENNE A LA VODKA
RICOTTA MANICOTTI	BEEF CANNELONI ALFREDO

### ANTIPASTO PLATTERS (\$4.95 PER GUEST)

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

## LATE NIGHT OPTIONS

(BASED ON A 60 PERSON MINIMUM)

### MASHED POTATO MARTINI STATION

(\$5.95 PER GUEST)

MASHED POTATOES, GRAVY, CHEDDAR, BACON BITS, CARAMELIZED ONIONS, MUSHROOMS,  
SOUR CREAM,

### SWEET & SAVOURY STATION

(\$4.95 PER GUEST)

COFFEE, TEA, DOMESTIC CHEESE AND CRACKERS, SEASONAL FRUIT, MINI SQUARES,  
TARTS AND CAKES

### SUNDAE BAR

(\$5.25 PER GUEST)

FRENCH VANILLA AND CHOCOLATE ICE CREAM WITH AN ASSORTMENT OF TOPPINGS

### CHOCOLATE FOUNTAIN STATION

(\$6.25 PER GUEST)

BELGIAN CHOCOLATE WITH BITE SIZED PIECES OF FRUIT, MARSHMALLOWS, **BISCOTTI**,  
**RICE KRISPIES AND COOKIES**



## **HOT HORS D'OEUVRES**

MINI BEEF WELLINGTON  
BACON WRAPPED SCALLOPS  
CRAB & BRIE PHYLLO  
SPINACH & CHEESE FILLED MUSHROOM  
  
MOROCCAN CHICKEN PHYLLO  
MINI QUICHE LORRAINE  
VEGETABLE SPRING ROLLS  
FETA & SPINACH PHYLLO TRIANGLE  
SAUSAGE ROLLS  
VEGETABLE SAMOSA  
CHICKEN SPRING ROLLS

## **COLD HORS D'OEUVRES**

SMOKED SALMON MINI BAGEL  
CAPRESE SALAD BOWL  
GRILLED VEGETABLE SKEWER  
PROSCIUTTO ROLLED WITH CANDIED PECANS,  
CHEVRE & DRIED APPLE  
SMOKED SALMON-CHIVE MOUSSE IN CUCUMBER  
BOWLS  
CLASSIC BRUSCHETTA  
ANTIPASTO SKEWER  
ITALIAN-BACON WRAPPED ASPARAGUS  
FIG & GOAT CHEESE TARTLETTE  
TOMATO, BASIL & BOCCONCINI SKEWERS

