

SIMPLE PLATED DINNER MENU

DINNER INCLUDES

Hors D'oeuvres Hour
Salad or Soup
Entrée
Starch
Vegetables
Fresh Baked Rolls & Butter
Plated Dessert
Coffee and Tea



HORS D'OEUVRES HOUR

Chefs Selection of
Assorted Hot & Cold
Passed Hors d'Oeuvres & Canapes

SOUPS

Roasted Butternut Squash
Potato & Leek
Fire Roasted Red
Pepper & Tomato

SALADS

Classic Wedge Caesar Salad with Brie
Crostini Croutons & Crispy Prosciutto
topped with Shaved Aged Parmesan

Heritage Blend Garden Salad topped
with Shredded Carrots, Crumbled Goat
Cheese & Sweet Cherry Tomato in a
Honey Mustard Vinaigrette

Spinach Apple Salad topped with Candied
Walnuts, Red Onion & Crisp Gala Apple in
a Herb Balsamic Dressing.

ENTREE

Traditional Chicken Parmesan

Oven Baked Citrus Salmon topped
with BBQ Orange Rounds & a
Herb Butter Sauce

Grilled Striploin with a Cabernet &
Crushed Peppercorn Jus topped with
Fried Onion Crisps

Apple & Brie Stuffed Chicken Breast
topped with a Portobello
Cognac Cream Sauce



STARCH

Sour Cream Mashed Potatoes
Oven Roasted Mini Potatoes

VEGETABLES

Green Bean Almandine Bundles
Roasted Organic Root Vegetables

DESSERT

Homemade Tiramisu

New York Cheese Cake topped with
Fresh Seasonal Berry Coulis

UPGRADES

Add Charcuterie Boards
During Cocktail Hour
or a Plated Pasta Course During Dinner

SPEAK TO A REPRESENTATIVE
FOR PRICING &
CUSTOMIZATION OPTIONS

CLASSIC PLATED DINNER MENU

DINNER INCLUDES

Hors D'oeuvres Hour
Salad or Soup
Pasta
Entrée
Starch
Vegetables
Fresh Baked Rolls & Butter
Plated Dessert
Coffee and Tea

HORS D'OEUVRES HOUR

Chefs Selection of
Assorted Hot & Cold
Passed Hors d'Oeuvres & Canapes

SALADS

Chardonnay Poached Pears over a bed
of Peppery Baby Arugula

Fresh Strawberry, Arugula & Beet Salad
topped with Roasted Corn &
a Mandarin Dressing

Caprese Pesto Salad with Heirloom
Tomatoes, Fresh Boccincini & Aged
Balsamic Drizzle

SOUPS

Roasted Butternut Squash

Potato & Leek

Fire Roasted Red
Pepper & Tomato



PASTA

Penne Alla Vodka with Pancetta

Tortellini Alla Panna

Pasta Rosa

ENTREE

Oven Baked Guinness Short Ribs

Apple Brandy and Herb Slow Roasted
Chicken Supreme

Pan Seared Trout with a Caper &
Garlic Lemon Butter Sauce

Jerk Pork Tenderloin with a
Charred Port Jelly Sauce



DESSERT

Crème Brulee

Belgian Chocolate Cake

Mini Dessert Trio



STARCH

Garlic Mashed Potatoes

Duchess Potatoes

Rice Pilaf

VEGETABLES

Lemon Grilled Asparagus

Roasted Vegetable Medley

Maple Roasted Brussel Sprouts

UPGRADES

Add a Sweet or Savoury
Late Night Station or
Seasonal Fruit Platter per
Table with Dessert

SPEAK TO A REPRESENTATIVE
FOR PRICING &
CUSTOMIZATION OPTIONS

VIP PLATED DINNER MENU

DINNER INCLUDES

Hors D'oeuvres Hour
Salad or Soup
Pasta
Entrée
Starch
Vegetables
Fresh Baked Rolls & Butter
Dessert & Fresh Fruit
Coffee and Tea

HORS D'OEUVRES HOUR

Chefs Selection of
Assorted Hot & Cold
Passed Hors D'oeuvres & Canapes

SALADS

Micro Greens rolled with Cucumber
Ribbon topped with Cranberry Crusted
Cheese & Edible Flowers with a
Prosecco & Maple Aged Balsamic

