



Lunch Buffet Menu

Event Duration 11:00 am – 3:00 pm

Salads (choice of one)

Classic Caesar
Baby Green Mix with Balsamic Vinaigrette and Roasted Almonds
Garden Salad

Pasta (choice of one)

Penne a la Vodka
Penne with Marinara Sauce

Main Courses (choice of one)

Roast Beef with Gravy
Grilled and Oven Baked Chicken Breast
Eggplant Parmigiana (vegetarian)

Side Dishes (choice of two)

Steamed Vegetables
Roasted Potatoes
Steamed Wild Rice

Freshly Baked Breads & Butter

Freshly Brewed Coffee and Tea

\$34 per person

70 minimum guests
(excluding applicable tax and service charge)



Lunch Plated Menu

Event Duration 11:00 am – 3:00 pm

Salad

Baby Greens with Balsamic Vinaigrette and Roasted Almonds

Main Course

Grilled & Oven Roasted Chicken Breast with Hollandaise Sauce
served with Potatoes & Seasonal Vegetables

or

Eggplant Parmigiana (vegetarian)

Freshly Baked Breads and Butter

Dessert

Cheese Cake served with freshly brewed coffee & tea

\$36 per person

70 minimum guests

(excluding applicable tax and service charge)



Dinner Buffet Menu

Event Duration 7:00 pm – 12:00 am

Salads (choice of one)

Classic Caesar
Mixed Exotic Greens
Garden Salad
Greek Salad

Pasta (choice of one)

Penne a la Vodka
Penne with Marinara Sauce
Fettuccini Alfredo

Main Courses (choice of two)

Roast Beef with Gravy
Grilled and Oven Baked Chicken Breast with Gravy
Fillet of Basa
Eggplant Parmigiana (vegetarian)
Chicken Parmigiana (+2\$ per person)
Chicken or Pork Schnitzel (+2\$ per person)
Salmon Fillet (+4\$ per person)

Side Dishes (choice of two)

Steamed Vegetables
Roasted Potatoes
Steamed Wild Rice

Freshly Baked Breads & Butter

Freshly Brewed Coffee and Tea

Fridays & Sundays - \$40 per person

Saturdays - \$ 45 per person

Petite Hall - 70 minimum guests; Grand Hall – 140 minimum guests
(excluding applicable tax and service charge)



Plated Dinner Menu

Event Duration 7:00 pm – 12:00 am

Salad

Baby Greens with Balsamic Vinaigrette

Pasta

Penne a la Vodka with Roasted Bacon

Main Course

Grilled & Oven Roasted Chicken Breast with Hollandaise Souse
served with Potatoes & Seasonal Vegetables

or

Roast Beef with Gravy served with Potatoes & Seasonal Vegetables

or

Eggplant Parmigiana (vegetarian option)

Freshly Baked Breads & Butter

Dessert

Cheesecake served with freshly brewed coffee & tea

Fridays & Sundays - \$44 per person

Saturdays - \$ 49 per person

Petite Hall - 70 minimum guests; Grand Hall – 140 minimum guests
(excluding applicable tax and service charge)



Gourmand Plated Dinner Menu

Event Duration 7:00 pm – 12:00 am

Hors d'oeuvres Reception

Salad

Boston Bibb Salad with Julienne of Red & Yellow Peppers, Stilton Cheese, Roasted Walnuts and Balsamic Vinaigrette

Pasta

Penne a la Vodka with Roasted Bacon, Fresh Basil and Tomato Sauce

Main Course

Grilled Beef Strip Lion with Red Wine Sauce, Garlic Mashed Potato and Assorted Steamed Vegetables

or

Salmon Fillet Oven Roasted with Rice and Steamed Vegetables

or

Eggplant Parmigiana

Freshly Baked Breads & Butter

Dessert

Black and White Mousse Pyramid served with freshly brewed coffee and tea

Fridays & Sundays - \$55 per person

Saturdays - \$59 per person

Petite Hall - 70 minimum guests; Grand Hall - 140 minimum guests
(excluding applicable tax and service charge)



More options

Bar

5 Hours Standard Open Bar

(vodka (Smirnoff), whisky (Wiser), gin (Gordon`s), rum (Captain Morgan), brandy (St Remi), domestic beer (Canadian, Budweiser), red and white wine, mix and ice, soft drinks)

\$25 per person

5 Hours Premium Bar

(everything that standard bar includes with addition to selected premium brands: vodka (Grey Goose), whisky (Crown Royal), gin (Bombay), rum (Bacardi), cognac, scotch (Ballantine's), imported beer (Heineken, Corona), mix and ice, soft drinks)

\$35 per person

Wine on the table

(one bottle of red and one bottle of white wine)

\$7 per person

Food selection

Hors d`oeuvre

\$5 per person

Dessert table

Assortment of cakes and sweets

\$8 per person

Assortment of fruits

\$5 per person