



CONTINENTAL MENU

\$85.00/PERSON

PRICE SUBJECT TO 12% SERVICE CHARGE & HST

CIRCULATION OF HORS D'OEUVRES & NON-ALCOHOLIC PUNCH

(SELECTION OF FIVE – 4 PIECES/PERSON)

SHRIMP COCKTAIL ON ENDIVE SALAD, CALAMARI DUSTED IN CORN FLOUR SERVED WITH SWEET CHILI SAUCE, CROSTINI BRUSCHETTA, BARBEQUE MEATBALLS, CRISPY MUSHROOM TORTELLINI SERVED WITH SMOKY TOMATO BISQUE, VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE, SAMOSAS SERVED WITH TAMARIND SAUCE, RISOTTO BALLS SERVED WITH HOUSE TOMATO SAUCE, BRIE ON CROSTINI TOPPED WITH CRANBERRY & MAPLE SYRUP

SOUP

SERVED WITH FRESHLY BAKED BUNS & BUTTER

(CHOICE OF ONE)

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

SALAD

(CHOICE OF ONE)

ROMAINE LETTUCE, BACON & HOMEMADE CROUTONS SERVED WITH CAESAR DRESSING
CUCUMBER-ROLLED MIXED GREENS TOPPED WITH CHERRY TOMATOES & HOUSE BALSAMIC VINAIGRETTE
BABY ARUGULA, ROASTED & CANDIED BEETS, GOAT CHEESE & PICKLED RED ONION TOPPED WITH BALSAMIC REDUCTION & OLIVE OIL

MAIN COURSE

(CHOICE OF ONE ENTRÉE)

CHICKEN FLORENTINE, BACON-WRAPPED FILET MIGNON, VEAL PARMESAN SERVED WITH HOUSE TOMATO SAUCE,
PAN-SEARED & HERB-CRUSTED CHICKEN SUPREME WITH WHITE WINE BEURRE BLANC SAUCE,
GRILLED TERIYAKI SALMON FILLET WITH WHITE AND DARK SESAME SEEDS

ACCOMPANIED BY

CHOICE OF POTATOES & FRESH SEASONAL VEGETABLES

DESSERT

SERVED WITH COFFEE, TEA & ESPRESSO

(CHOICE OF ONE)

APPLE PIE A'LA MODE, ICE CREAM CREPE WITH BERRY COULIS, VANILLA ICE CREAM PEAR DIPPED IN DARK CHOCOLATE

PACKAGE INCLUSIONS

SIX HOURS OF HALL RENTAL AND SERVICES, **FIVE** HOURS OF STANDARD OPEN BAR,
IN-HOUSE CATERED MENU,
EXPERIENCED WAIT STAFF AND BARTENDER(S), ON-SITE MANAGER,
SPUMANTE TOAST, WINE WITH DINNER (*1 BOTTLE OF RED AND 1 BOTTLE OF WHITE WINE PER TABLE*),
CHOICE OF COLOURED NAPKINS, CHOICE OF COLOURED DAMASK TABLE LINENS,
SILVER CHIAVARI CHAIRS,
GLASSWARE, SILVERWARE AND CHINAWARE