Fennel, Pear & Apple Stacked Salad
with a Parmesan &
Pomegranate Vinaigrette

Charred Radicchio & Cucumber
Salad with Micro Greens &
Sweet Ginger Dressing

SOUPS

French Onion Soup
Cream of Mushroom
Classic Minestrone

PASTA

Curried Butternut Squash Agnolotti
Linguini Alla Puttanesca
Orecchiette with Rapini

ENTREE

Roasted Rack of Lamb with
a Mustard Crust

Slow Roasted Prime Rib au Jus

Oven Baked Guinness Short Ribs

10oz Grilled Angus Strip loin

Oven Roasted Beef Tenderloin with
Red Wine Jus

Herb Crusted Trout topped
with Cherry Tomato Salsa

Black Cod with Mango Cilantro Chutney

10oz Grilled Veal Chop, served
with Crispy Onions & Cabernet Sauce

Chicken Marsala

Mediterranean Chicken Roll

STARCH

Truffle Mashed Potatoes

Purple Mashed Potatoes

Roasted Fingerling Potatoes

Creamed Potato Rounds

Roasted Sweet Potatoes

Wild Mushroom Risotto

Spanish Style Wild Rice



VEGETABLES

Vegetable Bouquet

Patty Squash (Seasonal)

Roasted Candied Beets

Roasted Squash

Buttered Mini Stem Carrots



DESSERT

Trio of Mini Desserts

Gourmet Fig Cheesecake

Vanilla Bean & Espresso Crème Brule

Panna Cotta

UPGRADES

Add Full Antipasto Bar
During Reception

Add Seafood Course
(Market Price)

ASK ABOUT OUR LATE NIGHT STATION SELECTION

SPEAK TO A REPRESENTATIVE
FOR PRICING &
CUSTOMIZATION OPTIONS

SIMPLE DINNER BUFFET MENU

BUFFET INCLUDES

Salad
Entrée (1 Chicken or Pork)
Starch
Vegetables
Fresh Baked Rolls & Butter
Coffee and Tea
Assorted Desserts



SALADS

Caesar Salad, House Wedge
Salad or Garden Salad

UPGRADE:

Classic Caprese Salad

CHICKEN ENTREE

Chicken Marsala
Chicken Piccata
Lemon Chicken
Mojo Grilled Chicken Breast
Mediterranean Chicken
Slow Smoked BBQ Chicken
Baked Italian Chicken Quarters

PORK ENTREE

Cuban Style Roast Pork
Slow Smoked Pulled Pork
Guava Pulled Pork

STARCH (CHOOSE 1)

Garlic Mashed Potatoes
Parslied Potatoes
Sour Cream Potatoes
Rice Pilaf
Spanish Style Yellow Rice
Oven Roasted Potato Wedges

UPGRADE:

Pasta Bar
Parmesan Orzo



VEGETABLES (CHOOSE 1)

Seasonal Vegetable Medley
Green Beans Almandine
Black Beans

UPGRADE:

Oven Roasted Vegetables
Grilled Asparagus

HORS D'OEUVRES

Choose an Hors D'oeuvres
Package to add on to your
Buffet Package, starting at
\$5.00 per person

\$65.00
per person

CLASSIC DINNER BUFFET MENU

BUFFET INCLUDES

Hors D'oeuvres Hour
Salad Bar
Entrée
Live Chef Station
Starch
Vegetables
Fresh Baked Rolls & Butter
Coffee and Tea
Assorted Pastries & Seasonal
Fresh Fruit

HORS D'OEUVRES HOUR

Chefs Selection of
Assorted Hot and Cold
Hors d'Oeuvres and Canapes
(passed butler style)

SALAD BAR

Caesar Salad, House Wedge
Salad & Garden Salad
with selection of toppings
and dressing

ENTREE (CHOOSE 1)

Chicken Marsala
Chicken Piccata
Mojo Grilled Chicken Breast
Mediterranean Chicken
Caribbean Grilled Chicken
Creamy Garlic Chicken
Italian Breaded Lemon Chicken



LIVE CARVING STATION (CHOOSE 1)

**SLOW ROASTED CARVED
TURKEY BREAST**
Served with Cranberry Chutney

RUB ROASTED TOP ROUND
Served with Creamy Horseradish
Spread & Roasted Garlic Aioli

**HONEY GLAZED BAKED
HAM**
Served with Honey Mustard

**MOJO MARINATED
PORK LOIN**
Served with Mango Chutney

DELUXE PASTA STATION
Shrimp, Grilled Chicken Strips, or
Italian Sausage tossed with
Penne or Casarecce with your
choice of homemade Tomato
Basil, Cream or Pesto Sauce

