

Wedding Reception Menus

AAA

*Roast Baron of Beef
Aged 28 Days for
Flavor & Tenderness
With Peppercorn Gravy
& Horseradish*

*Boneless Breast of Chicken in
Sherry-Wild Mushroom Sauce*

*Fresh Atlantic Salmon Fillet
With a Dilled-lemon Sauce*

*Roast Turkey Served with Giblet
Gravy, Fresh Cranberry Sauce*

*AAA Prime Rib of Beef
Aged 28 Days for
Flavor & Tenderness*

*Apricot Glazed Boneless
Breast of Chicken*

Served with Au Jus & Horseradish

*All Service Staff for Table setting,
Buffet service and Dinner clean-up is Included*

All meals include choices of the following

~Three Salad Options~

*Fresh Tossed Garden Salad with Assorted Dressings,
Creamy Caesar Salad,*

Tri-Colored Pasta Salad with Asiago Cheese

Succulent Spinach Salad with Poppy Seed Dressing,

Cucumber & Tomato with Balsamic Vinaigrette

Crisp Spring Salad with Raspberry Vinaigrette,

Field Greens with Shallot Dressing

~Vegetable Option~

*Roasted Mediterranean Style Vegetables, Green Beans Almandine,
Sweet Honey Glazed Carrots, Fresh Broccoli with Lemon Butter*

Wedding Reception Menu

~ One Potato & One Rice Dish Option ~

*Roasted Garlic Baby Potatoes, Whipped Potatoes with Chives
Foil Wrapped Potato with Chives, Sour Cream & Bacon Bits, Sage Stuffing,
White & Wild Rice, Lemon Rice Pilaf,*

~ Fresh Dinner Rolls with Butter ~

~ Aromatic Coffee and Tea ~

*Prices include All Service Staff for table setting,
Buffet service and dinner clean-up*

All prices are subject to GST & Service Charge

*Combination Prices available upon request
Please contact us for current pricing or fill out our Request Form on our
Website.*

Prices are subject to change.

The logo for Gourmet To Go features a large, stylized, cursive letter 'G' on the left. To its right, the words 'Gourmet To Go' are written in a smaller, elegant cursive font.

*Holly McColl
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