

Wedding Reception Menus



*Designed to Meet Your Every Need!
Indulging You with Sumptuous Cuisine and
Impeccable Service on
Your Most Special Day!*

Wedding Reception Menu

*AAA Roast Baron of Beef Aged 28 Days for Flavor & Tenderness
Served with Peppercorn Gravy & Horseradish
\$21.95*

*Boneless Breast of Chicken in Sherry-Wild Mushroom Sauce
\$23.50*

*Roast Turkey Served with Giblet Gravy & Fresh Cranberry Sauce
\$23.95*

*Apricot Glazed Cornish Hen
\$24.95*

*Fresh Atlantic Salmon Fillet Served with a Lemon-Dill Sauce
24.95*

*AAA Prime Rib of Beef Aged 28 Days for Flavor & Tenderness
Served with Au Jus & Horseradish
\$29.95*

*Roasted AAA 28 Day Aged Tenderloin of Beef
Carved, Served with Peppercorn Sauce
\$32.95*

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, Quinoa Salad with Lemon & Cilantro
Succulent Spinach Salad with Poppy Seed Dressing, Cucumber & Tomato with Balsamic Vinaigrette
Crisp Spring Salad with Raspberry Vinaigrette, Marinated Fresh Vegetable Salad*

~Vegetable Option~

*Roasted Mediterranean Style Vegetables, Green Beans Almandine,
Sweet Honey Glazed Carrots, Fresh Broccoli with Lemon Butter
Add \$1.00 for Asparagus served in Béarnaise Sauce*

~ One Potato & One Rice Dish Option~

*Roasted Garlic Baby Potatoes, Whipped Potatoes with Chives,
Foil Wrapped Potato with Chives, Sour Cream & Bacon Bits,
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
Combination Prices available upon request*

Surf & Turf
Action Station

Chef Prepared

Jumbo Prawns Sautéed in a Pernod Cream Sauce

*Roasted AAA 28 Day Aged Tenderloin of Beef
Carved, Served with Peppercorn Sauce*

\$36.95

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, Quinoa Salad with Lemon & Cilantro
Succulent Spinach Salad with Poppy Seed Dressing, Cucumber & Tomato with Balsamic Vinaigrette
Crisp Spring Salad with Raspberry Vinaigrette, Marinated Fresh Vegetable Salad*

~Vegetable Option~

*Roasted Mediterranean Style Vegetables, Green Beans Almandine,
Sweet Honey Glazed Carrots, Fresh Broccoli with Lemon Butter
Add \$1.00 for Asparagus served in Béarnaise Sauce*

~ One Potato & One Rice Dish Option~

*Roasted Garlic Baby Potatoes, Whipped Potatoes with Chives,
Foil Wrapped Potato with Chives, Sour Cream & Bacon Bits,
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 Service Charges & GST

Dessert Menu

- *Fresh Seasonal Fruit Platters*
 - *\$2.75 per person*

- *Assorted Petite Squares & Tarts*
 - *\$3.25 per person*

- *Assorted Decadent Cheesecake Buffet*
 - *\$4.95 per person*

- *Callabeaut Chocolate Fountain Served with Cream Puffs & Fresh Fruit Platters*
 - *\$5.50 per person*

- *Decadent Dessert Buffet*
Served with Assorted Cheese Cakes, Petite Crème Brûlées,
Callabeaut Chocolate Fountain Served with Cream Puffs & Fresh Fruit Platters
 - *\$9.25 per person*

All prices are subject to Service Charges & GST

Midnight Buffet

Midnight Buffet 1

Deluxe Meat Platters

*Smoked Turkey Breast, Honey Ham, Garlic
Roast Beef & Genoa Salami*

Deluxe Cheese Platter

*Aged Cheddar, Imported Swiss, Creamy Havarti
& Provelone*

Fresh Baked Rolls

*Pickles, Tomatoes, Lettuce & Condiments
\$6.50 per person*

Midnight Buffet 2

Fresh Seasonal Fruit Platters

Fresh Vegetable Platters

Assorted Sandwich Roll-ups

*Petite Croissant Sandwiches
\$9.95 per person*

Midnight Buffet 3

Fresh Vegetable Platter

BBQ Beef Sliders

Pickles & Condiments

\$9.95 per person

All prices are subject to Service Charges & GST