

Continental and Breakfast Buffet

All Breakfast's include Coffee, Tea and Assorted Juices

Continental Breakfast

Fruit Filled Danish and Butter Croissants

Chocolate and Fruit Muffins

Seasonal Fresh Fruit Platter

Individual Fruit Yogurts

\$13.95 person

Bagel Bar (Minimum 25 ppl)

Assorted Bagel Varieties

Plain and Flavoured Cream Cheese

Fruit Preserves

Fresh Cured Salmon

Sliced Tomatoes and Shaved Red Onion

Seasonal Fresh Fruit

Sliced Cheddar and Swiss Cheese

\$13.95 person

Executive Continental Breakfast

Salmon Gravlax

Assorted Bagels with Cream Cheese

An Arrangement of Imported and Domestic Cheeses with Specialty Crackers

Selection of Warm Fruit Breads

Mini Spinach and Cheddar Quiche

Seasonal Fresh Fruit Platter

\$16.95 person

Enhancements

Scrambled Eggs \$3.00 person

Eggs Benedict \$5.00 person

Windsor Breakfast Buffet (Minimum 25 people)

Assorted Muffins and Fruit Filled Danish

Seasonal Fresh Fruit Platter

Scrambled Eggs

Sausage or Bacon

Breakfast Potatoes and Pancakes with Maple Syrup

\$16.95 person

Prices Subject to Change and Applicable Taxes.

Plated Breakfast and Brunch

All Breakfast's include Coffee, Tea and Assorted Juices

Plated Breakfast

The Windsor Breakfast

Basket of Assorted Chocolate and Fruit Muffins

Scrambled Eggs, Sausage, Breakfast Potatoes

Individual Fresh Fruit Cocktail

\$16.95 person

Alumni Breakfast

Basket of Chocolate and Butter Croissants

Traditional Eggs Benedict and Breakfast Potatoes

Granola and Yogurt Parfait

\$18.95 person

Brunch

(Minimum 50 people)

Skyline Buffet

Assorted Muffins and Fruit Filled Danish

Fresh Crudités and Dips

Field Greens with Assorted Dressings

Red Skin Potato Salad

Salmon Gravlax

Spinach and Mushroom Frittata

Sausage and Bacon

Penne Primavera

Rosemary Roasted Chicken

Seasonal Medley of Vegetables

Pepper Steak Beef Tips

Variety of Pies, Cakes and Mousses

Seasonal Fresh Fruit Platter

\$24.95

Enhancements

Omelet Station

Traditional French Style with Asparagus, Mushroom, Onion, Ham, Broccoli, Bacon

Julienne Peppers and Cheese

\$6 person

Prices Subject to Change and Applicable Taxes.

Themed Breaks

Mid Morning

Whole Fruit
Individual Fruit Yogurt
Assorted Muffins and Fruit Filled Danish
Fruit Juice
Freshly Brewed Regular and Decaffeinated Coffee, Teas
\$9.95 person

Health Smart

Vegetable Platter with Yogurt Dip and Hummus
Assorted Granola Bars
Seasonal Fresh Fruit Platter
Freshly Baked Fruit Breads
Freshly Brewed Regular and Decaffeinated Coffee, Teas
\$9.95 person

Sweet Tooth

Seasonal Fresh Fruit Platter
Fresh Homemade Baked Cookies
Assorted Squares
Granola Bars
Variety of Soda Pop
Freshly Brewed Regular and Decaffeinated Coffee, Teas
\$10.95 person

Afternoon Delight

Buttered Popcorn
Assorted Potato Chips
Jumbo Pretzels
Tortilla Chips and Salsa
Root Beer, Cream Soda and Assorted Soda Pop
\$11.95 person

Chocolate Indulgence

Chocolate Dipped Strawberries
Mini Chocolate Éclairs
Dark and White Chocolate Cookies
Whole Fudge
Seasonal Fresh Fruit Platter
Hot Chocolate
Freshly Brewed Regular and Decaffeinated Coffee, Teas
\$15.95 person

A La Carte Selections

Beverages

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|-----------------------------------|-------------|
| Freshly Brewed Coffee | \$2.00 each |
| Hot Chocolate | \$1.75 each |
| Apple, Orange and Cranberry Juice | \$2.00 each |
| Soft Drinks | \$2.00 each |
| Individual 2% Milk (250ml) | \$2.50 each |
| Individual Chocolate Milk (250ml) | \$2.50 each |
| Spring Water | \$2.50 each |
| San Pellegrino | \$3.50 each |
| Red Bull | \$3.50 each |

