



Wedding Packages 2015-2016

Created Not Catered

Please note that HST 13% and Service Gratuity of 15% are not included in the price.

There are absolutely NO hidden fees. All prices are calculated per-person and include the following

- Fully qualified Staff: Red Seal European and Canadian Chefs, Smart Serve, York Region PRO-TON, City and Guilds, The Royal Institute of Public Health and Hygiene, Northern Council Cake Decorating and Confectionary, Hotel Catering and Training Board.
- All food is prepared and cooked fresh on site the day of your event
- Complete set up of and take down of food service.
- Staffing until closure of event.
- Cutting and serving of wedding cake.
- China Plates, China Serving Platters, Table Glassware, Bread Baskets, Salt and Pepper, and Cutlery.
- Choice of Linen Tablecloths and Napkins Colours.
- Floor Length Linens for Head Table, Food Stations, Gift Table, Wedding Cake, DJ, and Signing Tables.
- Unlimited Consultations.
- Tasting in the comfort of your own home for four people. (4 Courses)
- Freshly Ground Coffee
- A Variety of Teas



A Enchanting Wedding Buffet

Plus 13% HST and 15% Service Fee
Presented By: Chef Simon Telfer of Created Not Catered

Refreshing Drinks Served in Champagne Flutes

Tropical juices and sparkling ginger ale, garnished with seasonal fruits

Or

Tropical summer iced teas, pink lemonade & fresh lemon water

Passed hors d'oeuvres

(Choose Two)

Philo Bundled Sausage rolls, coated with poppy seeds, served with Dijon mustard dip

&

Mini Thai Vegetarian Spring rolls, beautifully displayed on large platters, and served with sweet chilli dip

Or choose from our section (A) hors d'oeuvres creations

Stationary

Elegantly Presented Vegetable Crudité Spears, With a Variety of Dipping Sauces

&

Imported and Domestic Cheeses displayed on an Oak Board with Grapes, Celery and Assorted Crackers

&

Freshly Sliced Fruit

Salads

(Choose One)

Freshly baked, artisan dinner rolls with sweet butter

&

Traditional Caesar salad, freshly tossed romaine, with baked croutons, parmesan cheese, creamy dressing, loaded with real bacon

Or

Organic Micro Greens - Field swept greens tossed with fresh cucumbers, cherry tomatoes, assorted peppers, topped with honey baked pecans, and goat cheese, drizzled in a balsamic vinaigrette, and all wrapped delicately with a thin slice of cucumber.

Or choose from our other section (A) salad creations

Chef Carved

(Choose One)

Roast AAA Top Sirloin, rubbed with Dijon Mustard, Fresh Garlic, Cracked Peppercorn, and Sea Salt. Served with a cabernet sauce

Or

Succulent Roast Pork Loin, with Apple compote

Or choose from our section (A) carvery creations

Entree

(Choose Two)

Hazelnut Crusted Chicken Breast, stuffed with ricotta cheese, baked to perfection

Or

Beef Bourguignon

Or choose from one of our other section A entrée creations

Entree Sides

(Choose Two)

Roasted Mini Potatoes

Roasted Garlic Mashed Potato

Parmesan Gallette Potatoes

A Medley of Vegetables Sautéed in Clarified Butter, Garlic, Fresh Ginger and Riesling Wine

Or choose from our other starch and vegetable creations



Pasta

(Choose One)

Penne a la Vodka - Served with fresh basil, roasted garlic, tomatoes, parmesan cheese, all tossed in a delicious cream reduction

Or

Hand crafted tortellini, filled with veal and parmesan served in a Creamy roasted sage and vermouth sauce

Or

Choose from our other pasta creations

Sweets and Treats

A variety of hand crafted squares, bars, mini tarts and cookies

A Day to Remember Buffet

Plus 13% HST and 15% Service Fee

Presented By: Chef Simon Telfer of Created Not Catered

Refreshing Drinks Served in Champagne Flutes

Tropical juices and sparkling ginger ale, garnished with seasonal fruits

Or

Tropical summer iced teas, pink lemonade & fresh lemon water

Passed hors d'oeuvres

(Choose Four)

Philo Bundled Sausage rolls, coated with poppy seeds, served with Dijon mustard dip &

Mini Thai Vegetarian Spring rolls &

Honey and Lime Chicken Wings served with a Stilton Dip &

Traditional Crostini's, toasted hot from the oven, served with fresh tomatoes, basil, feta, and olive oil

