



BIRTHDAYS, DEBUTS, QUINCEANERAS MENU



MENU PACKAGES INCLUDE:

- Microphone, Podium and Staging
- Wireless Internet Access
- Champagne Coloured Chiavari Chairs
- Floor Length Table Linens & Napkins
- Coloured LED Lighting
- Guest Parking for up to 600 vehicles
- Soft Drink and Juice Bar
- Coffee and Tea Service

BIRTHDAYS, DEBUTS, QUINCEANERAS

PACKAGE ONE

Butlered Selection of Hot Hors D'oeuvres with White Glove Service Including:
Calamari Rings, Mini Quiches, Vegetarian Spring Rolls, Samosas,
Spinach and Feta Cheese Phyllo Triangles,
Jalapeno and Cheese Poppers
Non Alcoholic Signature Drink

PASTA

Penne Rigate with Fresh Tomato Basil Sauce and Sautéed Cherry Tomatoes

SALAD

...CHOOSE ONE...

Classic Caesar Salad Garlic Croutons and Freshly Squeezed Lemon Juice
Traditional Greek Salad with Feta Cheese

ENTREE

9oz. Chicken Supreme with Mushroom Brandy Sauce
Accompanied with Roast Potatoes and Colorful Seasonal Vegetables with Olive Oil and Sea Salt

DESSERT

...CHOOSE ONE...

Vanilla and Chocolate Ice Cream Crepes
Apple Blossom

\$38.95 PER PERSON

PLUS APPLICABLE TAXES AND GRATUITIES

ADD \$10 FOR SATURDAYS, SEASONAL

PRICE APPLIES WITH SET OF 10 PEOPLE PER TABLE



BIRTHDAYS, DEBUTS, QUINCEANERAS

PACKAGE TWO

Butlered Selection of Hot Hors D'oeuvres with White Glove Service Including :
Traditional Poutine Boxes, Gourmet Pizza, Gourmet Grilled Cheese, Vegetarian Spring Rolls,
Italian Meatballs, Assorted Domestic Cheese Board

Non Alcoholic Signature Drink

PASTA

...CHOOSE ONE...

Penne Rigate with Fresh Tomato Basil Sauce and Sautéed Cherry Tomatoes
Cheese Tortellini in a Vodka Rose Sauce

SALAD

...CHOOSE ONE...

Classic Caesar Salad Garlic Croutons and Freshly Squeezed Lemon Juice
Baby Spinach and Arugula Salad with Julienned Carrots and Strawberry Slices and Asiago Cheese

ENTREE

Veal Scaloppini and 4oz Chicken Breast with White Wine Sauce
Accompanied with Roast Potatoes and Colorful Seasonal Vegetables with Olive Oil and Sea Salt

DESSERT

...CHOOSE ONE...

Vanilla and Chocolate Ice Cream Crepes
Apple Blossom

\$42.95 PER PERSON

PLUS APPLICABLE TAXES AND GRATUITIES
ADD \$10 FOR SATURDAYS, SEASONAL
PRICE APPLIES WITH SET OF 10 PEOPLE PER TABLE



BIRTHDAYS, DEBUTS, QUINCEANERAS

PACKAGE THREE

Butlered Selection of Hot Hors D'oeuvres with White Glove Service Including:
Calamari Rings, Mini Quiches, Vegetarian Spring Rolls, Samosas, Spinach,
Feta Cheese Phyllo Triangles and Jalapeno and Cheese Poppers
Non Alcoholic Signature Drink

MEDITERRANEAN ANTIPASTO PLATE

Thinly Sliced Prosciutto, Ripe Cantaloupe Melon, Fire Grilled Red and Yellow Peppers, Grilled Eggplant and Zucchini, House Pickled Mushrooms, Fresh Bocconcini Cheese, Black Olives

PASTA

Penne Rigate with Fresh Tomato Basil Sauce and Sautéed Cherry Tomatoes
and Cheese Tortellini Alfredo

SALAD

SERVED FAMILY STYLE

...CHOOSE ONE...

Classic Caesar Salad Garlic Croutons and Freshly Squeezed Lemon Juice
Traditional Greek Salad with Feta Cheese

ENTREE

7oz. Montreal Spiced N.Y. Steak and 4oz. Chicken Breast Red Wine Au Jus
Accompanied with Roast Potatoes and Colorful Seasonal Vegetables with Olive Oil and Sea Salt

DESSERT

...CHOOSE ONE...