Food Items

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| Chocolate and Fruit Muffins | \$2.00 each |
| Fruit Filled Danish | \$2.00 each |
| Chocolate and Butter Croissants | \$2.00 each |
| Assorted Homemade Cookies | \$1.50 each |
| French Pastries | \$2.50 each |
| Potato Chips | \$2.00 each |
| Jumbo Pretzels | \$2.00 each |
| Chocolate Bars | \$1.75 each |
| Multigrain Bars | \$2.00 each |
| Whole Fruit | \$1.50 each |
| Cinnamon Buns | \$2.00 each |
| Chocolate Dipped Strawberries | \$2.00 each |
| Homemade Chocolate Brownies | \$2.00 each |
| Assorted Nestle Ice Cream Bars | \$3.50 each |
| Assorted Fruit Breads (12-14 slice loaf) | \$15.00 each |
| Kettle Corn (bowl) | \$5.00 each |
| Potato chips (bowl) | \$5.00 each |
| Trail Mix (bowl) | \$9.00 each |
| Peanuts (bowl) | \$9.00 each |

Prices Subject to Change and Applicable Taxes.

Lunch Plated

Includes Soup or Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options per course

Soups and Salads

Canadian Wild Mushroom Soup

Sautéed Mushrooms Slow Simmered in a Chicken Stock Pureed with a Touch of Heavy Cream and Hand Grated Parmesan Cheese

Traditional Chicken Pastini

Slow Simmered Chicken Broth Garnished with Acini di Pepe and Italian Parsley

Ontario Beef Vegetable Soup

Fresh Seasonal Vegetables Slow Simmered in a Beef Broth with Fresh Herbs

Field Green Salad

Spring Greens Served with Whole Grape Tomato, Hand Cut English Cucumber and your Choice of Dressings

Signature Caesar Salad

Romaine Lettuce with Hand Cut Herbed Croutons, Bacon, Shaved Parmesan Cheese tossed in our own House Caesar Dressing

Greek Salad

Romaine Lettuce with Cucumber Spears, Grape Tomatoes, Bell Peppers, Red Onion Slices, Feta Cheese and Kalamata Olives tossed with a Light Herbed Vinaigrette

Desserts

Fresh Fruit Tarte

Seasonal Fruit and Pastry Cream Glazed in a Short Dough Crust

Chocolate Marble Cheesecake

Berry Compôte and Chocolate Ganache

Italian Tartufo

Italian Style Gelato with Roasted Nuts and Chocolate, Whipped Cream and Raspberry Coulis

Lunch Plated - Continued

Includes Soup or Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options per course

Main Course

Chicken Breast Forestiere

Herb Crusted Chicken Breast with Wild Mushrooms and Long Grain Rice Pilaf and Mediterranean Grilled Vegetables

\$25.95

Quiche and Salad

Fresh Baked Broccoli and Cheddar Quiche with Spring Green Salad and Choice of Dressing

\$20.95

Entree Caesar Salad

Romaine Lettuce with Hand Cut Herbed Croutons, Bacon, Shaved Parmesan Cheese tossed in our own House Caesar Dressing

Chicken 21.95 Shrimp 23.95

Individual Sheppard's Pie

Individual Crocks Stuffed with Ground Sirloin of Beef Simmered in a Classical Jus and Topped with Duchess Potato Roasted Sweet Corn and Green Peas

\$22.95

Oven Baked Turkey Pot Pie

Individual Pies with Tender Turkey, Gravy and Vegetables Baked to a Golden Brown served with Glazed Baby Carrots and Braised Kale

\$22.95

Beef Stroganoff

Sautéed Canadian Beef Tenderloin Tips with Whole Button Mushrooms, Onions and Cornichons in a Demi-Glace Wine Sauce Served on a Bed of Egg Noodles

\$26.95

Baked Layered Lasagna or Manicotti

Individual Crocks of Meat Lasagna or Cheese Filled Manicotti served with a Bouquet of Steamed Vegetables and a Garlic Toasted Baguette

\$20.95

Stuffed Dover Sole Florentine

Oven Baked Sole Stuffed with Sautéed Spinach served on Lemon Scented Rice

\$25.95

Prices Subject to Change and Applicable Taxes.

