

PRIX FIXE MENU ONE

CHOICE OF 8 HOT AND COLD HORS D'OUVRES
SEE MENU

SPUMANTE FOR TOAST

SOUP

CREAM OF LEAK & POTATO SOUP

PASTA

PENNE TOMATO BASIL

ENTRÉE

CHICKEN SUPREME IN LEMON SAUCE
ACCOMPANIED WITH A
MEDLEY OF SEASONAL VEGETABLES & OVEN ROASTED POTATOES

SPRING MIX SALAD

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

TARTUFO ZABAJONE GARNISHED WITH FRESH BERRIES PRESENTED IN A MARTINI GLASS

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC
FRUIT SELECTIONS, COFFEE & TEA STATION

STANDARD OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI
RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER,
MOLSON CANADIAN, LABATT BLUE, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE,
TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL
CLOSE AT THE REQUEST OF THE CONVENOR.

\$90.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH
EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE
LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF,
CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU TWO

CHOICE OF 8 HOT AND COLD HORS D'OUVRES
SEE MENU

SPUMANTE FOR TOAST

SALAD APPETIZER
CAESAR SALAD

PASTA
CASARECCIA TOMATO BASIL

ENTRÉE
CHICKEN SUPREME IN MUSHROOM SAUCE & ATLANTIC SALMON FILET IN A MILD PIMENTO SAUCE
ACCOMPANIED WITH A
MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES

DESSERT
LEMON BOMBETTA GARNISHED WITH FRESH BERRIES

THE APOLLO SWEET TABLE
ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC
FRUIT SELECTIONS, COFFEE & TEA STATION

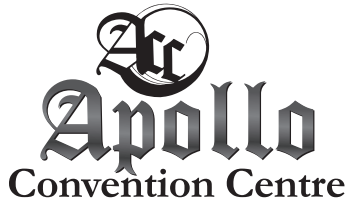
STANDARD OPEN BAR
SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI
RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER,
MOLSON CANADIAN, LABATT BLUE, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE,
TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL
CLOSE AT THE REQUEST OF THE CONVENOR.

\$94.00*
PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH
EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE
LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF,
CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU THREE

CHOICE OF 8 HOT AND COLD HORS D'OUVRES

SEE MENU

SPUMANTE FOR TOAST

PLATED ANTIPASTO MONTE

PROSCIUTTO, PROVOLONE, GRILLED EGGPLANT, ZUCCHINI, ROASTED RED PEPPERS, BLACK AND GREEN OLIVES, BRUSCHETTA

PASTA

CASARECCIA TOMATO BASIL

ENTRÉE

AAA TOP SIRLOIN STEAK IN PEPPERCORN SAUCE
5 BLACK TIGER SHRIMP SKEWER IN A BEURRE BLANC SAUCE
ACCOMPANIED WITH A
ROASTED MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES

&

SPRING MIX SALAD CENTER TABLE

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

SICILIAN CHOCOLATE CREPE GARNISHED WITH FRESH BERRIES

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC FRUIT SELECTIONS, COFFEE & TEA STATION

STANDARD OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$97.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU FOUR

CHOICE OF 8 HOT AND COLD HORS D'OUVRES

SEE MENU

SPUMANTE FOR TOAST

PLATED ANTIPASTO MONTE

PROSCIUTTO, PROVOLONE, GRILLED EGGPLANT, ZUCCHINI, ROASTED RED PEPPERS, BLACK AND GREEN OLIVES, BRUSCHETTA

PASTA

PENNE RIGATE IN A TOMATO BASIL SAUCE
SPINACH & RICOTTA TORTELLINI ALLA PANNA

ENTRÉE

VEAL SCALLOPINI IN A GARLIC MUSHROOM SAUCE
CHICKEN SUPREME IN A MARSALA WINE SAUCE
ACCOMPANIED WITH A
MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES
&

SPRING MIX SALAD CENTER TABLE

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

LEMON SHERBERT GARNISHED WITH FRESH BERRIES SERVED IN A MARTINI GLASS

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC FRUIT SELECTIONS, COFFEE & TEA STATION

DELUXE FULL OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, GASTON COGNAC, GRAPPA, SAMUCA RAMAZZOTI, BAILEYS IRISH CREAM, GRAND MARNIER, KHALUA, PEACH SHNAPPS, APPERITIVI, CAMPARI, SWEET VERMOUTH, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$100.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU FIVE

