



Boaden
CATERING & BANQUET CENTRE

*Your Wedding
Reception
Specialists*



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Boaden Catering & Banquet Centre

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Congratulations !

You have taken the first step towards your “Special Day”. This is the most important day of your life. Let our professional wedding consultants assist you with all the intricate details involved in planning your reception. Our attention to detail and impeccable service will ensure that you and your guests receive the finest of food, service and entertainment.

Whether you select our Windsor Room, Tudor Room or Spanish Room you will be impressed by the luxurious and elegant décor. We know the overall warm atmosphere will make your reception a memorable one.

We offer a “Complete Wedding Package” or we can customize a package to suit your needs

Serving Mississauga and Toronto since 1975

Ceremony Package

Let us arrange your wedding day from start to finish.

- ✧ DJ for ceremony and background
- ✧ Chairs arranged chapel style in reception hall
- ✧ Skirted & decorated registration
- ✧ Decorative backdrop with Arch
- ✧ Silk Floral arrangements on pedestals framing the alter
- ✧ Candelabra on singing table



Late Night Menu



Complete the evening by offering your guests a late night bite from our wonderful selection of sweet tables.

Entrée Selections

Sweet Table

Assortment of Cakes and Tortes
Cocktail Pastries
Array of Seasonal Fresh Fruit
Coffee

Dip Delight

Hummus, Red Pepper and Tzatziki Dips
Assorted Pita Breads
Coffee

Sweet & Simple

Assorted Pastries
Cake Slices
Coffee

Sweet & Savoury

Assorted Deli Meats
Relish Tray
Rolls and Butter
Cocktail Pastries
Coffee

Fruit Platter

Assorted Fresh Fruit Platters
Coffee

Light Fare

Domestic and Imported Cheeses
Assorted Biscuits
Array of Seasonal Fresh Fruit
Coffee

Sweet & Simple with Fruit

Assorted Pastries
Cake Slices
Array of Seasonal Fresh Fruit
Coffee

Cheese & Crackers

Assorted Cheese and Crackers
Coffee

Bar Service

Included in your complete Wedding Package is 7 hours of Unlimited Bar Service.

This includes punch as your guests arrive, and a selection of rye, rum, vodka, gin, scotch and brandy as well as five types of domestic beer.

Unlimited red and white wine is served during dinner and is also available throughout the evening.

Our Complete Wedding Package Includes

- ✧ **Reception Hall** - Choice of Tudor, Spanish or Windsor Room.
- ✧ **Hors D'oeuvres** - Pita Breads and Fresh Vegetables with Dips.
- ✧ **Your Choice of Menu** - Candlelight Sit Down or Buffet Dinner.
- ✧ **Seven Hour Unlimited Bar Service** - Includes punch, liquor, beer and wine.
- ✧ **Disc Jockey** - Experienced Disc Jockey will provide background, dinner and dance music.
- ✧ **Wedding Cake** - Three Tier Wedding Cake, your choice of style and flavour.
- ✧ **Personal On Site Wedding Coordinator**
- ✧ Professionally uniformed staff.
- ✧ Colour choice of linen napkins on white tablecloths.
- ✧ Selection and colour of fresh table flowers.
- ✧ Complimentary coffee at eleven p.m.
- ✧ Discount package of preferred suppliers including a gift certificate for groom's tuxedo.
- ✧ Complete coordination of your wedding reception.



Quiet Elegance

Appetizers

Choice of Soup
Prosciutto & Melon
Smoked Salmon
Baby Shrimp Cocktail

Salads

Chef's Garden Greens
Creamy Caesar
Spinach Mandarin
Calabrese
Greek

Entrée Selections

Pesto Crusted Atlantic Salmon Filet

Fresh Atlantic salmon filet in a rich white wine sauce

Grilled Chicken Supreme and Veal Medallion

Marinated breasts of chicken and seasoned veal cutlet served in a lemon chive sauce

Mediterranean Chicken Supreme

Supreme breast of chicken marinated, grilled and napped with a roasted red pepper sauce