Lunch Buffet

(Minimum 25ppl)

Lunch Buffets include Coffee and Tea Service

Cold Sandwich Buffet

Soup of the Day

Mixed Green Salad with Assorted Dressings

Crudités and Relish Platter, Pasta Salad

Beef and Cheddar on Rosemary Focaccia with Horseradish Mayo

Ham and Swiss on Rustic Papesco with Red Pepper Cream Cheese

Tuna Salad Pita Wrap with Fresh Sprouts

Turkey on Multigrain Triangle with Honey Mustard

Grilled Mediterranean Vegetable Wrap in Tomato Herb Tortilla

Assorted French and Italian Pastries

\$16.95 person

BBQ Lunch

Beef Vegetable Soup

Crudités and Relish Tray

Potato Salad

Garden Salad with Assorted Dressings

Mini Beef Sliders

Country Fried Chicken

Wedge Fries and BBQ Beans

Brownies, Cookies and Squares

\$18.95 person

Hot Sandwich Buffet - Build Your Own

Vegetable Crudités and Dips

Mixed Field Greens and Assorted Dressings

Assorted Garnishes and Condiments

Philly Cheese Steak and Tex Mex Chicken Fajitas

Crusty Rolls and Fresh Tortillas

Sliced Fruit and Berries

Cookies and Squares

18.95 person

Prices Subject to Change and Applicable Taxes.

Lunch Buffet

(Minimum 25ppl)

Lunch Buffets include Coffee and Tea Service

Pizza Buffet

Bruschetta

Caesar Salad with Bacon Bits, Croutons and Lemon

Antipasto Platter

Pasta Salad

Fresh Vegetable Crudités

Assorted Pizza offerings of Cheese, Meat and Vegetarian

Tiramisu and Cannoli

\$18.95 person

Boxed Lunches

Boxed Lunch One

Assorted Deli Kaiser
with Ham, Turkey or Beef

Crudités

Chocolate Brownie

Whole Fruit

Bottled Spring Water

\$13.95 person

Boxed Lunch Two

Chicken BLT Wrap

Caesar Salad

Jumbo Chocolate Chip Cookie

Whole Fruit

Bottled Spring Water

\$15.95 person

Hors D'oeuvres Offerings

Cold Selections

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|---|---------------|
| Bocconcini and Tomato Crostini | \$20.00 Dozen |
| Curried Chicken Croustades | \$20.00 Dozen |
| Vietnamese Summer Rolls | \$20.00 Dozen |
| Cherry Tomato with Herbed Chèvre | \$20.00 Dozen |
| Parmesan Rosemary Short Breads with Oven Roasted Tomatoes | \$20.00 Dozen |
| Prosciutto Wrapped Melon | \$20.00 Dozen |
| | |
| Basil Shrimp Crostini | \$26.00 Dozen |
| Salmon Gravlax Canapé | \$26.00 Dozen |
| Assorted Sushi | \$26.00 Dozen |
| Grilled Scallop Canapé with Pineapple Salsa | \$26.00 Dozen |
| | |
| Prosciutto Wrapped Figs with Gorgonzola & Walnuts (seasonal offering) | \$36.00 Dozen |
| Beef Carpaccio with an Arugula Aioli and Red Onion Marmalade | \$36.00 Dozen |
| Sesame Seared Tuna | \$36.00 Dozen |
| Foie Gras Mousse Canapé | \$36.00 Dozen |
| Caribbean Lobster Crostini with Mango Relish | \$36.00 Dozen |

Hot Selections

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|---|---------------|
| Saffron Arancini | \$20.00 Dozen |
| Cantonese Vegetable Spring Rolls | \$20.00 Dozen |
| Blue Cheese and Walnut Phyllo | \$20.00 Dozen |
| Mini Panzerotti | \$20.00 Dozen |
| Vegetable Samosas with Cucumber Raita | \$20.00 Dozen |
| Philippine Pork Spring Rolls (Lumpia) | \$20.00 Dozen |
| Stuffed Dates with Goat Cheese and Chorizo | \$20.00 Dozen |
| Thai Shrimp Spring Rolls | \$20.00 Dozen |
| Mini Double Stuffed Potatoes | \$20.00 Dozen |
| | |
| Cilantro Garlic Chicken Spedini | \$26.00 Dozen |
| Mini Crab Cakes with Red Pepper Remoulade | \$26.00 Dozen |
| Beef or Chicken Satay with a Peanut Dipping Sauce | \$26.00 Dozen |
| Pork Medallions with Fig and Red Onion Marmalade | \$26.00 Dozen |
| Crisp Brie Wedges with Sour Cherries | \$26.00 Dozen |
| | |
| Herb Grilled Lamb Chops | \$36.00 Dozen |
| Tempura Shrimp with a Tempura Dipping Sauce | \$36.00 Dozen |
| Pancetta Wrapped Scallops | \$36.00 Dozen |
| Mini Beef or Chicken Wellingtons | \$36.00 Dozen |