Or choose from our section (A) & (B) hors d'oeuvres creations

Stationary

Elegantly Presented Vegetable Crudité Spears, With a Variety of Dipping Sauces &

Imported and Domestic Cheeses displayed on an Oak Board with Grapes, Celery and Assorted Crackers &

Freshly Sliced Fruits

Salads

(Choose One)

Freshly baked, artisan dinner rolls with sweet butter &

Traditional Caesar salad, freshly tossed romaine, with baked croutons, parmesan cheese, creamy dressing, loaded with real bacon Or

Organic Micro Greens - Field swept greens tossed with fresh cucumbers, cherry tomatoes, assorted peppers, topped with honey baked pecans, and goat cheese, drizzled in a balsamic vinaigrette, and all wrapped delicately with a thin slice of cucumber.

Or choose from our other section (A) salad creations

Chef Carved

(Choose One)

Roast AAA Bourbon New York Strip Loin with Caramelized Onion & Crumbled Bleu Cheese

or

Succulent Roast Leg of Pork with Chardonnay Sauce

Or choose from our section (A) & (B) carvery creations

Entrée

(Choose Two)

Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa Or

Black & White Sesame Crusted Chicken with a Mandarin Ginger Sauce

Or choose from our section (A) & (B) entrée creations

Entrée Sides

(Choose Two)

Roasted Mini Potatoes,

Roasted Garlic Mashed Potato,

Parmesan Gallette Potatoes

A Medley of Vegetables Sautéed in Clarified Butter, Garlic, Fresh Ginger and Riesling Wine

Or choose from our other starch and vegetable creations



Pasta

Penne a la Vodka - Served with fresh basil, roasted garlic, tomatoes, parmesan cheese, all tossed in a delicious cream reduction Or

Hand crafted tortellini, filled with veal and parmesan served in a Creamy roasted sage and vermouth sauce Or

Choose from one of our other pasta creations

Sweets and Treats

A variety of hand crafted squares, bars, mini tarts and cookies

Simply Stunning Wedding Buffet

Plus 13% HST and 15% Service Fee
Presented By: Created Not Catered

Refreshing Drinks Served in Champagne Flutes

Tropical juices and sparkling ginger ale, garnished
with seasonal fruits
Or

Tropical summer iced teas, pink lemonade & fresh
lemon water

Passed hors d'oeuvres

(Choose Four)

Philo Bundled Sausage rolls, coated with poppy
seeds, served with Dijon mustard dip
&

Mini Thai Vegetarian Spring rolls, beautifully dis-
played on large platters, and served with sweet
chilli dip
&

Traditional Crostini's, toasted hot from the oven,
served with fresh tomatoes, basil, feta, and olive oil
&

Asparagus Spears lightly dusted with fresh parme-
san

Or Choose from any of our hors d'oeuvres cre-
ations

Stationary

Elegantly Presented Vegetable Crudité Spears,
With a Variety of Dipping Sauces
&

Imported and Domestic Cheeses displayed on an
Oak Board with Grapes, Celery and Assorted
Crackers
&

Freshly Sliced Fruits

Salads

(Choose One)

Freshly baked, artisan dinner rolls with sweet but-
ter
&

Traditional Caesar salad, freshly tossed romaine,
with baked croutons, parmesan cheese, creamy
dressing, loaded with real bacon
Or

Organic Micro Greens - Field swept greens tossed
with fresh cucumbers, cherry tomatoes, assorted
peppers, topped with honey baked pecans, and goat
cheese, drizzled in a balsamic vinaigrette, and all
wrapped delicately with a thin slice of cucumber.

Or choose from any of our salad creations

Chef Carved

(Choose One)

Barbequed to perfection, marinated beef tender-
loin, grilled on site and carved to order, served with
horseradish and béarnaise sauce
Or

Traditional Prime Rib served with au jus and mini
Yorkshire puddings

Or choose from any of our carvery creations

Entrée

(Choose Two)

Hungarian Beef Goulash
Or

Thai Spiced Salmon with a Sweet and Spicy Red
Chilli Sauce

Or choose from any of our entrée selections

Entrée Sides

(Choose Two)

Roasted Mini Potatoes

Roasted Garlic Mashed Potato

Parmesan Gallette Potatoes

A Medley of Vegetables Sautéed in Clarified Butter,
Garlic, Fresh Ginger and Riesling Wine

