

Appetizers/On Arrival

Melon Colada Punch (alcoholic)
Non-Alcoholic Fruit Punch
Fresh Veggies and Dip with Pate Cheese and Crackers
Spinach with Pumpkin Bread Bowl or Sushi Style Wraps (Turkey, Beef, Ham)
Mediterranean Platter ~ Vegetarian assortment of Dips; Hummus, Baba Ghanoush, Tzatziki, with Pita crisps
Sandwiches cut in quarters on Thick Bread (Egg Salad, Tuna, Ham & Chicken Salad)
Corn Fritters Bhaji Style with Chipotle Aioli
Crispy Wonton Chips with sweet Thai Dip Sauce
Cold Spring Rolls with Fresh Vegetables
Crostitini with Bruschetta Mix
Light Canapé's
Shrimp Cocktail
Variety of Flat Breads
Anti Pasto Plate
Pasta Course

Appetizers & Hors D'oeuvres

Hot

Spanikopita- Feta cheese and fresh spinach engulfed by buttery filo pastry
Mushroom Caps Al Forno- Stuffed with hot Italian Sausage and old white cheddar
Roasted Filo Cups- Stuffed with Brie and Red Pepper Jelly
Smoked Ham and Swiss Cheese Wellington- Vermont Ham, Swiss Cheese and Dijon, wrapped in buttery puff pastry

Cold

Chicken Masala Bouchee, roasted choux paste stuffed with chicken and Curried Aioli
Roti, Humas, Cream Cheese and Vegetable Spirals
West Coast Wraps- Spinach Flatbread with Salmon, Cream Cheese and Dill
Prosciutto and Cantaloupe Wrap

Items can be on their own or as an add on for late night buffets and on arrival package.

Build Your Own

Sandwich Buffet

(Late night)

White & Whole Wheat Buns & Kaisers
Sliced Smoked Turkey, Roast Beef,
Black Forest Ham, Pastrami
& Gypsy Salami
Lettuce Cheese & Tomato
Mixed Relish Tray
Vegetable, Pasta and
Ranch Picnic Potato Salad
Coffee and Tea

Social Hour

(Minimum of Three items or more)

Shrimp with Cocktail Sauce
Sliced Fruit
Sandwich Wedges
Cheese and Crackers
Vegetable & Dip
Pasta and Potato Salad
Nachos with Salsa
Pate & Crackers
Sweet Finger Desserts
Coffee or Tea
Canapés

Plated Dinners

All plated dinners are served with choice of salad, fresh rolls, butter
With Culligan R.O.water on all tables.

Entrée

All Entrees are served with vegetable medley and choice of potato

Chicken Breast with choice of sauce, fresh, boneless, skinless



Roast Beef AAA inside Round with gravy and horseradish



Roast Prime Rib & Demi Glaze served with Yorkshire Pudding



Stuffed Roast Pork Loin



Baked Salmon on Rice Pliaf with Creamy Dill Sauce



Chicken Cordon Blue



Chicken Parmesan



Chicken Pesto Supreme



Whole Roasted Turkey with Stuffing and Cranberries

Dessert

Choice of Dessert from standard Dessert Menu
Served Tea and Coffee

Buffet Dinner Menu's

Choice of Potato
Medley of Vegetables
Choice of 3 Standard Salads
Vegetable Platter
Baked Vegetarian Penne Primavera or Vegan Tofu Primavera
(Pomodoro)
Variety of Pickles
Dinner Rolls & Butter
Your Choice of 2 Standard desserts
Platter of Fresh Fruit
Tea & Coffee

Turkey Buffet Roast Whole Turkey, with stuffing, gravy and cranberry

Roast Beef Buffet ~ AAA Inside Round Roast Beef, served with gravy and horseradish

Prime Rib Buffet ~ Prime Rib with Demi Glaze, Horseradish and Yorkshire Pudding

Chicken Buffet ~ Chicken boneless, skinless with choice of sauce

Pork Buffet ~ Roasted Pork Loin with choice of sauce

Banquet Centre Trio

AAA Roast Beef and Gravy
Chicken boneless, skinless, choice of
sauce

Creamy Pesto Primavera
Choice of Potato
Medley of Vegetables

Select 2 Standard Desserts
Platter of Fresh Fruit

Vegetable Platter
Variety Relish Tray
Garden Salad with choice of Dressing
Choice of 2 Premium Salads
Dinner Rolls & Butter
Coffee & Tea

Cocktail Celebration

Non-alcoholic Punch

7:30 pm

Appetizers & Hors D'oeuvres

Hot & Cold

Served to your guests

(on arrival with ornate fountain)

Each service is for 75 minutes

11:00pm

Build Your Own Sandwich Buffet

Choice of 2 standard salads

Coffee & Tea

The above list is just a guide, we can customize a menu or any dietary requirements.