Reception Offerings

Reception Stations - Minimum 25 ppl

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|---|---------------|
| Pizza | \$6.00 person |
| Assorted Traditional and Gourmet Pizzas | |
| Asian | \$7.00 person |
| Singapore Noodles, Shrimp Pad Thai and Vegetable Spring Rolls | |
| Mexican | \$6.00 person |
| Traditionally Seasoned Ground Beef, Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole | |
| Classic Antipasto | \$7.00 person |
| Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms, Bean Salad and Rolls | |
| Seafood Antipasto | \$5.00 person |
| Calamari, Shrimp and Scallops Marinated with Olive Oil and Lemon | |
| Parmesan Wheel | \$5.00 person |
| Half Wheel Display | |
| Mashed Potato Martinis | \$7.00 person |
| Yukon Gold Whipped, Carrot and Leek Mashed with Sour Cream, Fried Onions, Gravy, Cheddar Cheese, Whipped Butter, Blue Cheese, Sautéed Mushrooms, Chives | |

Reception Items and Platters

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| Cheese Display | \$75.00 tray | Serves 25 |
| An Arrangement of Imported and Domestic Cheeses with Specialty Crackers | | |
| Artisan Cheese Display | \$89.00 tray | Serves 25 |
| Hand Crafted Québec Cheeses with Baguette Toasts | | |
| Middle Eastern Dip Platter | \$60.00 tray | Serves 25 |
| Hummus, Baba Ganoush, Tabouleh with Pita Chips | | |
| Tijuana Platter | \$68.00 tray | Serves 25 |
| Red and Green Salsa, Guacamole and Hand Cut Corn Chips | | |
| Fruit Display of Fresh and Exotic Fruits | \$58.00 tray | Serves 25 |
| Fresh Sliced Seasonal Fruit | | |
| Fresh Crudités | \$58.00 tray | Serves 25 |
| Assortment of Fresh Cut Vegetables and Dip | | |
| Chilled Colossal Shrimp | \$3.00 each | |
| Crab Claws | Market Price | |
| Selection of Atlantic and Pacific Oysters | Market Price | |
| Crab Legs | Market Price | |

Prices Subject to Change and Applicable Taxes.

Reception Offerings

Carving Stations

All Carving Stations include Mini Rolls, Condiments and Sauces

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|---|-----------------|
| Ponderosa Hip of AAA Canadian Beef (minimum 180) | \$7.00/ person |
| Whole Roasted New York Striploin (minimum 30) | \$9.00/ person |
| Slow Roasted Prime Rib (minimum 40) | \$10.00/ person |
| Peppercorn Crusted Beef Tenderloin (minimum 20) | \$12.00/ person |
| Spiral Sliced Honey Bee Ham with Apple Chutney (minimum 35) | \$7.00/ person |

Sautee Stations

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|--|---------------|
| Pasta Bar - Selection of garnishes and choice of Pasta and Sauce | \$6.00 person |
| Peppercorn Beef Tips | \$7.00 person |
| Spicy Garlic Shrimp | \$7.00 person |

Dessert Stations

Sweet Table

Assortment of Finger Pastries and Mousse Cups
\$6.00 person

Pastry Table

Assortment of Cakes, Tortes and Mousses
\$9.00 person

The Candy Shop

Licorice Sticks, Gum Balls, Lollipops, Salt Water Taffy,
Gummies, Sours, Smarties, Whoppers, Chocolate Covered Almonds
\$6.00 a person

Chocolate Fondue

Warm Chocolate Ganache with Pretzel Sticks, Marshmallows
and an Assortment of Fresh Fruit
\$6.00 person

Cup Cake Bar

Assortment of Specialty Cup Cakes
\$5.00 person

Banana's Foster

New Orleans's Classic Flambéed with Rum and served with Ice Cream
\$6.00 person

Crepes Station

Traditional French Crepes served with a Selection of Garnishes
\$6.00 person

Prices Subject to Change and Applicable Taxes.