Traditional Alberta Roast Prime Rib

AAA graded prime rib roast lightly marinated and slow roasted with au jus

Add Yorkshire Pudding \$1.00

Veal Medallion with Wild Mushroom Sauce

Seasoned tender veal cutlets pan roasted capped with a wild mushroom sauce

Chicken Supreme with Grilled Mango Pineapple Salsa

Supreme savory chicken served with grilled mango and savory pineapple salsa

Add Shrimp Skewer (3 pieces) \$3.95

All of the above are served with seasonal vegetables and roasted herbed potatoes



Desserts

Tiramisu

Strawberry Shortcake

Panna Cotta with berry compote

Strawberry, Raspberry or Cherry Cheesecake

Assorted Pastries

Served with freshly baked assorted dinner rolls

Freshly brewed Coffee and Tea

Pasta Dishes

À la carte pasta selections may be added to your menu

Pasta



Lasagna

Layered pasta in a hearty meat sauce

Linguine Bolognese

Al dente linguine in a traditional meat sauce

Fettucini Alfredo

Light egg pasta in a creamy cheese sauce

Cannelloni

Meaty filling wrapped in fresh pasta, with tomato sauce

Manicotti

Ricotta Cheese wrapped in fresh pasta, topped with traditional sauce

Penne

Penne pasta in a red wine tomato sauce garnished with clams

Antipasto Bar

Consists of the following:

Prosciutto, Genoa Salami, Capocollo,
Marinated Artichokes and Sundried Tomato,
Steamed Mussels, Grilled Zucchini,
Eggplant, Peppers, Oyster Mushroom.
Assortment of Cheeses on Boards (Provolone, Boccochini)
Diced Assorted Melons, Italian Breadsticks and Assorted Crackers.
Sliced Tomatoes with Olive Oil.
Assorted Olives.

International Menu

Appetizers

Smoked Salmon

Vodka cured smoked salmon, capers and a lemon dill splash

Baby Shrimp Cocktail

Coldwater shrimp cocktail in a lightly spiced orange dressing

Wicked Thai Soup with Chicken

An exotic blend of sliced chicken, rice peppers and aromatic spices with a hint of lemongrass with a splash of coconut flavor

Moroccan Nine Vegetable Soup

Fragrant vegetables infused with ginger and lemon with a medley of nine vegetables, chickpeas and lentils

Vodka Cured Smoked Salmon

Salads

Caesar Salad with Black Olive Crouton

Garden Green Salad with Teardrop Tomatoes, Cucumber and Sweet Pepper Julienne

Mesclan Salad Leaves, Orange Segments in a Pomegranate Ginger Vinaigrette

Greek Salad with Feta Cheese

Creamy Cucumber Dill

Entrée Selections

Uruguayan Roast Rib Eye

Freshly cut succulent Rib eye roast served with traditional gravy

Roast Pork Loin with Thyme Cranberry Jus

Ontario Pork loin served with fresh cranberry and thyme

Caribbean Chicken, Wine and Pineapple Salsa served with Potatoes and Vegetables

Chicken supreme infused with Caribbean herbs and spices sautéed in red wine and served with grilled pineapple and salsa

Jerk Chicken Supreme "Peas n' Rice", Fried Plantain

Tender chicken with an authentic blend of Caribbean herbs and spices grilled to perfection accented with sweet fried plantain

Szechwan Chicken, Oriental Vegetables, Fried Rice

Diced Chicken with Chili Pepper, Roasted Peanuts, and Bean Sauce mixed with oriental vegetables served on a bed of freshly steamed white rice

Butter Chicken with Basmati Rice

Savory chicken served in a rich and velvety, butter sauce enriched with cream and yogurt garnished with coriander, cinnamon and cardamom served with aromatic basmati rice

Pittichka

Skewered pork cuts rolled in breading

Cabbage Rolls

Ground beef, veal, pork rolled in a tender cabbage leaf and slowly braised

Desserts

Tiramisu

Strawberry Shortcake
Panna Lotta

Cherry or Strawberry Cheesecake
Coconut Pina Colada Cake

Served with freshly baked assorted dinner rolls
Freshly brewed Coffee and Tea

Moonlight & Roses

(Buffet Menu)