Or choose from our other starch creations



Pasta

(Choose One)

Penne a la Vodka - Served with fresh basil, roasted
garlic, tomatoes, parmesan cheese, all tossed in a
delicious cream reduction
Or

Hand crafted tortellini, filled with veal and parme-
san served in a Creamy roasted sage and vermouth
sauce
Or

Choose from our other pasta creations

Sweets and Treats

A variety of hand crafted squares, bars, mini tarts
and cookie

Late Night table

A variety of Crusty Italian and French Artisan
Breads and Rolls served with shaved meats and
cheeses with 4 types of mustard, Mayonnaise, and
pickles.

Or choose from any of our other Late Night Snack
Creations

A Country Meadow Affair

Presented By: Chef Simon Telfer Created Not Catered

Plus 13% HST and 15% Service Fee

Begin your event with

Tropical juices and sparkling ginger ale, garnished with seasonal fruits

Or

Tropical summer iced teas, pink lemonade & fresh lemon water

Passed hors d'oeuvres

(Choose Two)

*Fresh "French stick" bruschetta served hot, with fresh diced tomatoes, olive oil, herbs and feta cheese
&*

Greek Spinach and Goat Cheese Spanakopita

Or choose from our other section (A) hors d'oeuvre creations

Stationary hors d'oeuvres

Elegantly Presented Vegetable Crudit  Spears, With a Variety of Dipping Sauces

Salads

(Choose One)

Field swept greens tossed with fresh cucumbers, cherry tomatoes, assorted peppers, topped with honey baked pecans, and goat cheese, drizzled in red wine vinaigrette, and all wrapped delicately with a thin slice of cucumber

Or choose from one of our section (A) other salad creations



Served Plated Dinner

(Choose One)

*Fresh and hot from the oven, assorted dinner rolls with sweet butter
&*

*Roast AAA Bourbon New York Strip Loin
with Caramelized Onion & Crumbled Blue Cheese*

Or

Wild Atlantic Salmon fillet grilled on cedar planks, with white wine, garlic, rosemary, dill, and lemon hollandaise sauce

Or choose from our section (A) other entr e creations

Entr e Sides

(Choose One)

Fresh grilled mixed vegetables featuring local Ontario grown, mini potatoes, red and yellow peppers, sweet onions, wild mushrooms, baby zucchini, and squash all served hot from the grill drizzled with balsamic vinaigrette

Or

Parmesan Gallette Potatoes

Or choose from our other accompaniments or starch creations

Dessert

(Choose One)

German Apple Cake

Or choose from our other section (A) dessert creations

Our Journey Begins

Presented By Chef Simon Telfer of Created Not Catered

Plus 13% HST and 15% Service Fee

Begin your Day

Tropical juices and sparkling ginger ale, garnished with seasonal fruits
Or

Tropical summer iced teas, pink lemonade & fresh lemon water

Passed hors d'oeuvres

(Choose Four)

Honey and Lime Chicken Wings served with a Stilton Dip
&

Asian Vegetarian Dumplings served with a Ginger Soy Sauce
&

Braised hot in the oven & crispy on top, wild mushrooms stuffed with cream cheese, red peppers, and parmesan cheese
&

Parmesan dusted puffed pastry, wrapped over delicate long asparagus spears

Or choose from our other section (A) & (B) hors d'oeuvre creations

Stationary Hors D'oeuvres

Elegantly Presented Vegetable Crudit  Spears, With a Variety of Dipping Sauces



Salad

(Choose One)

Field swept greens tossed with dried cranberries, fresh cucumbers, cherry tomatoes, red & yellow peppers, topped with honey roasted pecans, and goats cheese, drizzled in a cranberry vinaigrette, piled high & wrapped delicately with a thin slice of cucumber

Or choose from one of our section (A) salad creations

Plated Dinner

(Choose One)

Hot and fresh from the oven, assorted dinner rolls served with sweet butter
&

Our very best, Chicken Marsala, served over creamy garlic whipped potatoes, accompanied by individual bundles of mini carrots, and snow peas, drizzled in honey and butter
Or

New York Strip Loin with Roasted with a garlic, cracked back pepper, Dijon mustard and olive oil crust, hand carved and served with a burgundy au jus. Along with bundled asparagus & baby carrots, drizzled in honey butter & caraway

Or choose from our section (A) & (B) entr e creations

Dessert

(Choose One)

Homemade traditional, oven baked apple crisp served in martini glasses with French vanilla bean ice cream

Or choose from our section (A) & (B) dessert creations

Sweets & Treats

Oversized Freshly Baked, Warm Chocolate Chip cookies, served on a platter, eloquently wrapped & tied with a ribbon

Late Night Snack

Assorted crusty breads & thinly sliced deli style meats, served with imported cheese platter, and all the fixins!