CHOICE OF 8 HOT AND COLD HORS D'OUVRES

SEE MENU

SPUMANTE FOR TOAST

PLATED ANTIPASTO MARE MONTE

PROSCIUTTO, MARINATED SEAFOOD, GRILLED EGGPLANT AND ZUCCHINI, ROASTED RED PEPPERS, SLICE OF TOMATO, BOCCONCINO, BLACK AND GREEN OLIVES

PASTA

CASARECCIA TOMATO BASIL
PENNE ALLA VODKA

ENTRÉE

VEAL IN A MARSALA WINE SAUCE
CHICKEN SUPREME STUFFED WITH SUNDRIED TOMATO & FETA CHEESE SCALLOPINI
ACCOMPANIED WITH A
MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES

&

MIXED SEAFOOD PLATTER CENTER TABLE

AN ASSORTMENT OF SCALLOPS, SHRIMP, CALAMARI, AND MUSSELS PREPARED TO PERFECTION

&

SPRING MIX SALAD CENTER TABLE

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

CRÈME BRULEE GARNISHED WITH FRESH BERRIES

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC FRUIT SELECTIONS, COFFEE & TEA STATION

DELUXE FULL OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, GASTON COGNAC, GRAPPA, SAMUCA RAMAZZOTI, BAILEYS IRISH CREAM, GRAND MARNIER, KHALUA, PEACH SHNAPPS, APPERITIVI, CAMPARI, SWEET VERMOUTH, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$103.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU SIX

SPUMANTE FOR TOAST

ANTIPASTO BAR BUFFET

PROSCIUTTO, PROVOLONE, SWISS CHEESE, CHEDDAR CHEESE, GRILLED EGGPLANT AND ZUCCHINI, ROASTED RED PEPPERS, BOCCONCINO & TOMATO, MARINATED BLACK AND GREEN OLIVES, PASTA AND RICE SALADS, CHIC PEA SALAD, BEAN SALAD, MUSSELS ALLA MARINARA, BRUSCHETTA & ASSORTED PIZZA

PASTA

CASARECCIA TOMATO BASIL
PENNE ALLA VODKA

ENTRÉE

ATLANTIC SALMON FILET IN A WHITE WINE AND BUTTER SAUCE
CHICKEN SUPREME IN A LEMON AUCE
ACCOMPANIED WITH A
MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES

&

MIXED SEAFOOD PLATTER CENTER TABLE

AN ASSORTMENT OF SCALLOPS, SHRIMP, CALAMARI, AND MUSSELS PREPARED TO PERFECTION

&

SPRING MIX SALAD

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

NEW YORK STYLE CHEESE CAKE SERVED WITH FRESH COULIS AND WHIPPED CREAM

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC FRUIT SELECTIONS, COFFEE & TEA STATION

DELUXE FULL OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, GASTON COGNAC, GRAPPA, SAMUCA RAMAZZOTI, BAILEYS IRISH CREAM, GRAND MARNIER, KHALUA, PEACH SHNAPPS, APPERITIVI, CAMPARI, SWEET VERMOUTH, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$106.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU SEVEN

SPUMANTE FOR TOAST

ANTIPASTO BAR DELUXE

PROSCIUTTO, PROVOLONE, SWISS CHEESE, CHEDDAR CHEESE, GRILLED EGGPLANT AND ZUCCHINI, ROASTED RED PEPPERS, MARINATED BLACK AND GREEN OLIVES, PASTA AND RICE SALADS, EGGPLANT PARMIGIANA, SEAFOOD SALAD, SHRIMP COCKTAIL, SMOKED SALMON WITH SLICED RED ONIONS AND CAPERS, MARINATED ARTICHOKE, MUSSELS ALLA MARINARA, BRUSCHETTA & ASSORTED PIZZA

PASTA

RIGATONI TOMATO BASIL

ENTRÉE

BEEF MEDALION IN A MUSHROOM SAUCE
CHICKEN SUPREME IN A MARSALA WINE SAUCE
ACCOMPANIED WITH A MEDLEY OF VEGETABLES AND OVEN ROASTED POTATOES

&

DELUXE MIXED SEAFOOD PLATTER CENTER TABLE

AN ASSORTMENT OF LOBSTER TAIL, KING CRAB, SHRIMP, CALAMARI, AND MUSSELS PREPARED TO PERFECTION

&

SPRING MIX SALAD CENTER TABLE

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

SORISSO DOLCE CHOCOLATE CREPE GARNISHED WITH FRESH BERRIES

THE APOLLO SWEET TABLE

ASSORTED MOUSSES, CAKES, TARTS, FRENCH & ITALIAN PASTRIES, FRESH SEASONAL & EXOTIC FRUIT SELECTIONS, COFFEE & TEA STATION

