

SILVER BANQUET PACKAGE

STJOSEPH'S
BANQUET & CONFERENCE CENTRE

Banquet Menu

- European Baked Buns or Garlic Bread

First Course

Choice of Salad

- Spring Mix Salad with baby greens & herbs with house vinaigrette dressing
- Caesar Salad with creamy dressing and crunchy garlic croutons
- Greek Salad with Oregano Dressing

Second Course

Choice of Main Entrée

- Oven Roasted Chicken Pieces
- Strip Loin Roast Beef au Jus
- Pork Tenderloin in Mushroom Sauce
- Glazed Atlantic Salmon Fillet

Accompanied with a Medley of Seasonal Vegetables and your choice of One:

- Roasted Parisienne Potatoes
- Garlic Mashed Potatoes
- Rosemary Roasted Wedge Potatoes
- Basmati Rice

Third Course

Choice of Dessert

- Ice Cream served with wild berry sauce
- Apple Blossoms with Ice Cream, drizzled with raspberry sauce
- Strawberry Shortcake

Accompanied by Freshly Brewed Brazilian Coffee, & Tea

Enhance your Menu by adding Antipasto Buffet or Hot & Cold Appetizers

GOLD BANQUET PACKAGE

STJOSEPH'S
BANQUET & CONFERENCE CENTRE

Banquet Menu

- European Baked Buns or Garlic Bread

First Course

Choice of Salad

- Spring Mix Salad with baby greens & fresh fruits drizzled with vinaigrette dressing
- Heritage Spring Mix Salad

Second Course

Choice of Soup or Pasta

- Cream of Mushroom Soup
- Chicken Noodle
- Penne with Fresh Tomato & Basil Sauce
- Penne pasta with Creamy garlic Alfredo Sauce

Third Course

Choice of Main Entrée

- Chicken Breast in White Wine sauce
- Pork Loin Medallions with Marsala Sauce
- Beef Tenderloin with sautéed mushrooms
- Glazed Atlantic Salmon

Accompanied with a Medley of Seasonal Vegetables and your choice of One:

- Roasted Parisienne Potatoes
- Garlic Mashed Potatoes
- Rosemary Roasted Wedge Potatoes
- Basmati Rice

Forth Course

Choice of Dessert

- Apple Blossoms with Ice Cream, drizzled with raspberry sauce
- Tartufo topped with Wild Berry sauce
- Choice of European Cake

Accompanied by Freshly Brewed Brazilian Coffee, & Tea

Enhance your Menu by adding Antipasto Buffet or Hot & Cold Appetizers

DIAMOND BANQUET PACKAGE

STJOSEPH'S
BANQUET & CONFERENCE CENTRE

Cocktail Hour

Antipasto Feast or Chef's choice Hot Hors D'oeuvres passed during cocktail hour

Banquet Menu

European Baked Buns or Garlic Bread

First Course

Choice of Salad and/or Soup

- Organic Spring Mix Salad & fresh fruit
- Mixed greens with goat cheese & walnuts
- Cream of Asparagus
- Roasted Pepper & Tomato Soup
- Butternut Squash Soup
- Cream of Mushroom

Second Course

Choice of Pre- Entrée

- Ricotta Stuffed Cannelloni
- Agnolotti with Vodka Sauce
- Ravioli
- Tortellini
- Penne with Fresh Tomato & Basil Sauce
- Penne pasta with Creamy garlic Alfredo Sauce

Third Course

Choice of Two Main Entrées

- Chicken Cordon Bleu
- Chicken Supreme
- Pork Tenderloin with Sour Cherry Sauce
- AAA Fillet Mignon with sautéed mushrooms
- Fillet of Sole or Brandy Glazed Salmon
- Lobster Tail with Lemon butter Sauce

Accompanied with a Medley of Seasonal Vegetables and your choice of One:

- Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- Rosemary Roasted Wedge Potatoes
- Basmati Rice

Fourth Course

Choice of Dessert

- Apple Blossoms with Ice Cream, drizzled with raspberry sauce
- Crepe served with Ice cream and drizzled with raspberry sauce
- Fruit shaped Ice Cream- choice of flavour: Chocolate Pear, Sumptuous Apple, Luscious Peach
- Mousse- choice of flavour: Raspberry, Mango or Chocolate drizzled with Wild Berry Sauce

Accompanied by Freshly Ground & Brewed Brazilian Coffee, & Tea

Enhance your Menu by adding a Late Night Buffet