Entrée Selections

(choice of three)

Curried Chicken

Beef Stroganoff

Veal Bourguignon

Chicken Cacciatore

Vegetarian Lasagna

Tortellini

Seafood Newberg

Breaded Pork Schnitzel

Penne Primavera

Lasagna Bolognese

Herbed Roasted Chicken

OR

Prime Steer Baron of Beef with home style gravy

Choice of one entrée above

Salads

(choice of four)

Chef's Garden Greens

Tomato & Onion

Coleslaw

Italian Pasta

Creamy Caesar



Spinach Mandarin

Baby Shrimp & Rice

Marinated Vegetable

Cucumber & Dill

Creamy Potato

All of the above are served with

Potato

Rice or Noodles

One Hot Vegetable

Relish Tray

Fresh Rolls and Butter

Coffee and Tea

Desserts

Tartufo
Peach Melba

Strawberry Shortcake
Crêpes Glacé

French Pastries
French Cheese Cake

Served with freshly baked assorted dinner rolls
Freshly brewed Coffee and Tea

Extravaganza

(Italian Menu)

Antipasto

Antipasto Dimare
Antipasto Italiano

Soups

Straciatella
Minestrone
Shrimp Bisque

Pasta

Canneloni/Manicotti
Tortellini

Ravioli
Penne

Fettucine
Lasagna

Entrée Selections

Roast Sirloin of Beef

Peppercorn and garlic rubbed sirloin, slowly roasted and served with a traditional gravy or mushroom burgundy sauce

Veal Marsala

Seasoned tender cutlets coated in flour and pan roasted, capped with a mushroom and marsala sauce

Chicken Parmigiana

Breast of chicken seasoned and breaded capped with tomato sauce and finished with melted mozzarella cheese

Prime Rib of Beef

AAA graded prime rib roast lightly marinated and slow roasted served with au jus

Grilled Chicken/Veal Scaloppini

Marinated breast of chicken and seasoned veal cutlet served with a mushroom sauce

All of the above are served with seasonal vegetables and roasted herbed potatoes

Seafood Platters

FRESH

Mussels, clams, shrimp, and scallops

OR

BREADED

Sole, shrimp, calamari, and scallops

Served with Chef's Garden Greens and House Dressing

Desserts

Tartufo
Peach Melba

Chocolate Mousse
French Cheese Cake

Tiramisu
Crêpes Glacé

Late Night Sweet Table

Selection of Tortes
Assortment of Italian Pastries

Array Of Seasonal Fresh Fruits
Freshly Brewed Coffee and Tea

Served with freshly baked assorted dinner rolls. Freshly brewed Coffee and Tea

Fantasia

(Portuguese Menu)

Appetizers

Caldo Verde
Chicken and Rice Soup
Seafood Mousse

Fish Course

Grilled Fish

(Swordfish, Tuna or Halibut)

Rice with Clams

Served with Chef's Garden Greens with House Dressing
or

Tomato and Onion Salad in a Pimento Vinaigrette

Entrée Selections

Roast Sirloin of Beef

Slow roasted sirloin, Portuguese style with a pimento and wine au jus

Chicken Supreme Champignon

Marinated breast of chicken lightly battered complemented with a creamy wine mushroom sauce

Grilled Chicken and Veal

Marinated breast of chicken and seasoned veal cutlet served with a mushroom sauce

Sirloin Steak

Sirloin steak tenderly seasoned and grilled

Mediterranean Chicken

Supreme breast of chicken marinated, grilled and napped with a roasted red pepper sauce

All of the above are served with seasonal vegetables and roasted herbed potatoes

Desserts

Tartufo
Tiramisu

Peach Melba
Crêpes Glacé

French Cheese Cake
Chocolate Mousse

Late Night Seafood Buffet

Baby Boiled Lobster, Black Tiger Shrimps, Dungeness
Crabs, Mussels, Clams, Shrimp and Cod Croquettes

Assorted European Pastries, Tortes and Fresh Fruit Platters
Freshly Brewed Coffee and Tea



Served with freshly baked assorted dinner rolls. Freshly brewed Coffee and Tea