DELUXE FULL OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, GASTON COGNAC, GRAPPA, SAMUCA RAMAZZOTTI, BAILEYS IRISH CREAM, GRAND MARNIER, KHALUA, PEACH SHNAPPS, APPERITIVI, CAMPARI, SWEET VERMOUTH, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$115.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity



PRIX FIXE MENU EIGHT

SPUMANTE FOR TOAST

ANTIPASTO BAR DELUXE

PROSCIUTTO, PROVOLONE, SWISS CHEESE, CHEDDAR CHEESE, GRILLED EGGPLANT AND ZUCCHINI, ROASTED RED PEPPERS, MARINATED BLACK AND GREEN OLIVES, PASTA AND RICE SALADS, EGGPLANT PARMIGIANA, SEAFOOD SALAD, SHRIMP COCKTAIL, SMOKED SALMON WITH SLICED RED ONIONS AND CAPERS, MARINATED ARTICHOKE, MUSSELS ALLA MARINARA, BRUSCHETTA & ASSORTED PIZZA

PASTA

FUSILLI TOMATO BASIL
FARFALLE ALL PRIMAVERA

SURF & TURF

CHATEAU BRIAN
2 JUMBO BLACK TIGER SHRIMP
SERVED WITH ITALIAN YELLOW BEANS, ROASTED RED PEPPERS & MINI RED POTATOES
&

SPRING MIX SALAD

A MIX OF ASSORTED LETTUCE IN BALSAMIC VINAIGRETTE

DESSERT

PANNA COTTA WITH FRESH BERRIES

ASSORTED SWEET STATIONS

ASSORTED FUDGE & TRUFFLES, ASSORTED FRESH SEASONAL FRUIT, ASSORTED FRENCH & ITALIAN PASTRIES

DELUXE FULL OPEN BAR

SPUMANTE TOAST, UNLIMITED RED AND WHITE WINE ON GUEST TABLES, WISERS RYE, BACARDI RUM, BEEFEETER GIN, BALANTINES SCOTCH, ABSOLUT VODKA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE, GASTON COGNAC, GRAPPA, SAMUCA RAMAZZOTTI, BAILEYS IRISH CREAM, GRAND MARNIER, KHALUA, PEACH SHNAPPS, APPERITIVI, CAMPARI, SWEET VERMOUTH, SOFT DRINKS, JUICES, MINERAL AND STILL WATER, COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSURES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$120.00*

PER PERSON

THE PRICE PER PERSON INCLUDES THE RECEPTION ROOM, ALL FOOD AND BEVERAGE (WITH EXCEPTION OF THE CELEBRATION CAKE), CHINA, FLATWARE, GLASSWARE, FLOOR LENGTH TABLE LINENS (WHITE, SILVER, BLACK & CHAMPAGNE COLOR), NAPKINS IN ANY COLOR, EVENT STAFF, CAKE CUTTING AND COAT CHECK SERVICE.

price subject to taxes and gratuity

SPECIALTY FOOD ITEMS

CHEESE & BREAD STATIONS

WINE & CHEESE STATION

\$8.25 PER PERSON

PORT WINE AND PARMIGIANO STATION

\$7.00 PER PERSON

CHEF ATTENDED SAGANAKI STATION

\$5.50 PER PERSON

ASSORTED CROSTINI, LAVASH & SPECIALTY BREAD STATION

\$2.25 PER PERSON

FISH & SEAFOOD STATIONS

FRESHLY SHUCKED OYSTER STATION

\$6.25 PER PERSON

BLACK TIGER SHRIMP SAUTEED IN PERNOD

\$5.25 PER PERSON

SUSHI & SASHIMI STATION

\$5.25 PER PERSON

MEAT AND DELI STATIONS

FRESHLY SLICED PROSCIUTTO PARMA STATION

\$4.75 PER PERSON

ROAST BEEF CARVING STATION

\$6.25 PER PERSON

LEG OF LAMB CARVING STATION

\$5.25 PER PERSON

PORCHETTA STATION (150 – 250 PEOPLE)