Happily Ever After

Presented By: Chef Simon Telfer Created Not Catered

Plus 13% HST and 15% Service Fee

Begin with punch

(Choose One)

Enjoy both alcoholic and non-alcoholic tropical fruit punch, with sparkling juices, garnished with fresh fruit and flowers

Or

Tropical juices and sparkling ginger ale, garnished with seasonal fruits

Or

Tropical summer iced teas, pink lemonade & fresh lemon water

Passed hors d'oeuvres

(Choose Five)

Seedling kabobs, marinated chicken and seasoned vegetables, on mini skewers, rolled in sesame seeds, with teriyaki sauce

&

Braised hot in the oven & crispy on top, wild mushrooms stuffed with crab, & parmesan cheese

&

Pan Seared Blackened Scallop Lollipops Served with peach salsa dip

Or choose from any section of our hors d'oeuvres creations

Stationary

Elegantly Presented Vegetable Crudit  Spears, With a Variety of Dipping Sauces

&

Imported and Domestic Cheeses displayed on an Oak Board with Grapes, Celery and Assorted Crackers



Salad

(Choose One)

Whispering Summer Greens served in a beautiful display, wrapped with a thin elegantly sliced cucumber, on a plate of randomly placed cherry tomatoes, oven roasted croutons, yellow & red peppers, goat cheese, dried cranberries and candied pecans

Or choose from any section of our other salad creations

Entr e

(Choose Two)

Fresh and hot from the oven, assorted dinner rolls with sweet butter

&

Oven baked Chicken breast, stuffed with apples and wrapped in prosciutto, with a blackberry and port wine reduction, served over a bed of garlic mashed potatoes, accompanied by fresh green beans, and baby carrots drizzled with hot maple butter

Or

Chateaubriand Tenderloin Roasted to perfection, crusted with dijon, rosemary and thyme

Or choose from any section of our entr e creations

Dessert

(Choose One)

Homemade traditional, oven baked apple crisp served in martini glasses with French vanilla bean ice cream

Or choose from any section of our dessert creations

Sweets & Treats

Carmel coated apples, & apple slices dipped in caramel rolled in Skor pieces, beautifully displayed

&

Wedding cake cut and plated for guests

&

Tea and coffee

Late Night Snack

Chefs line the grills with steaming hot bricks to prepare fresh hand made pizza, choice of toppings

Or choose from our other Late Night Snack Creations

Hors d'Oeuvres

Section A

- *Asian Vegetarian Dumplings served with a ginger soy sauce*
- *Oven Baked Cranberry & Brie Phylo Pastry Bites with Caramelized Onion Chutney
Dill Cream Cheese and Sun-dried Tomato Cucumber Rounds*
- *Homemade Sushi with Ginger, Wasabi and Soy Sauce*
- *Greek Spinach and Goat Cheese Spanakopita*
- *Indian Samosa with a Sweet and Sour Tamarind Sauce*
- *Thai Spring Rolls with Sweet Chilli Sauce*
- *Asian Egg Rolls served with Hoisin Sauce*
- *Asparagus wrapped in a Buttery Puff Pastry, and topped with Parmesan and Fresh Cracked Pepper*
- *Assorted domestic and imported cheeses, displayed with fresh cranberries, and beautiful flowers, served with assorted flat breads and crackers*
- *Fresh "French stick" bruschetta served hot, with fresh diced tomatoes, olive oil, herbs and feta cheese*
- *Assortment of mini Quiche, wild mushroom, cheddar, and spinach*
- *Mexican Meatballs with Cilantro Salsa*

Section B

- *Mini Sun-dried Tomato, Basil & Baked Olive Tartlets*
- *Smoked Salmon & Camembert Puff Pastry Bites*
- *Pesto & Sun-dried Tomato Puff Pastry Pinwheel*
- *Honey and Lime Chicken Wings served with a Stilton Dip*
- *Button mushrooms, stuffed with fresh crab, assorted cheeses, and braised hot in the oven*

