

# Paramount Friday/Sunday Summer Promo

May – October 2019/2020 - **\$87.00** per person

## RECEPTION SERVICE

An Assortment of Gourmet Hot & Cold Hors D'Oeuvres

## DINNER SERVICE

Specialty Bread Basket

## SALAD

Mixed Field Greens with Poached Pear & Oven Roasted Tomatoes tossed in a Honey Lemon Vinaigrette

## PASTA

Agnolotti stuffed with Ricotta Cheese & Spinach in a Rose Sauce

## ENTREE

4 oz. Grilled New York Steak in a Red Wine Reduction

4 oz. Supreme Breast of Chicken Peter & Paul's Style

Chef's Choice Seasonal Vegetables & Chef's Choice Potatoes

## DESSERT

Trilogy of Mini Vanilla Crème Brule, Grilled Pineapple with Caramel Glaze, Mini Cheesecake

COFFEE/TEA/ESPRESSO SERVICE

## LATE-NIGHT

Wedding Cake, Coffee/Tea Station

Client to provide cake, venue to cut & serve from a station

\*\*\*Station to include Seasonal & Tropical Fruit\*\*\*

## CHOICE OF ONE LATE-NIGHT STATION:

### International Pizza Station

Chefs will prepare Gourmet International Pizza with an Assortment of Toppings

OR

### Poutine Station

Poutine with all Fresh Ingredients and Toppings & Traditional Flavours, French Fries,  
Gravy and Cheese Curds for Guests to Enjoy

## OPEN STANDARD BAR

Domestic Beer, Sparkling Toast, Red & White Wine, Liquors & Liqueurs,  
Coffee/Tea/Esspresso, Sparkling & Still Water

\* Sinatra or Eastwood Minimum: 150 Adults \* Munroe or Taylor Minimum: 70 Adults \*

\* All pricing is subject to change without notice. Menu items are conditional upon seasonal availability and market cost. Promotional price applies to new bookings only. Pricing is per guest and subject to applicable taxes. Promotion cannot be combined with another offer. Promotion not valid on long weekend Sundays or statutory holidays. Menu may be customized to suit your specific needs \*