SERVED WITH GOURMET BUNS AND HOT BELL PEPPERS

\$575

FOOD DECORATIONS

DECORATIVE WATERMELON CARVING

\$200 EACH

DECORATIVE FRUIT & VEGETABLE BUFFET SHOW PIECE

\$300 EACH

ICE SCULPTURE

\$550 EACH

SPECIALTY FOOD ITEMS

DESSERT STATIONS

WAFFLE STATION
\$4.50 PER PERSON

CREPE STATION
\$4.50 PER PERSON

CHOCOLATE FOUNTAIN
\$550

ASSORTED MOUSSE STATION
\$4.00 PER PERSON

MAKE YOUR OWN SUNDAE BAR
\$4.00 PER PERSON

ASSORTED CANDY STATION
\$3.50 PER PERSON

ASSORTED FUDGE & TRUFFLE
\$5.00 PER PERSON

SAVOURY STATIONS

MINI SLIDERS AND FRENCH FRIES
\$4.25 PER PERSON

PULLED PORK SLIDERS AND FRENCH FRIES
\$3.50 PER PERSON

GOURMET POUTINE STATION
\$3.75 PER PERSON

VEAL SANDWICHES & BRIO
\$5.75 PER PERSON

NACHOS, CHEESE, SALSA
\$4.75 PER PERSON

MAKE YOUR OWN TACO STATION
\$3.50 PER PERSON

FRIED CHICKEN & WAFFLES
\$5.00 PER PERSON

GRILLED CHEESE STATION
\$3.00 PER PERSON

GOURMET SALAD BAR

MIXED GARDEN GREEN SALAD, CAESAR SALAD, TOMATO & BOCONCINO SALAD, SEAFOOD SALAD, COLESLAW, PASTA SALAD, POTATO SALAD, ASSORTED BEAN SALAD, RICE SALAD, THAI NOODLE SALAD, COUSCOUS, QUINOA

ASSORTED TOPPINGS TO INCLUDE
TOMATOES, CUCUMBER, RED ONIONS, ROASTED RED PEPPERS, BLACK & GREEN OLIVES, GREEN CHILI, HARD BOILED EGGS, BEETS, CARROTS, MUSHROOMS, BABY CORN, DRIED CRANBERRIES, GRAPES
TUNA, COLD GRILLED CHICKEN

ASSORTED DRESSINGS TO INCLUDE
CAESAR DRESSING, GREEK DRESSING, ITALIAN DRESSING, THOUSAND ISLAND DRESSING

\$6.00 PER PERSON

GOURMET SWEET TABLE

A LAVISH STATION WITH AN ASSORTEMENT OF DECADENT ITEMS TO INCLUDE
CHOCOLOATE MOUSSE, MINI CRÈME BRULEE, ASSORTED TRUFFLES AND CANDY, ASSORTED PASTRIES & BROWNIES, TIRAMISU IN MARTINI GLASSES

ASSORTED CAKES TO INCLUDE
CHEESE CAKES, MOUSSES & TARTS
FRESH SEASONAL & EXOTIC FRUIT PLATTERS, CHOCOLATE DIPPED STRAWBERRIES

\$8.00 UPGRADE PER PERSON FROM REGULAR SWEET TABLE



BEVERAGE UPGRADES

PREMIUM BAR

UPGRADE TO PREMIUM BRAND BAR SERVICE

SPUMANTE TOAST, RED AND WHITE WINE AT GUEST TABLES

GREY GOOSE VODKA, ABSOLUT VODKA, JOHNNIE WALKER BLACK LABEL SCOTCH, GLENLIVET 12 YEAR OLD SCOTCH, CHIVAS REGAL SCOTCH, CROWN ROYAL, WISERS DELUXE RYE WHISKEY, BACARDI SUPERIOR WHITE & DARK RUM, BOMBAY SAPPHIRE GIN, BEEFEETER GIN, JACK DANIEL'S, OLMECA TEQUILA, REMY MARTIN VS, GASTON DE LARANGE COGNAC, BAILEY'S IRISH CREAM, GRAND MARNIER, KAHLUA COFFEE LIQUEUR, DISARONNO AMARETTO, PEACH SCHNAPPS, SWEET VERMOUTH, DRY VERMOUTH, CAMPARI APERATIVO, AMARO AVERNA, GRAPPA MARCATI, SOUR PUSS RASPBERRY, SOUR PUSS APPLE, JAGERMEISTER, SAMBUCA, HEINEKEN, STELLA, CORONA, COORS LIGHT, BUDWEISER, MOLSON CANADIAN, LABATT BLUE SOFT DRINKS, JUICES, MINERAL AND STILL WATER
COFFEE, TEA AND ESPRESSO

BAR SERVICE OPENS AT RECEPTION TIME AND CLOSSES AT 1:00 A.M. BAR SERVICE IS OPEN DURING DINNER BUT WILL CLOSE AT THE REQUEST OF THE CONVENOR.