Section C

- *Chicken & Pineapple Skewers BBQ with Our Chef's Thick and Rich Teriyaki Sauce*
- *Fresh Marinated & Cooked Shrimp Served Cold with Cocktail Sauce & Chilli Lime Aioli*
- *East Coast Crab Cakes*
- *Tomato & Boconcinni with reduced Balsamic and Basil*
- *Chicken or Beef Satay served with a Peanut Dipping Sauce*
- *Coconut Crusted Shrimp served with Orange Marmalade and Horseradish dipping sauce*
- *Sun-dried tomato roasted chicken skewers, served with a warm ginger sauce*

Soups

Roasted Garlic: *A broth infused with roasted garlic, white wine, fresh herbs, finished with cream and topped with herbed croutons.*

Roasted Butternut Squash and Red Pepper: *Butternut squash roasted with brown sugar and butter. Pureed and topped with red pepper coulee profiteroles.*

Vietnamese Shrimp Noodle: *Chicken broth flavoured with lemon grass, garlic, ginger, lime, mint, basil and cilantro, filled with prawns, bean sprouts, mushrooms and soba noodles.*

Lobster Bisque: *A classic French soup consisting of poached East Coast lobster, heavy cream and topped with a mature port wine.*

Borscht: *Traditional Russian borscht suffused with plump beets, roasted garlic and garnished with wild mushroom and vodka pirogues.*

Sweet Potato: *Poached yams and Yukon gold potatoes in a flavorful chicken broth; pureed with heavy cream and Asiago cheese.*

Miso Soup: *with Tofu, Bean Sprouts and Herbs.*

Classic French Onion: *Caramelized Onions, in a Rich Beef Broth with Sherry, topped with Toasted French Baguette and Melted Gruyere Cheese.*

Salads

Section A

Earl Rowe Salad: A combination of delicate field greens, tossed in a blueberry vinaigrette, and topped with honey baked pecans.

Fresh Baby Spinach: Baby spinach leaves tossed in a lime vinaigrette with toasted pine nuts and sweetened dried Cranberries.

Greek Salad: Cucumber, tomatoes, green pepper, Spanish onion, feta cheese, tossed with an oregano and olive oil vinaigrette.

Traditional Caesar Salad: Romaine lettuce leaves, oven baked croutons, and bacon bits, all tossed in a roasted garlic dressing topped with shaved parmesan reggiano cheese.

California Salad: Fanned Avocado and Shrimp Salad

Tortellini Salad: Cheese tortellini's tossed with sun-dried tomatoes, fresh broccoli, roasted pine nuts, in a balsamic dressing

Italian: Tomato, Basil and Baby Bocconcini Salad

Micro Greens: Field swept greens tossed with fresh cucumbers, cherry tomatoes, assorted peppers, topped with honey baked pecans, and goat cheese, drizzled in a balsamic vinaigrette, and all wrapped delicately with a thin slice of cucumber.

Marinated Vegetable Salad: Made with Organic Fresh Vegetables and a Balsamic and Oregano

Baby Spinach Salad: with Pine Nuts, Goat Cheese and Sun Dried Tomato with a Red Wine and Herb Vinaigrette

Insalata Mista: Mixed Greens Salad with Chopped Vegetables

Baby Spinach Salad: with Dried Cherries, Toasted Nuts, and Radicchio and a Hazelnut Vinaigrette

Panzanella Salad: Made with Croutons, Cucumber, Tomato, Arugula and Shaved Parmesan Cheese with a Lemon-Olive Oil Vinaigrette

Section B

Arugula Salad: Served in a martini glass with a breadstick swizzle a sliced pear on the rim of the glass topped with shaved Asiago cheese.