Vanilla and Chocolate Ice Cream Crepes
Apple Blossom

OPEN 6 HOUR DELUXE BAR

\$56.95 PER PERSON

PLUS APPLICABLE TAXES AND GRATUITIES
ADD \$10 FOR SATURDAYS, SEASONAL
PRICE APPLIES WITH SET OF 10 PEOPLE PER TABLE



BIRTHDAYS, DEBUTS, QUINCEANERAS

PACKAGE FOUR | BUFFET

Butlered Selection of Hot Hors D'oeuvres with White Glove Service

SALAD

Traditional Caesar Salad Cups
Greek Village Salad with Tomato, Green Pepper,
Black Olives, Red Onions & Feta Cheese
Growing Garden Salad with Carrot Ribbons, Smoked
Chickpeas, Shaved Beets & Roasted Shallot
Vinaigrette Dressing

PASTA

...CHOOSE ONE...
Mac & Cheese
Cheese Tortellini with Rose Sauce
Homemade Cheesy Pasta Carbonara with Hungarian
Chobai & Fennel Cherry Tomato
Penne Alfredo with Smoked Chicken Asparagus

ENTREE

...CHOOSE TWO...

Grainy Mustard Salmon with Honey & Toasted Almonds
Grilled Trout with Sorrel Citrus Beurre Blanc
Chicken Cacciatore
Chicken Kiev

Espresso Bean Rubbed Brisket with a Lime Cilantro Chimichurri Sauce

Accompanied with: Garlic Mashed Potatoes OR Roasted Potatoes, and
Seasonal Vegetables with Olive Oil OR Sea Salt & Lemon Pepper OR Sugar Snap Peas with Sliced Red Peppers

SLIDERS/POUTINE STATION

Grilled Chicken with Brie, Pesto & Salsa
Chipotle Beef Sliders with Jalapeno Jack Cheese
Mini Grilled Sliders with Beef
Beef Sliders with Sunny Side Egg
Roasted Garlic Alioli
Black Bean Burgers with Cilantro Sesame Mayo

Served with: Horseradish Alioli, Red Pepper Mayo, Shredded Iceberg, Tomato, Pickles Frizzled Onion

Poutine Box Station Includes:

Fresh Cut Fries tossed in a Parmesan & Herb Gravy with a Red Wine Demi & served in Poutine Boxes

LATE NIGHT STATION

Funnel Fries
Cupcakes
Waffle Station
Gourmet Popcorn Bags
Traditional Cannoli's
Portuguese Custard Tarts
Brownies
Fresh Fruit Display

\$42.95 PER PERSON

PLUS APPLICABLE TAXES AND GRATUITIES
ADD \$10 FOR SATURDAYS, SEASONAL
PRICE APPLIES WITH SET OF 10 PEOPLE PER TABLE

ENHANCEMENTS

...PRICE PER PERSON...

Assorted Italian Pastries, Portuguese Custard and Fresh Fruit \$2.50

Specialty Cakes and Belgian Waffle Station \$4.95

Mini Sliders and Poutine Station \$3.50

Chocolate Fountain with Graham Crackers, Marshmallow & Fruit Skewers
\$2.95 per person



****NOW OFFERING ****

Naturalized Spring Water : Sparkling & Still \$1.25





MOCKTAIL MENU

Juicy Julip

Pineapple Juice, Freshly Squeezed Lime, Refreshing Chopped Mint and a touch of Gingerale, garnished with Pineapple

Shark Bite

Blue Raspberry Lemonade with drops of Grenadine.

Litchi Red Dragon

Litchi Juice, Home Made Lemonade, Pomegranate Drizzle with a Lemon Slice Garnish

Berry Punch

Strawberry Juice, Cranberry Pineapple Juice, Lemon Spirit and Gingerale

Organic Pomegranate Lime Rickey

Pomegranate Juice Puree, Lime Juice, Club Soda,
Garnished with Pomegranate Seeds and Lemon Slice

Cucumber Mint Cooler

Cucumber Infused Syrup, Fresh Mint, Club Soda, Splash of Gingerale,
Garnished with Thin Slices of Cucumber

CHOICE OF FOUR MOCKTAILS

\$6.95 per person

*prices do not include applicable taxes and gratuities