Dinner Plated

Includes Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options per course

Soups

Roasted Red Pepper

Fire Roasted Red Peppers Simmered in a Chicken Stock finished with Fresh Cream and Hand Chopped Herbs

Beef Barley with Mushroom

Slow Braised Beef, Barley and Mushrooms in a Hearty Beef Broth

Shrimp and Lobster Bisque Soup

A Savoury Lobster Stock Simmered with Herbs, Spices and Finished with Heavy Cream

Italian Wedding Soup

Slow Simmered Mini Meat Balls and Fine Diced Vegetables with Acini di Pepe

Potato Cheddar

Yukon Gold Potatoes and Aged White Cheddar Finished with Cream and a Cheddar Crostini

Salads

Field Greens

Cucumber Wrapped Spring Greens with Grape Tomatoes and Radish Juliennes

Cranberry Mandarin Salad

Spring Greens with Sun Dried Cranberries, Mandarin Oranges and Candied Almonds
with Orange Honey Vinaigrette

Harvest Salad

Baby Spinach and Boston Bib tossed in a Riesling Vinaigrette garnished with Candied Almonds, Butternut Squash
and Roasted Granny Smith Apples

Pear and Goat Cheese

Spring Greens, Poached Bosc Pears, Crumbled Goat Cheese and Candied Walnuts with a Red Wine Vinaigrette

Caprese Salad

Layered Vine Ripened Tomatoes, Fresh Basil and Sliced Bocconcini, Extra Virgin Olive Oil, Coarse Sea Salt and
Parmesan Garlic Crouton

Vegetarian Main Course Offerings

Moroccan Tagine

Braised Vegetables with Authentic Moroccan Seasonings Served with Lemon Cous Cous

\$30.00

Grilled Vegetable Tower

Layered Risotto, Eggplant, Onion, Portobello , Roasted Red Pepper, Yellow Zucchini and Spinach with a
Tomato Basil Coulis

\$30.00

Goat Cheese Strudel

Oven Baked Phyllo Stuffed with Grilled Eggplant, Zucchini, Onions, Roasted Red Peppers, Goat Cheese and
Quinoa Pilaf

\$30.00

Prices Subject to Change and Applicable Taxes.

Dinner Plated

Includes Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options.

Chicken Princess

Frenched Chicken Breast stuffed with Asparagus, Sundried Tomato, Gruyère Cheese and Prosciutto,
Fresh Herb Velouté, Potato Dauphinoise and Broccolini

\$36.00

Pecan Crusted Chicken

Frenched Chicken Breast rubbed with Maple Dijon and Pecan, Bourbon Peach Compote
Truffle Potato Pave and Broccolini

\$36.00

Chicken Provençal

Frenched Chicken Breast Encrusted with Herbs de Provence, Roasted Garlic Fig Jus,
Truffle Potato Pave and Grilled Mediterranean Vegetables

\$36.00

Salmon Oscar

Atlantic Salmon, Fresh Asparagus, Blue Crab, Hollandaise Mousseline
Herbed Steamed Mini Potatoes

\$37.00

Veal Florentine

Slow Roasted Veal Striploin stuffed with Spinach and Cream, Green Peppercorn Demi-Glace
Whipped Potatoes and Roasted Root Vegetables

\$42.00

Veal Tenderloin Forestiere

Grain Fed Veal Tenderloin, Roasted Mushroom Medley
Truffle Potato Pave and Roasted Root Vegetables

\$42.00

Filet Mignon

A Seasoned Grilled 8oz Beef Tenderloin Steak with a Chasseur Sauce
Double Baked Potato, French Beans and Cremini Mushrooms

\$48.00

Slow Roasted Beef Striploin

Herb Roasted New York Striploin sliced with Robert Sauce,
Double Baked Potato, French Beans and Cremini Mushrooms

\$40.00

Prices Subject to Change and Applicable Taxes.

Dinner Plated - Additional Offerings

Additional Offerings to your Plated Meal

Manicotti

Fresh Egg Pasta Filled with Ricotta Cheese and Sautéed Spinach with our Own Roma Tomato Blush Sauce

Lasagna

Fresh Egg Pasta layered with our Signature Bolognese, Mozzarella Cheese and Fresh Basil

Vegetable Lasagna

Fresh Egg Pasta layered with Spinach, Mushroom Cream Sauce and Mozzarella Cheese

As an additional course \$6.00 a person

In substitution of Salad or Soup for \$2.00 a person

Additional Offerings as a Plate Combination

Colossal Garlic Broiled Shrimp (3) \$9.00

Beef Tenderloin Medallion(4 oz) \$10.00

Jumbo Garlic Broiled Shrimp (3) \$6.00

Chicken Princess (4oz) \$6.00

Additional Offerings Family Style Service (per person)

Colossal Garlic Broiled Shrimp (3) \$9.00

Beef Tenderloin Medallion(4 oz) \$10.00

Jumbo Garlic Broiled Shrimp (3) \$6.00

Roasted Sliced Sirloin (4 oz) \$6.00

Roasted Sliced Tenderloin (4oz) \$9.00

Veal Florentine (4oz) \$7.00

Chicken Princess (4oz) \$6.00

Prices Subject to Change and Applicable Taxes.