"Little Italy" Antipasto Salad: Served with Vegetables, Provolone Cheese, Herbs and Salami Tuscan White Bean and Arugula Salad with Organic Tomatoes and Basil Vinaigrette Classic Caprese Salad-Tomatoes Topped with Fresh Mozzarella and Basil and Drizzled with Olive Oil "Lentil Al Funghi" Italian Style Chilled Lentil Salad with Wild Mushrooms

Chef Carved

Section A

- *Succulent Slow Roast AAA Sirloin Tip*
- *Grilled Bourbon Sirloin with Caramelized Onion & Crumbled Bleu Cheese*
- *Succulent Roast Leg of Pork with all Trimmings*
- *Slow Roast Loin of Ontario Pork*
- *Roast Chicken, Tossed in Olive Oil, Cracked Peppercorn, Garlic and Rosemary*

Section B

- *Slow Roasted to Perfection AAA New York Strip Roast Prime Rib of Beef Served with Au Jus or Creamy Horseradish Sauce*
- *Slow Roast Loin of Ontario Pork Stuffed with Cranberries and Apples and a Rich Goat Cheese*
- *Crusted Roast Loin of Pork Stuffed with a Cranberry Infused Brie*
- *Roast Leg of Lamb with Mint Sauce*
- *Roast Leg of Lamb with a Parma Crust*
- *Roast Leg of Lamb Provencal*

Section C

- *Traditional Roast AAA Prime Rib of Beef*
- *Tenderloin of Beef – Garlic, Olive Oil, Black Peppercorn Rubbed, Served with a Port Wine Demi-Glace*
- *Grilled Tenderloin of Beef with Caramelized Shallots & Onions*
- *Grilled Frenched Rack of Lamb*
- *Honey Roasted Rack of Lamb*

Entrees

Section A

- *Greek Moussaka: A Greek Classic Consisting of Rich Ground Lamb in a Tomato Sauce with Layers of Béchamel Sauce and Wafer Thin Slices of Potato, Egg Plant, and Zucchini. Topped with Aged Cheddar Cheese.*
- *Pork Escalope with Cream and Mushrooms, Breaded Tenderloin of Pork, Batted out Thinly, Then Breaded and Pan Fried until Golden Brown. Served with a Creamy Vermouth and Mushroom Sauce*
- *Coq au Vin: Slowly Braised Chicken in a Tomato, Red Wine and Parsley Sauce*
- *Hungarian Beef Goulash, Traditional Hungarian Beef Stew, in a Rich Tomato and Smoked Paprika Sauce*
- *Caribbean Jerk Chicken: Marinated Over Night in a Blend of Caribbean Spices, then Grilled to Perfection*
- *Indian Tikka Masala: A Rich Blend of Indian Spices and Slowly Braised with Natural Yogurt and Plump Tomatoes*
- *Tandoori Chicken: Marinated Over Night in a Blend of Five Indian Spices with Natural Yogurt then Oven Roasted*
- *Grilled Pork Chop with Tomato Sauce*
- *Beef Bourguignon, Braised Beef in a Hearty Tomato, Parsley, Thyme and Red Wine Sauce with Button Mushrooms*
- *Chicken or Beef Stir Fry with Hoisin Sauce*

Section B

- *Slow Barbecued Pork Ribs Served with Lashing of BBQ Sauce*
- *Beef Short Ribs with Cabernet Demi and Celeriac Mash*
- *Beef Stroganoff, Thin Strips of Beef Pan fried until Sealed, then Gently Braised in a Demi-Glaze and White Wine and Cream Sauce*

Section C

- *Veal Escalope with Madera Wine, Breaded Tenderloin of Veal, batted out Thinly, Then Breaded and Pan Fried until Golden Brown. Served with a Madera Wine Sauce*
- *Veal Medallions with Red & Green Peppercorn Sauce*

Poultry

Section A

- *Black & White Sesame Crusted Chicken with a Mandarin Ginger Sauce*
- *Grilled Mediterranean Chicken with Tomato Caper and Fennel Relish*
- *Boneless Breast of Chicken Filled with Asparagus and Boursin Cheese*
- *Chicken Kiev Boneless Breast of Chicken Stuffed with Garlic Butter*
- *Seven Herb Pesto Stuffed Chicken with Fire Roasted Tomato Coulis*
- *Chicken Cordon Bleu Chicken Breast Stuffed with Swiss Cheese and Black Forest Ham*

Section B

- *Pecan Chicken with Sauce Dijonaise*
- *Chicken Masala with Shallots, Oyster Mushrooms & Fried Sage*

Section C

- *Boneless Breast of Chicken Stuffed with Spinach, Sun-dried Tomatoes and Prosciutto*
- *Pan-Seared "Skin On" Chicken Breast Filled with Herbs and Mushroom Ragout*
- *Plump Breast of Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary*

