

ALL DAY MEETING PACKAGE

January through October | Monday - Thursday

CONTINENTAL BREAKFAST

Assorted Mini Muffins
Decadent Danishes
Fresh Baked Butter Croissants
Freshly Brewed Coffee and Assorted Teas
Bottled Water and Assorted Juices

AM BREAK

Breakfast Loaves

HOT WORKING LUNCH BUFFET

Main Course

- Cornish Hen served Peter and Paul's style
- Oven Roasted Salmon Filet in a Lemon Butter Sauce
- Rice Pilaf
- Seasonal Vegetables
- Fresh Baked Focaccia with "My Mother's" Olive Oil imported from Greece

Sides

- Chef's Select Soup
- Garden Salad
- Mediterranean Pasta Salad

Dessert

- Decadent Dessert Squares & Mini Powdered Donuts

PM BREAK

Freshly Baked Cookies

BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas
Bottled Water, Assorted Juices & Soft Drinks

PLATED RECEPTION PACKAGE

7 Hour Reception | January through October | Monday - Thursday

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres (Choice of 5 Selections)

DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table
 "My Mother's Olive Oil" Imported from Greece

FIRST COURSE OPTIONS

(choice of one)

- Roasted Butternut Squash Soup
- Cauliflower, Leek and Fennel Soup
- Penne alla Vodka with Fried Pancetta Crisp
- Fusilli Pasta in a Creamy Pesto Sauce with Fire Roasted Cherry Tomatoes
- Baby Arugula, Mixed Greens & Fennel Salad with Marinated Beets & Goat Cheese Crème in Citrus Vinaigrette

MAIN ENTRÉE OPTIONS

(choice of one)

- AAA 10oz New York Striploin drizzled with a Chimichurri Sauce
- AAA 6oz Beef Tenderloin topped with roasted Shallots and Fried Pancetta
- Peter & Paul's Style Lemon and Herb ½ Cornish Hen
- 8oz Atlantic Salmon Filet with Mango Salsa
- 10oz French Cut Veal Chop with a Cognac Mushroom Sauce
- Red Wine Braised Bone-In Beef Short Rib

MAIN COURSE ACCOMPANIMENTS

(choice of one)

- Mini Red Roasted Potatoes
- Yukon Gold Mashed Potatoes
- Fingerling Potatoes

(choice of one)

- Sautéed Brussel Sprouts with Balsamic Glaze and Crispy Pancetta
- Red Pepper & Green Beans
- Heirloom Carrot & Asparagus
- Seasonal Mixed Vegetables

DESSERT

(choice of one)

- Warm Apple Blossom with Fresh Berries and Caramel Sauce
- Warm Sticky Toffee Pudding with Crème Anglais
- New York Style Cheesecake with Fruit Topping
- Vanilla Crème Brule

OPEN "SOFT" BAR

Spring & Mineral Water

Assorted Pop & Juice

Coffee, Tea & Espresso

1 Drink Ticket per person

HOR D'OEUVRES MENU

Selection Of 5

- Wild Mushroom Crostini With Goat Cheese Spread ✓
- Mini Focaccia Sandwich With Proscuitto, Bocconcini & Tomato ✓
- Spring Rolls With Plum Sauce ✓
- Greek Salad Bites - Cucumber Round, Black Olive, Tomato & Feta Cream ✓
- Beef Sliders Topped With Carmelized Onions, Cheese And Chipotle Mayo
- Jerk Chicken Satays
- Mini Boneless Jerk Chicken With Rice And Peas
- Chicken Satays Topped With Lemon Oregano
- Braised Beef Slider With Carmelized Onions
- Spanakopita (*Phyllo Pastry Stuffed With Cheese And Spinach*) ✓
- Mini Vegetarian Samosas With Sweet Chili Sauce ✓
- Mac And Cheese Triangles Served With A Three Cheese Dipping Sauce ✓
- Bocconcini And Cherry Tomato Skewers With A Balsamic Glaze ✓
- Homemade Bruschetta Served On Crostini And Topped With Goat Cheese Spread ✓
- Fish And Chips Served In Takeout Boxes With Homemade Tartar Sauce
- Homemade Italian Meatballs Served In Bbq Sauce & Green Onion
- Traditional Poutine
- Roasted Butternut Squash Soup Sips With French Stick ✓
- Mini Rice Balls Served With Spicy Marinara Sauce ✓
- Tempura Asparagus With Ginger Soy Dipping Sauce ✓

UPGRADES

- Grilled Marinated Lamb Chops Topped With Lemon Herbed Oregano
- California Rolls Served With Wasabi And Soya Sauce
- Raw Oysters With Tobasco And Horseradish **(2pcs Pp)**
- Mini Crab Cakes