

SOCIAL MENU





PACKAGES

PACKAGE 1 - BUFFET

Garden Salad
Rigatoni, Pomodoro, Parmesan Cream
Herb Roasted Chicken Breast, White Wine Sauce
Creamy Garlic Mash
Seasonal Vegetables
Chef Selection Desserts



PACKAGE 2 - BUFFET

Garden Salad
Penne in Tomato Basil Sauce
Tortellini Alla Panna
Slow Roasted Angus Roast Beef, Au Jus
Herb Crusted Chicken Breast
Garlic Roasted Mashed Potatoes
Seasonal Vegetables
Dessert Station with Assortment of Sweets and Cookies
Seasonally Sliced Fresh Fruit



PACKAGES

PACKAGE 1 - PLATED

FIRST COURSE:

Choice of ONE

Garden Salad With A Honey Dijon Vinaigrette or
Leafs of Romaine With Crispy Prosciutto,
Asaigo Dressing

MAIN ENTREE:

Herb Roasted Chicken Supreme, Cabernet Jus
Herb Roasted Potatoes
Seasonal Vegetables

DESSERT

Choice of ONE

Lemon Sorbet
French Vanilla Ice Cream
Chocolate Tartufo

LATE NIGHT STATION

Chef Selection of Assorted Pastries
Freshly Sliced Seasonal Fruit



PACKAGES

EUROPEAN PACKAGE - BUFFET

FRESH SALAD

Classic Caesar

Mixed Greens with House Vinaigrette

TRADITIONAL PASTA

Penne in Tomato Basil Sauce

Penne alla Vodka

SIGNATURE ENTREES

Chicken Parmigiana and Roast Beef in Au Jus

ACCOMPANIMENTS

Seasonal Vegetables

Roasted Potatoes

DESSERT

Freshly Sliced Fruits

BEVERAGES

Two Bottles of Wine per Table

Non-Alcoholic Bar - Soft Drinks

Coffee & Tea Service

INCLUSIONS

Full-Length Linens

White Linen Napkins

China & Glassware



PACKAGES

BRUNCH MENU

Belgium Waffles

Maple Syrup, Fruit Compotes & Whipped Cream

Farm Fresh Scrambled Eggs

Turkey Sausage

Ontario Bacon

Spinach Salad, Strawberry, Cranberries, Goat Cheese,
Almonds

served with Rose Champagne Vinaigrette

Assorted Tea Sandwiches
(Meat and Vegetarian)

Breakfast Pastries, Scones and Breads

Seasonal Fresh Fruit Platter

NON ALCOHOLIC BEVERAGE

Soft Drinks

Coffee, Tea

Bottled Flat & Sparkling Water

ADDITIONAL INCLUSIONS

Full Length Linens

White Linen Napkins

China, Silverware, Glassware