STARCH (CHOOSE 2)

Garlic Mashed Potatoes
Parslied Potatoes
Sour Cream Mashed Potatoes
Rice Pilaf
Spanish Style Yellow Rice
Oven Roasted Potato Wedges
Penne Pasta with Tomato Basil
or Cream Sauce

UPGRADE:

3 Cheese Mac & Cheese
Truffled Mashed Potatoes
Parmesan Orzo

VEGETABLES (CHOOSE 1)

Seasonal Vegetable Medley
Oven Roasted Vegetables
Green Beans Almandine
Black Beans

UPGRADE:

Grilled Asparagus
Oven Roasted Brussel Sprouts



PROTEIN UPGRADES

GRILLED BEEF TENDERLOIN
Seasoned, Marinated and Grilled
Served with Creamy Horseradish
Spread & Roasted Garlic Aioli

BRAISED SHORT RIBS
Six hour slow Braised Beef Short
Rib with a Rosemary Demi-glace

CARVED SMOKED BRISKET
Slow Applewood Smoked with
a House Blend Rub

STUFFED CHICKEN
Tuscan, Sicilian or Cordon Bleu

\$80.00
per person

VIP DINNER BUFFET MENU

BUFFET INCLUDES

Hors D'oeuvres Hour
Garden & Caesar Salad
Entrée
Live Chef Station
Deluxe Pasta Station
Starch
Vegetables
Fresh Baked Rolls & Butter
Coffee and Tea
Assorted Pastries & Seasonal
Fresh Fruit

HORS D'OEUVRES HOUR

Chefs Selection of
Assorted Hot and Cold
Hors d'Oeuvres and Canapes
(passed butler style)

ENTREE (CHOOSE 1)

CHICKEN BREAST

Chicken Marsala
Chicken Piccata
Italian Breaded Lemon Chicken
Creamy Garlic Chicken
Slow Smoked BBQ Chicken
Baked Italian Chicken Quarter

PORK

Cuban Style Roast Pork
Guava Pulled Pork
Slow Smoked BBQ Pulled Pork

BEEF

Braised Beef Tip
Steak Milanese
Country Pot Roast

SEAFOOD

Ask about available upgrades

LIVE CARVING STATION (CHOOSE 1)

SLOW ROASTED TURKEY BREAST

Served with Cranberry Chutney

RUB ROASTED TOP ROUND

Served with Creamy Horseradish
Spread & Roasted Garlic Aioli

HONEY GLAZED BAKED HAM

Served with Honey Mustard

MOJO MARINATED PORK LOIN

Served with Mango Chutney



STARCH (CHOOSE 2)

Garlic Mashed Potatoes
Parslied Potatoes
Sour Cream Mashed Potatoes
Rice Pilaf
Spanish Style Yellow Rice
Oven Roasted Potato Wedges
Penne Pasta with Tomato Basil
or Cream Sauce

UPGRADE:

3 Cheese Mac & Cheese
Truffled Mashed Potatoes
Risotto

VEGETABLES (CHOOSE 2)

Seasonal Vegetable Medley
Oven Roasted Vegetables
Green Beans Almandine
Black Beans
Grilled Asparagus
Oven Roasted Brussel Sprouts

DELUXE PASTA STATION

Shrimp, Grilled Chicken Strips,
or Italian Sausage tossed with
Penne or Casarecce with your
choice of homemade Tomato
Basil, Cream or Pesto Sauce

PROTEIN UPGRADES

PRIME RIB

Seasoned, Marinated and Grilled
Served with Creamy Horseradish
Spread & Roasted Garlic Aioli

BRAISED SHORT RIBS

Six hour slow Braised Beef Short
Rib with a Rosemary Demi-glace

CARVED SMOKED BRISKET

Slow Applewood Smoked with
a House Blend Rub

STUFFED CHICKEN

Tuscan, Sicilian or Cordon Bleu

\$95.00
per person

RENTALS & STAFFING

Basic Rental Package Includes

Full table setting with wine, water
and champagne glass, flatware,
cutlery, napkin, table cloth
at \$20 per person

Chairs

Starting from \$8.50 each

Additional rentals available



Wait staff
\$30 per hour

Bartenders
\$32 per hour

Lead/head wait staff
\$35 per hour

Event Manager
\$45 per hour

Chef
\$40 per hour

Chef Assistant
\$30 per hour

Staffing is based on a
minimum of 4 hours

