

FRIDAY OR SUNDAY *EXCLUDING LONG WEEKEND
ANTIPASTO BAR DELUXE

COLD SELECTIONS

Red kidney bean salad, Calamata olives, spicy green olives in olive oil, vegetable giardiniera, sundried tomatoes, marinated mushrooms, baby corn salad, chick pea salad, pasta salad primavera, grilled and marinated eggplant, tomato & bocconcini cheese salad, sliced beets, marinated string eggplant, grilled and marinated red and yellow peppers, rice salad, grilled and marinated zucchini, pizza, sausage, warm calabrese bread with fresh herbs

DISPLAY PLATTERS

Prosciutto display, assorted cheese display, assorted cold cut display

PASTA

FRESH SHORT CUT CASARECCE IN TOMATO BASIL

ENTREE

FRENCH CUT VEAL CHOP 10OZ

cognac gravy

ASPARAGUS WRAPPED WITH THINLY SLICED CARROT & ROASTED POTATOES

SALAD

TOSSED GARDEN SALAD

house dressing

DESSERT

SORBET

**LEMON SORBET IN A MARTINI GLASS
WITH MINT LEAF GARNISH**

SWEET TABLE

TRADITIONAL SWEET TABLE

assorted cakes, assorted french and italian pastry, assorted fresh fruit display on granite board, coffee station

BAR

DELUXE BAR

Champagne for toast red & white wine, imported beer consisting of Heineken & Corona, domestic beer, rye, rum, vodka, gin, scotch, brandy, cognac, grappa, sambuca, Irish cream, orange brandy, peach schnapps, amaretto, malibu campari, sweet vermouth, amaro, soft drinks, mineral water, spring water, juice

3 LIQUERS AT RECEPTION

Includes: Coffee Tea Espresso

BAR ADD \$5 PER PERSON

PREMIUM BAR

Champagne, red & white wine, imported beer consisting of Heineken & Corona, domestic beer, Rye, Rum, Vodka, Gin, Scotch, Brandy, Cognac, Grappa, Sambuca, Baileys Irish cream, Orange brandy, Peach Schnapps,

Kaluha, Amaretto, Malibu Campari, Sweet Vermouth, Amaro, **Tequila, Gran Marnieu**
tropical drinks, soft drinks, mineral water, spring water, juice

GREY GOOSE VODKA, JOHNNIE WALKER BLACK, CROWN ROYALE, HENNESEY

3 liquers at reception

Includes: Coffee Tea Espresso

PRICE PER PERSON

\$85 +HST