Dinner Plated

Desserts

Chocolate Mousse Tower

White Chocolate Tower with Dark Chocolate Mousse and Raspberry Coulis

Decadent Chocolate Torte

Warm Chocolate Cake served with Crème Anglaise and Fresh Macerated Berries

Three Berry Cheese Cake

Berry Garnish

Apple Pear Tart

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

Grand Marnier Crème Brûlée

Classic Caramelized Custard Flavoured with Grand Marnier

Cheese Cake Tasting

Chocolate Espresso, Amaretto Pistachio, and Mango Lime

Strawberry Rhubarb Crumble

Served Warm with Ice Cream

Enhancements

Sweet Table

Assortment of Finger Pastries and Mousse Cups

\$6 person

Pastry Table

Assortment of Cakes, Tortes and Mousses

\$9 person

The Candy Shop

Licorice Sticks, Gum Balls, Lollipops, Salt Water Taffy,
Gummies, Sours, Smarties, Whoppers, Chocolate Covered Almonds

\$6 person - Minimum 50 ppl

Chocolate Fondue

Warm Chocolate Ganache with Pretzel Sticks, Marshmallows and an Assortment of Fresh Fruit

\$5 person

Cup Cake Bar

Assortment of Specialty Cup Cakes

\$5 person

Prices Subject to Change and Applicable Taxes.

Late Night Offerings

Pizza

A Round 16 Slice Pizza with your option of Cheese, Pepperoni, Hawaiian, Vegetarian, Supreme and Margherita
\$19.95 to \$21.95

Nacho Bar

Hand Cut Corn Tortilla Chips, Fresh Salsa, Nacho Cheese Sauce, Guacamole and Sour Cream
\$4.00 a person - Minimum 50ppl

Street Cart

Deli Style Sausages Grilled and Served with an Assortment of Condiments
\$5.00 a person - Minimum 50ppl

Poutine

Hand Cut French Fries, Cheese Curds with our House Gravy
\$5.00 a person - Minimum 50ppl

Slider Bar

Mini Burgers, with Cheese, Mushrooms and Bacon and Condiments
\$5.00 a person - Minimum 50ppl

Chicken Wings

Honey Garlic, Buffalo, and Jamaican Jerk
\$5.00 a person - Minimum 50ppl

Mashed Potato Martinis

Yukon Gold Whipped, Carrot and Leek Mashed Potatoes. Garnishes include Sour Cream, Fried Onions, Gravy, Cheddar Cheese, Whipped Butter, Blue Cheese, Sautéed Mushrooms, Chives
\$7.00 a person - Minimum 50ppl

Coffee Service

Freshly Brewed by the Gallon
\$45.00 (serves 30)

Family Service

Please choose one of the following options per course

Antipasto

Classic

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant and Grilled Zucchini

Vegetable

Marinated Eggplant, Grilled Zucchini, Artichokes, Grilled Mushroom, Roasted Red Pepper, Olives, Provolone and Bocconcini

Pasta Selections

Penne with Tomato Basil

Penne with Blush Sauce

Poultry Selections

Chicken Parmesan

Roasted Chicken

Chicken Marsala

Starches

Roasted Potatoes

Whipped Potatoes

Salads

Garden Salad

Field Greens

Main Course

Roasted Striploin with Mushroom Jus

Veal Florentine

Vegetables

Seasonal Medley

Parisienne Carrots

Desserts

Apple Pear Tart

Three Berry Cheesecake

Decadent Chocolate Torte

Tartufo

Brownie Sundae

\$39.95 person

Enhancements

Seafood Antipasto:

Lemon and Olive Oil Marinated Calamari, Shrimp,

Scallop with Kalamata Olives

\$3.00 additional per person

Penne Bolognese

\$1.00 additional per person

Caesar Salad

\$1.00 additional per person

Chicken Princess

\$3.00 additional per person

Roasted Beef Tenderloin

\$4.00 additional per person

Garlic Broiled Asparagus and Grape Tomatoes

\$2.00 additional per person