Newly Renovated BELLAGIO
April 2020

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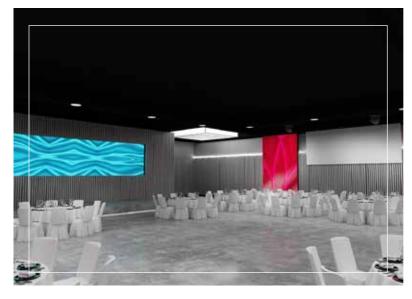


BOOK BEFORE MAY 1st, 2020 AND RECEIVE SPECIAL INCENTIVES!





• 3 SPECTACULAR ROOMS • 6400 SQ FT 550 GUEST CAPACITY STATE OF THE ART AV
 SLEEK & MODERN LOOK ON-SITE PARKING





CALL TODAY TO BOOK YOUR NEXT SOCIAL, CORPORATE or PRIVATE EVENT!

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SAMPLE HOLIDAY PLATED MENU

RECEPTION —

PASSED HORS D'OEUVRES

To be circulated to guests butler style. Based on 4 pcs. per person, Chef's Choice

BEVERAGES

Open Standard Bar, Wine on the Table, Non Alcoholic Beverages, Coffee and Tea Service

DINNER SERVICE -

SPECIALTY BREAD BASKET

An Assortment of Homemade Breads. Flat breads, Lalagides & Fresh Baked Focaccia, "My Mother's Olive Oil" imported from Greece bottle per table

FIRST COURSE

Butternut Squash Soup with Roasted Pumpkin Seeds

DUO MAIN ENTRÉE

4oz Braised Beef Short Ribs in a Red Wine Reduction, Half Cornish Hen Served Peter and Paul's Style Accompanied by Asparagus, Red Pepper Spears & Lemon Roasted Potatoes

DESSERT

Individual Warm Apple Blossom served in Crème Anglaise, Garnished with Fresh Berries & Mint Leaf

SAMPLE CORPORATE PACKAGE

BASED ON 40 GUEST MINIMUM

HOT WORKING LUNCH BUFFET

CONTINENTAL BREAKFAST

Fresh baked butter croissants Homemade muffins and fruit Danishes Bagels with cream cheese and assorted preserves UPGRADE \$3.75 per person: add smoked salmon Fresh sliced fruit arrangement Freshly brewed coffee, tea, juices and water

AM/PM BREAKS

Choice of one option: Breakfast Loaves, Home Baked Cookies Freshly Baked Brownies, Sliced Fresh Fruit

OPTION #3 MAIN COURSE

Pork and Chicken Souvlaki Vegetarian Moussaka Basmati rice Chef's choice potatoes Seasonal vegetables Grilled pita & lalagides with hummus and Tzatziki

SALADS

Hearty Greek Village salad Mediterranean orzo salad with olives, roasted red peppers, and edamame beans

DESSERT

Baklava and assorted Greek pastries

OPTION #1 MAIN COURSE

Chicken Parmesan Escallop of Veal topped with Ham and Cheese Maltagliati Pasta with Slow Oven Roasted Cherry Tomatoes in a Garlic and Olive Oil base (Vegetarian Option) Seasonal vegetables Chef's choice potatoes Fresh baked focaccia with whipped butter and olive oil

SALADS

Classic Caesar salad with heart of romaine, croutons, parmesan cheese and Caesar dressing Cucumber, Vine Tomatoes, & Shaved Fennel with Bermuda Onions in a Citrus Vinaigrette

DESSERT

Traditional Italian cannoli's

OPTION #4

MAIN COURSE Coq Au Vin: Boneless Chicken Breast with Mushrooms and Onions in a White Wine Sauce Gournet Hand Rolled Meatballs poached in a fresh tomato sauce Penne in fresh tomato and basil sauce Roasted Garlic Mashed Potatoes Seasonal vegetables Sliced baguettes with whipped butter and olive oil

SALADSRomaine, Radicchio, & Wild Arugula Leaves tossed with Julienne Apples & Artichoke Hearts in a Balsamic Vinaigrette Green & Yellow Bean Salad tossed with Heirloom Cherry Tomatoes, Feta Cheese, in a Lemon and an Oregano Emulsion

DESSERT

Apple Crumble with vanilla ice cream

OPTION #2 MAIN COURSE

Cornish Hen served Peter and Paul's style Oven roasted salmon in a lemon butter sauce Basmati rice Chef's choice potatoes Seasonal vegetables Fresh baked focaccia with whipped butter and olive oil

SALAD

Mixed greens with pears and roasted tomato in a lemon vinaigrette Baby spinach salad with cucumber, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries, in an herb vinaigrette

DESSERT

Cheesecake with fruit toppings

OPTION #5

MAIN COURSE

Beef Quesadillas with sautéed
Sautéed Peppers & Onion,
Cheddar & Jack Cheeses served on a tortilla shell
Filet of Sole with Sweet Peppers and Cilantro Chicken Mole Mexican Style Rice Tortilla Chips with Salsa, Sour Cream & Guacamole

SOUP

Tortilla Soup

SALAD

Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette

DESSERT

Assorted Pastries & Squares