



## **SALE!**

### ***Hors D'oeuvres***

*based on 4 pieces per person, a selection of 4  
Circulated in mezzanine during cocktail hour up to 1 hour*

*Leek & French Brie Pizza  
Vegetable Tempura with Japanese Inspired Dipping Sauce  
Vegetable Spring Rolls with Chili Plum sauce  
Greek Bruschetta on a toasted Ficelle  
Classic Greek Spanakopita with yogurt dipping sauce  
Caprese Skewers  
Potato Samosa with curried yogurt  
Vegetable Pakora Bundles with Cucumber relish*

### ***Custom Dinner Menu***

#### ***Salad***

*Spring Mix Greens  
with sundried fruits, candied pecans & citrus & poppy seed dressing*

#### **ENTRÉE**

*Balsamic Grilled Chicken Supreme  
In a mushroom ragout  
accompanying by signature vegetables & potatoes  
up to 15 vegetarian entrees will be accommodated at no additional charge  
vegetarian entrees are deducted from the regular entrée total*

#### **DESSERT**

*Crème Brûlée  
Classic vanilla bean infused custard  
served with coffee & tea  
Silver Bar Package Included*

**Additional Compliments:**  
Complimentary Majestic Flair package  
Complimentary Swarovski chairs (2)  
Complimentary LED uplighting  
Popcorn cart  
Exclusive event venue with NO landmark fee  
Up to 7 hours of event time  
Reception Room rental waived based on a minimum of 75 adults  
please inquire within for events less than 75 adults

*\*\*\*restrictions may apply based on date (not valid during Holiday Season)  
Applies to remaining dates during off season, select Friday & Saturdays*

**\$100.00 per person  
plus 20% administrative and service charges, plus HST  
pricing is based on menu/bar as outlined within**

Contact us at 416-485-5900 OR [info@eglintongrand.com](mailto:info@eglintongrand.com)