

# WEDDING ELATION DINNER BUFFET – 2015 – Old Mill Toronto

*(Approximately 1.5 hour's food service)*

## TASTE

### Mini Chicken Wellington

Tender Chicken Morsels, Wild Mushrooms, Golden Puff Pastry

### Mini Crab Cakes

Cilantro Chili Reduction

### Spanikopita

Crisp Phyllo Pastry Filled with Feta Cheese & Garlic Sautéed Spinach

## SALADS

Quinoa Salad with Tomatoes, Cucumbers, Red Onion, Yellow & Red Pepper Pesto Vinaigrette

Baby Salad Greens with Julienne Pickled Beets, Marinated Roma Tomatoes, Cucumber,

Crumbled Goat Cheese & Sun-Dried Tomato Vinaigrette

Baby Spinach with Mandarin Orange Segments, Sliced Button Mushrooms, Hard Boiled Eggs & White Balsamic Vinaigrette

Seven Grain Salad with Red & Yellow Peppers, Carrots, Fine Herbs, Cherry Tomatoes & Tarragon Dijon Dressing

Asian Salad with Green Beans, Red Pepper, Red Onion, Shiitake Mushrooms, Snow Peas, Carrots, Bok Choy & Sesame Dressing

Fusilli Pasta Salad with Grilled Vegetables, Olives, Sun-Dried Tomatoes & Italian Dressing

## DECORATIVE COLD PLATTERS

Striploin of Beef Crusted with Fresh Herbs & Cracked Pepper

Chilled Teriyaki Salmon with Sweet Chili Mayonnaise

Antipasto Platter: Grilled Asparagus, Red & Yellow Peppers, Green Zucchini, Eggplant, Balsamic Marinated Bocconcini Cheese

## HOT ENTRÉES

### Your choice of ONE PASTA

Wild Mushroom Ravioli with Basil Garlic & Plum Tomato Sauce with Parmesan Cheese

Butternut Squash Ravioli with Baby Spinach, Red Pepper, Parmesan & Rose Sauce

Rotini Pomodoro, Spinach, Grilled Yellow Zucchini & Reggiano Cheese

Bowtie Pasta with Garden Peas, Wild Mushrooms, Pancetta, Onions, Parmesan & Alfredo Sauce

### Your choice of two of the following; Add extra hot item \$5.75 per person

Grilled Ontario Chicken Breast Butter Chicken Style

Baked White Fish with Chardonnay Sauce

Sweet Thai Chili Sauce Pork Tenderloin with Julienne Peppers, Cherry Tomatoes, Green Onion & Sesame Seeds

Beef Tenderloin Tips with Apple Jack BBQ Sauce

Southern Style Beef Brisket with Bourbon Papaya BBQ Sauce

### **The above selections include:**

Vegetable Medley featuring Green Asparagus, Carrots, Broccoli, Red Peppers, Zucchini

Mini Red & White New Potatoes with Rosemary, Flat Leaf Parsley, Garlic & Olive Oil

## SWEETS

Cheese Presentation with Traditional Garnishes

Seasonal Selection of Fruit & Berries

European Style Cakes & Tortes, Classic French Pastries, Chocolate Mousse, Panna Cotta

Assortment of Dinner Rolls & Sweet Butter.

Coffee (Regular, Decaffeinated), Selection of Fine & Herbal Teas

**Includes Complimentary Stationed Cake Cutting, Late Night Coffee & Tea**

**\$113.00 per person** (minimum 60 people)

(Food \$64.50, Bar \$48.50)

## Beverage Selections

**Host Bar** (5 hour maximum, Regular Brands)

**Sparkling Wine Toast** (1 glass per person)

**Red & White Wine** (2 glasses per person)

**Chair Covers included at No Charge**

**(\$45.00 + HST set up fee will apply for groups of less than 100 persons)**

*All prices subject to applicable sales taxes and gratuity*

*Prices are subject to change without notice*

*Final guarantee of attendance on all food functions is required three (3) business days prior to the function date excluding holidays and the guarantee must not fall below the minimum number required for the function room booked.*