Fish

Section A

- *Cornmeal Crusted Tilapia*
- *Pan Roasted Local Bass with a Saffron-Tomato Cream Sauce with Sliced Fennel*
- *Risotto with Shrimp, Saffron, Basil, Sun Dried Tomato and Romano Cheese*
- *Local Bass with a Pancetta-Hazelnut Crust*
- *Goujons of White Fish with Tartar Sauce*
- *Pan Roasted Bass with a Smoked Tomato and emulsion*

Section B

- *Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa*
- *Thai Spiced Salmon with a Sweet and Spicy Red Chilli Sauce*
- *Salmon with Sweet Soy, Green Onions and Crispy Won Ton Strips*
- *Herbed Atlantic Salmon Filets, sorrel sauce*
- *Chilled Poached Salmon with a Lemon and Dill Cream*

Section C

- *Citrus Grilled Sea Bass*
- *Halibut Baked with an Herb Potato Crust*
- *Flounder Filet with Crab and Spinach and a Champagne Sauce*
- *Red Snapper with Saffron Tomato Fennel Relish*
- *Halibut Pomodoro-Grilled Halibut Filets with Tomato, Basil and Garlic Relish*
- *Halibut with Bacon and Hazelnut Butter*

Pasta Dishes

Traditional Lasagne: *Classic Italian Lasagne Layered with a rich Tomato, Beef and Basil Bolognese Sauce, with Parmesan, and Mascarpone Cheese.*

Vegetable Lasagne: *Classic Italian Lasagne Layered with a rich Tomato, Choice Vegetables and Basil Bolognese Sauce, with Parmesan, and Mascarpone Cheese.*

Stuffed Ravioli: *Hand Crafted Ravioli, Stuffed with Ground Veal Ragout, Served with a Zesty Plump Tomato Basil and Oregano Sauce.*

Cheese Tortellini: *Three Cheese Tortellini Served over a Tomato and Cream Sauce*

Beef or Cheese Manicotti: *Tubular Pasta Stuffed with either our Three Cheese Creation or Our Very Own Bolognese Sauce Topped With a Rich Tomato Sauce and Béchamel.*

Gourmet Macaroni and Cheese: *The Classic of all Pasta Dishes, Macaroni Blended with Parmesan, Aged Cheddar and Asiago Cheese, Slowly Baked in a Rich Béchamel Sauce Until a Crisp Cheese Skin Forms*

Rigatoni with Roasted Tomatoes: *Rigatoni Pasta Cooked to Perfection Immersed in a Delicious Plum Tomato Sauce*

Fettuccine Alfredo: *Fettuccine Pasta cooked to Perfection in a Rich Creamy Garlic Sauce*

Sausage Carbonara: *Linguini Cooked to Perfection Immersed in a Delicious Plum Tomato Sauce, with Hot or Mild Italian Sausage*

Penne a la Vodka: *Served with fresh basil, roasted garlic, tomatoes, parmesan cheese, all tossed in a delicious cream reduction*

Hand Crafted Tortellini: *filled with veal and parmesan served in a Creamy roasted sage and vermouth sauce*

Spaghetti Bolognese: *Classic Bolognese Sauce Served with Spaghetti and Topped with Shaved Parmesan*

****All Pasta Prices are Equivalent***

Vegetable Accompaniments

German Braised Red Cabbage with Red Wine, Garlic, Cloves and Bay Leaves

Ratatouille: Slowly Cooked Eggplant, Zucchini, Plump Tomatoes, and Garlic

Slow Roasted Root Vegetables: Carrots, Beets, Parsnips, Fennel

A Medley of Vegetables Sautéed in Clarified Butter, Garlic, Fresh Ginger and Riesling Wine

Asparagus Sautéed in Clarified Butter with Sea Salt and Cracked Peppercorns

Carrots Tossed in Clarified Butter, Cracked Peppercorns and Sea Salt with Caraway Seeds

Thin Strip of Carrots tossed in Honey

Cauliflower au Gratin

Green Beans Tossed in Clarified Butter with Cracked Pepper Corns and Sea Salt

A Medley of Grilled Vegetables

Caramelised Brussels Sprouts

Caramelized Baby Carrots with Orange Zest

Butternut Squash with Cinnamon Butter and Maple Syrup

Broccoli and Roasted Tomato Sautee

Potato Accompaniments

Oven Baked Gallete Potatoes: Thinly sliced potatoes on a mandolin layered between clarified butter, cracked peppercorns and freshly grated parmesan cheese

