



WHITE SAPPHIRE SELECTIONS

Choice of Appetizer, Pasta, Main Course, Dessert & Late Night Buffet

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

HOUSEMADE APPETIZERS:

French Served Soups:

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

House Salad

Organic Greens Garnished with Vine Ripe Grape Tomatoes
with Honey Balsamic Vinaigrette in a Cucumber Bowl

Mimosa Salad

Mixed Greens with Slivered Almonds &
Mandarin Oranges in a Sweet Orange & Apple
Vinaigrette Dressing

Roasted Vegetable Terrine

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

Marquis Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced
Mushroom, Red & Yellow Peppers, Brown Sugar Chili Croutons
drizzled with Raspberry Vinaigrette

Leafless Greek Salad

Fresh Garden Tomato, Cucumber, Feta &
Olives Served with a Creamy Oregano
Dressing

FAMILY STYLE PASTA SELECTIONS:

Choice of Pasta Penne, Farfalle Or Fusilli With Choice Of Sauce With Sautéed Peppers & Onions

Fresh Ravioli or Tortellini Stuffed with Meat or Cheese Topped with Tomato Basil, Alfredo or Rose Sauce

*Available Upgrade: *A La Carte Marquis Signature Seven Layer Lasagna Bolognese* Also available vegetable lasagna

*Available Upgrade: *A La Carte Marquis Signature Cannelloni & Manicotti* Stuffed with Meat or Cheese Topped with Tomato Basil Sauce

ENTREES:

Roasted Tuscan Chicken

Stuffed with Goats Cheese, Roasted Red Peppers & Basil, Topped with a Red
Pepper & Artichoke Veloute

Roast Pork Loin

Stuffed with Herb Dressing and Glazed with a Port Wine Sauce

Manhattan Style Centre Cut Alberta

Strip Loin

served with peppercorn sauce

AAA Deluxe Prime Rib

Au Jus

Chicken Dijonnaise

Topped with a Brandy Demi-Glaze

Chicken Ballantine

Stuffed with Spinach, Mushrooms & Rice Medley
In a Madeira Wine Sauce

CHOICE OF STARCH ACCOMPANIMENT:

Roasted Red Skinned Potatoes

Country Garlic Mashed Potatoes

Grilled Yams

Basmati Rice & Wild Mushrooms

Mini Roasted New Potatoes

Mashed Sweet Potatoes

CHOICE OF VEGETABLE ACCOMPANIMENT:

Grilled Peppers, Onions, & Zucchini

Sugar Snap Peas, Baby Corn & Red Bell Peppers

Broccoli & Red Pepper Sautéed

Steamed Cauliflower, Broccoli & Carrots

Fresh Seasonal Stir-fry Vegetables

DESSERTS:

Chocolate Brownie Sundaes A Decadent Warm Chocolate Brownie with Vanilla Ice Cream Finished With Whip Cream

New York Style Cheesecake Creamy, Smooth Cheesecake, Topped With Blueberry or Cherry Sauce

White Chocolate Mousse in a Crepe Basket with Fresh Seasonal Berries

Venetian Chocolate Torte Garnished with a Raspberry Coulis

LATE NIGHT BUFFET:

Your Wedding Cake Cut & Served • Coffee & Tea Service

Fresh Fruit Display, Pizza Bianco, Rose & Supreme, Assorted Tarts & Squares

MARQUIS GARDENS BANQUET AND CONFERENCE CENTRES

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