\$12.00 UPGRADE

PER PERSON FROM DELUXE BAR

SPECIALTY BEVERAGE ITEMS

MARTINI BAR DURING RECEPTION

\$6.00 PER PERSON

MOET & CHANDON CHAMPAGNE BOTTLE

\$125 PER BOTTLE

PROSECO WITH BERRIES STATION

\$5.50 PER PERSON

DOM PERIGNON CHAMPAGNE BOTTLE

\$395 PER BOTTLE

CHAMPAGNE FOUNTAIN

\$2.50 PER PERSON

LIQUOR CART SERVICE DURING DINNER

(IF SPACE PERMITS)

MUST BE COMBINED WITH AN OPEN BAR PACKAGE

\$5.00 PER PERSON

CHAMPAGNE WITH STRAWBERRIES

\$2.50 PER PERSON

VODKA BAR

\$5.25 PER PERSON

GRAPPA STATION

\$5.75 PER PERSON

SPECIALTY COFFEE STATION

IRISH, ITALIAN & SPANISH

\$2.50 PER PERSON

ICE WINE STATION

\$5.50 PER PERSON

HORS D'OUVRES MENU

ITEMS INCLUDED IN MENUS 1-5 (CHOICE OF 8 TOTAL)

VEGETARIAN

AUTHENTIC SPANAKOPITA
GOURMET ASIAN SPRING ROLLS
MINI FALAFFEL WITH TAHINI SAUCE
OLIVE OIL & BASIL BRUSCHETTA ON HERB CROSITINI
ASSORTED VEGETARIAN MINI QUICHE
MINI VEGETABLE SAMOSAS
BLACK FIG AND GOAT CHEESE CROWN
ROASTED RED PEPPER & GOAT CHEESE CROWN
CUCUMBER & CREAM CHEESE CANAPE
JALOPENO CHEESE POPPERS
MINI CAPRESE SKEWER (CHERRY TOMATOES & BOCCONCINO CHEESE)
RICE BALLS

NON-VEGETARIAN

THAI CHICKEN SATAY
TERIYAKI BEEF SATAY
POPPY SEED CRUSTED SALMON SKEWERS
MINI BEEF WELLINGTON
SWEDISH MEAT BALLS
SALMON CRAB CAKES WITH AIOLI SAUCE
CHICKEN WINGS
ASIAN CRAB FILO TRIANGLES
CRAB & BRIE IN FILO TRIANGLE
SPICY MOROCON CHICKEN ROLL
ASSORTED MEAT AND CHEESE MINI QUICHE
SHRIMP TEMPURA

GOURMET HORS D'OEUVRES MENU (CHOICE OF 8 TOTAL)

BUTTERNUT SQUASH SOUP SERVED IN ESPRESSO CUP GARNISHED WITH CRÈME FRESH
GRILLED TOMATO & RED PEPPER INFUSED GOAT CHEESE TEMPURA
SWEET POTATO FRIES PRESENTED IN DECORATIVE BASKET
MUSHROOM CAPS STUFFED WITH BLUE CHEESE & ASPARAGUS

CHICKEN FRIED RICE PRESENTED IN A BAMBOO BOWL
MINI CERTIFIED ANGUS BEEF SLIDERS
WALNUT CRUSTED RACK OF LAMB LOLLYPOPS WITH MINT PUREE
CHILI CHICKEN IN BAMBOO BOWLS
SPICY CHICKEN WINGS DIPPED IN BLEU CHEESE
GOURMET GENOVA SALAMI & ASIAGO CHEESE SEWER

FRESHLEY SHUCKED KIWI MUSSELS
BACON WRAPPED SCALLOPS
SHRIMP TEMPURA PRESENTED IN A SHOT GLASS ACCOMPANIED WITH SPICY COCKTAIL SAUCE
SMOKED SALMON ON PUMPERNICKLE CANAPE
ASSORTED FRESHLY PREPARED SUSHI & SASHIMI

\$10.00 UPGRADE

PER PERSON