Roasted Garlic Mashed Potatoes, Mashed Yukon Gold Potatoes, with Generous Amounts of Butter and Rich Cream with Slow roasted Garlic

Traditional Mashed Potatoes, Mashed Yukon Gold Potatoes, with Generous Amounts of Butter and Rich Cream

Oven Roasted Mini Potatoes, with Cracked Peppercorn, Himalayan Salt, and Fresh Herbs of the Season

Scalloped Potatoes, Thinly Sliced Potatoes with Lashings of Rich Cream, and Aged Cheddar Baked to Perfection

Roasted Russet Potatoes with Rosemary and Seasoning

Baked Potato with Butter and Fresh Chives

Roasted Sweet Potato Wedges

German Potato Pancakes

Parsley Potatoes, with Salt and Cracked Pepper and Liberally Tossed in Clarified Butter

Starches

Spanish Rice: A Blend of Long Grain Rice Cooked in Chicken Broth with Brunoise of Vegetables and Saffron

Riz Pilaff

White Beans and Rosemary

Risotto with Caramelized Onions and Mushrooms

Wild rice and Jasmine Confetti

Toasted Barley with Portobello, Roasted Corn and Bell Peppers

Oven Roasted Quinoa with Almonds and Dried Fruit

Couscous with fresh herbs and dried cranberries

Indian Biryani

Egyptian Couscous

Southern Baked Beans

Mexican Rice

Stir Fried Rice

Couscous with Pistachios

Coconut Rice with Bacon, Thyme, and minced Jalapeño

Tabbouleh with Cucumbers, Parsley, Tomatoes and Seasoning

Desserts

Section A

- *New York Cheese Cake Served with Your Choice of Strawberry, Cherry, Raspberry Coulis or Chocolate, Caramel Sauce*
- *Try One of Our Home Baked Pies, with Carnation Caramel, Custard*
- *Blueberry bread pudding with clotted cream*
- *Various Tortes*
- *The Classic Italian Dessert, Tiramisu*
- *Louisiana Southern Pecan Pie*
- *German Apple Cake*
- *Moist Carrot Cake with Cream Cheese Icing*
- *Bavarian Apple Strudel*
- *A variety of hand crafted squares, bars, mini tarts and cookies*

Section B

- *Sticky toffee pudding served with a warm Caramel sauce*
- *Chocolate Orange Soufflé with Crème Anglaise*
- *White and Dark Chocolate Coverture and Baileys Mousse served with Biscotti*
- *Homemade traditional, oven baked apple crisp served in martini glasses with French vanilla bean ice cream*

Section C

- *Raspberry Profiteroles with Pastry Cream*
- *Dark Chocolate and Whisky mousse cake*
- *Bananas Foster Cheese Cake with Bourbon Caramel Sauce*
- *White Chocolate and Cherry Kerch Parfait*
- *Martini glasses filled with assorted fruits and fresh berries, on a bed of vanilla cream, drizzled with lychee liqueur*

Late Night Snack Options

*\$6.95 Per-Person
Minimum 50 People*

Classic Quebecois Poutine: *Freshly Cut French Fries, With Red Wine Beef Gravy and Cheese Curds Heaped with Jerk Chicken or Pulled Pork. Served with all the trimmings*

Beef Sliders: *Homemade AAA Beef Burger Sliders, Served in an Asian Box, with all the fixings*

Interactive Mexican Station: *Hard and Soft Shell Tacos served with AAA Strip Loin and Chicken breast. Cooked before your very eyes by one of our chefs.*

Interactive Crepe Station: *Freshly Flambéed Crepes with Fresh Fruit Fillings and Vanilla Ice Cream and Whipped Cream, Flamed Before Your Guests by Our Chefs*

Sandwich Bar: *A variety of Crusty Italian and French Artisan Breads and Rolls served with Shaved meats and cheeses with 4 types of mustard, Mayonnaise, and pickles.*

French Fries: *Hand Cut French Fries, Served in Paper Cones with all the typical accompaniments*

Gourmet Grilled Cheese: *Crusty Bread filled with a variety of the finest cheeses and grilled on our very own BBQ*

Artisan Pizza: *Chefs will line the grills with bricks until smoking hot to prepare fresh grilled handmade crispy crust pizza, with your choice of toppings*