Choices for Buffet Meals

Standard Salads

Garden Salad - Mixed lettuce greens, fresh vegetables, and your choice of dressing.

House Standard Salad Dressings

Raspberry Vinaigrette, Roasted shallot and Cider Vinaigrette, House made Russian dressing, Aged Balsamic Vinaigrette, Ranch, & Italian

Napa Salad - Napa Cabbage with almonds, parsley, Asian noodles and homemade dressing.

Creamy Banquet Centre Coleslaw

Picnic Potato Salad - Yukon gold potatoes, celery, onions, carrots, bacon, and ranch dressing.

Fussili Pasta Salad - Broccoli, Cauliflower, Celery, peppers and fussili noodles tossed in raspberry vinaigrette.

Carrot Salad - Plump juicy raisins and vibrant shredded carrots mixed with our brown sugar vinaigrette displayed on a bouquet on leaf lettuce.

Bean Salad - Absolutely sensational! A medley of kidney, black and cannelloni beans, red onion, corn, peppers with a beautiful dressing of lemon, lime, olive oil and cilantro, chili powder and sugar.

Salad Upgrades

Caesar Salad - Crisp romaine, bacon, garlic dressing, croutons, parmesan, and lemon.

Strawberry Spinach Salad - Caramelized slivered almonds, thinly sliced red onion, plump sliced strawberries, and leafy fresh spinach tossed in our homemade raspberry red wine vinaigrette.

Greek Pasta Salad - Crisp cucumbers, tomatoes, red onion, celery, peppers, crumbled feta cheese, kalamata olives and penne pasta.

Broccoli Salad - Garden fresh broccoli, smoked bacon, old aged cheddar cheese, and finely diced red onion tossed in sweet mayonnaise

Spinach Mandarin Salad - Mandarin oranges, cool spinach, sliced mushrooms, bacon, red onions and croutons with orange yogurt poppy seed dressing.

Vegetable Options

Vegetable Medley
(Broccoli, Yellow Beans
Carrots)
Corn
Beans Almandine
Chefs Carrots
Peas

Starch Options

Herb Roasted Baby Potatoes
Rice Pilaf
Mashed Potatoes
Baked Potatoes
Roasted Garlic Mashed

Upgraded Starch Options

Scalloped, Baby Red Skin or
Duchess Potatoes

Vegetarian Options

Pasta Primavera with Tofu
or Baked with Mozza in
Pomodoro sauce
Risotto with Roasted Red
Pepper & Goat Cheese
Spinach & Ricotta
Cannelloni in Choice Sauce

Sauce Choices

Mushroom Cream Sauce

Sautéed shallots, mushrooms, cream and white wine

Oven Roasted Red Pepper and Sun Dried Tomato

Pomodoro sauce with pepper sweet undertones

Indian Butter

Mild curry dishes with rich butter flavor, pink in color

Marsala Chasseur

Pomodoro Tomato sauce with pearl onions and mushrooms & demi glaze

Aromatic Frangelico

Combination of maple and hazelnut in cream reduction

Pizziola

Tomato marina, with melted mozzarella & parmesan

Oven Roasted Garlic and Honey

This sauce can be dry or with 35% cream

Tomato & Chipotle

Chunky tomato, onion, green pepper and green olives

Lemon Rosemary

Lemon marinated with lemon sauce

Tuscan Village

Veloute, garlic, cracked black pepper, Italian parsley, thickened with white beans

Zinfandel Marinated

Sweet rose wine with tarragon cream

Pesto

Rich garlic, pine nut, basil, lemon juice and olive oil

Dessert Menu

Standard Dinner Desserts

Homemade

New York Cheesecake and Dark Chocolate Oreo Cheesecake served with your choice of topping

Carrot Cake with Cream Cheese Icing
Black Forest Cake
Sticky Toffee Pudding

Chocolate Raspberry Mousse Cake
Layer Cakes, (Lemon, Chocolate & Vanilla)
Fruit Pies or Cream Pies

Baklava
Tiramisu
Pecan Pie

Standard Dinner Desserts

Crème Brulee
Bailey's White Chocolate Cheese Cake
(or any other flavoured liqueur cheesecake)
Meringue Cup with seasonal Fruit or Custard

Ask for your favorite, Customized Dessert Menu!

Wine

1 Litre of Donini Merlot
1 Litre of Donini Chardonnay + Pitcher of R.O.water
750 ml Imported Italian Selection
1.5 Litre of Chardonnay Deli Venezia



White
750 ml Le plat D'or
1 Litre of Cuvee Speciale
1.5 Chardonnay Delle Venezia

Red
750 ml B &G Merlot
750 ml Chianti
Sparkling non Alcoholic Pkg
Champagne (Henkell Trocken)



Two weeks notice for special ordered from the LCBO

Bar Menu

Domestic Beer & Bar Shots
Domestic Wine
Premium Beer and Bar Shots
Premium Wine
Cocktails

