



DIAMOND ESSENCE SELECTIONS

*Choice of One Appetizer, Pasta, Main Entrée,
French Served 2nd Entrée, Dessert & Late Night Buffet*

***Butler Passed Hot & Cold Hors D'oeuvres Upon Arrival
Imported & Domestic Cheese Display***

APPETIZERS:

House-made French Served Soups:

Stracciatella, Minestrone, Cream of Broccoli, Cream of Mushroom, Oven
Roasted Chicken Noodle, Potato & Leek, Butternut Squash & Thyme

Fresh Shucked Oysters Mapleque

*With Traditional Cocktail Sauce & Lemon
**Seasonal Availability*

Roasted Vegetable Terrine

Layers of Panko-Crusted Eggplant, Tomato, Goats Cheese & Basil

Individual Antipasto

Traditional Antipasto with Rosette of Prosciutto, Fresh Melon, Roasted Red
Peppers, Marinated Mushrooms, Grilled Eggplant, Colossal Green & Black
Olives

Gazpacho

Tomato, Red Wine, Cucumber, Celery, Onion Puree Served Chilled Garnished
with an Asparagus Spear

Summer Sweet Salad

Mesculin Mix, Fresh Berries, Crumbled Goat Cheese,
Strawberries, Toasted Pecans, & Honey Raspberry
Dressing

Insalade Caprese

Sliced Plum Tomatoes, Bocconcini Cheese, Onions &
Fresh Cracked Black Pepper

Hearts of Romaine

Crispy Romaine Lettuce in Caesar Dressing, Sprinkled
with Sundried Tomatoes & Parmesan Crackles topped
with Focaccia Croutons & served with a drizzle of Garden
Herb Paprika Infused Oil

Spinach Salad

Baby Spinach, Red Peppers, Sliced Eggs & Bermuda
Onion in Warm Bacon Vinaigrette

PASTA SELECTIONS:

Pinwheel Manicotti and Cannelloni Topped with House Made Tomato Basil Sauce

Fresh Ravioli or Agnolotti Stuffed with Mushrooms or Spinach & Ricotta Topped with Tomato Basil, Alfredo or Rose Sauce

Marquis Signature Seven Layer Lasagna Bolognese Also available vegetable lasagna

Fresh Butternut Squash Ravioli Pasta filled with Roasted Butternut Squash finished in a Roasted Garlic Cream Sauce

Heart Shaped Ravioli Pasta filled with Spinach & Ricotta finished in a Tomato Basil Sauce

ENTREES:

AAA Carved Beef Tenderloin with Brandy Demi Glaze- Chateau Briand Style

Honey Glazed Apricot Chicken Supreme

Herb Crusted Chicken Supreme Finished on a Bed of Fresh Spinach & Cremini Mushrooms White Wine Veloute

Manhattan Center Cut Alberta Strip Loin with Peppercorn Sauce

French Rack of Lamb Lamb Chops with Fresh Mint & Rosemary Jus

Grilled Veal Medallions In Marsala Wine Sauce*

AAA Filet Mignon Served with Béarnaise Sauce*

Long Bone White Veal Chop Garnished with a Rich Cabernet Sauce*

FRENCH SERVED 2ND ENTRÉE:

Seared Diver Scallop, Black Tiger Shrimp Skewer, Panko Crusted Tilapia with Tomato & Fennel Concasse,

Petite Sole Neptune with White Béchamel, *Chicken Breast Milanese*

CHOICE OF STARCH ACCOMPANIMENT:

Roasted Red Skinned Potatoes Country Garlic
Mashed Potatoes Grilled Yams
Basmati Rice & Wild Mushrooms
Twice Baked Potatoes
Sautéed Mini Roasted New Potatoes

CHOICE OF VEGETABLE ACCOMPANIMENT:

Grilled Peppers, Onions, & Zucchini
Grilled Asparagus Bundles
Sugar Snap Peas with Baby Corn & Red Bell
Peppers Broccoli & Red Pepper Sautee

DESSERTS

New York Style Cheesecake Creamy, Smooth Cheesecake, in a variety of Flavours
Tiramisu Coffee Soaked Lady Fingers In a Rich Mascarpone Cream Filling
Chocolate Pears with Rich Vanilla Gelato Dipped in Chocolate
Vanilla Crepe Baskets Filled with Biscotti Fudge Gelato
Traditional Ice Cream Crepes Garnished with Fresh Berries

LATE NIGHT BUFFET:

Your Wedding Cake Cut & Served; Coffee & Tea Service Fresh Fruit Display plus:

CHOICE OF 1 SAVORY ITEM: *Pizza Bianco, Rose & Supreme Handmade Mini Burgers Poutine Station Breaded Chicken Tenders with a Variety of Sauces*

CHOICE OF 1 SWEET ITEM: *Assorted Tarts & Squares, Freshly Baked Cookies Assortment of French & Italian Pastries Assorted Candy Display*