

## Planning made simple!

No event is the same, but they all have three important elements.

1. Good Food, 2. Good People, 3. & an Open Bar!

We offer a weekend special that will help you achieve all three musts have at an affordable price.

### 50-person package

5-Hour Room Rental

Tables & Chairs

Table Linens

Cutlery & China

Access to a Projector & Screen

Bartending & Wait Staff

3 Course Meal

Standard Open Bar

**Friday** starting at \$8,000.00

\*a charge of \$165 for any additional guests.

**Saturday** starting at \$9,000.00

\*a charge of \$180 for any additional guests.

**Sunday** starting at \$7,600.00

\*a charge of \$155 for any additional guests.

# Catering Package



## Hors D'oeuvres Cold

1. Prosciutto melon - DF/GF
2. Tomato Bruschetta - Veg/DF
3. Marinated Red Bell peppers & hot Green Peppers - V/DF/GF
4. Salad Skewers (Greek or Caprese) - Veg/GF
5. Antipasto Bits

additional charges-\$1.50 per selection below.

6. Shucked Oysters (1) - DF/GF
7. Shrimp Cocktails (2) - DF/GF

## Hot

1. Italian Spring Roll with a Balsamic reduction
2. Chicken Lollipop with a choice of sauce - DF
3. Wild Mushroom Bruschetta w/ melted brie - Veg
4. Beef Sliders paired with gourmet toppings
5. Coconut Shrimp - DF
6. Kadaifi Shrimp - DF
7. Spanakopita - Veg
8. Crispy Fried Calamari - DF
9. Popcorn Cauliflower Bits - Veg/DF
10. Dim Sum - selection of:
  - Steamed Shrimp, Pork, Soup or Vegetable Dumplings
  - Deep Fried Shrimp Dumplings
  - Pan Fried Chicken Dumpling

additional charges-\$1.50 per selection below.

11. Pulled Chicken or Pork Slider
12. Southern Chicken Slider
13. Grilled Mini Lamb Chop - DF/GF

## Stations

Pricing may vary based on selection.

1. Coffee & Tea Station with assorted Desserts - \$13.50
2. Charcuterie Farmer Table - \$15.50
3. Stationed Hors D'oeuvres, selection of (4) - \$13.50
4. Pizza Station, selection of (3 Toppings) - \$15.50
5. Poutine Station - \$15.50
6. Slider Table - \$15.50
7. Oyster Bar (3) - \$12.50

*Upgrade your station, add fries, salad, or soup for \$3.50 per person.*

## First Course

Selection of (1) - additional soup or salad at a charge of \$6.

## Salad

1. Mixed Greens with Cherry Tomatoes, Cucumbers, Peppers & Carrots with Choice of Dressing: Balsamic, Strawberry Balsamic or House Vinaigrette
2. Caesar Salad with Focaccia Crotons & Shaved Parmigiana
3. Greek Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & Traditional Vinaigrette
4. Spinach, Kale, Pumpkin Seeds, Cranberries, Citrus Segments & Apple Cider Vinaigrette

## Soup

1. Split Pea with Lemon Zest & Mint
2. Minestrone with Beans, Onions, Celery, Carrots, Tomatoes & Pasta
3. Traditional Pasta Fagioli White Bean Soup
4. Cream of Carrot Soup
5. Black Beans Soup with Black Beans, Onion, Carrot, Garlic, & Flavourful Spices
6. Creamy Butternut Squash with Goat Cheese & Chives.

## Second Course

\$8 per selection below.

### Pasta

1. Spaghetti & Meatballs
2. Fettuccine with Wild Mushrooms Pesto Cream Sauce
3. Penne Alla Vodka
4. Pappardelle in Meat Sauce

additional charges-\$2.50 per selection below.

5. Rigatoni with Chicken Pepper Tomato Sauce
6. Spaghetti Seafood, White Wine Garlic Sauce
7. Butternut Squash Ravioli in Sage Brown Butter Lemon Sauce

*Don't see a pasta you like, let us know what you'd prefer.*

### Mains

All side dishes have the option of customization, additional charges may apply based on final selection.

### Chicken

1. Chicken Supreme with Creamy Mushroom Sauce with Risotto.
2. Chicken Souvlaki Dinner with Seasoned Rice & Baked Potatoes
3. Roasted Lemon Chicken with Grilled Vegetables & Fingerling Potatoes.

additional charges-\$5 per selection below.

4. Chicken Parmigiana with Roasted Potato & Bell peppers.
5. Rosemary Grilled Chicken with Mash Potatoes & Asparagus.

### Beef/Pork

1. Pork Souvlaki Dinner with Seasoned Rice & Baked Potatoes

additional charges-\$8 per selection below.

2. Filet Mignon with Roasted Potatoes & Seasonal Vegetables.

additional charges-\$10 per selection below.

3. New York Striploin with Mashed Potatoes & Asparagus

## Special Event Catering Package

additional charges-\$15.50 per selection below.

4. Prime Rib Yorkshire Pudding with Seasonal Vegetables
5. Lamb Shank with Risotto

## Seafood - \$8 per person

1. Baked Salmon Fillet with Lemon, Garlic & Dill Served with Rice
2. Walnut Crusted Salmon with Mash Potatoes

additional charges-\$12 per selection below.

3. Lobster Thermidor with Cream Sauce Pasta

## Vegetarian

1. Eggplant Lasagna
2. Vegetarian Wellington
3. Stuffed Bell Pepper with Quinoa (Vegan)
4. Butter Squash Ravalli with your Choice of Sauce.

## Dessert

Alternatives for Dietary needs and restriction are available upon request.

## Dessert & Coffee Services

1. In-House Tiramisu
2. In-House No Bake Cheesecake with A Selection of Toppings.
3. Tartufo, Flavours are Based on Seasonal Selection
4. Chocolate Lava Cake
5. Bread Pudding