



PEARSON
CONVENTION CENTER

Tel: 905 494-0444
www.pearsonconvention.com

WEDDING
MENUS

WEDDING DINNER MENU #1

RECEPTION

*A fabulous assortment of Hot Hors D'oeuvres and Cold Canapes served with **Either** Tropical Punch, Liqueurs or Spumante circulated*

SOUPS

Caldo Verde, Lobster Bisque, Chicken & Rice, Cream of Vegetables, Minestrone Soup, Roasted Squash, Asparagus Cream Soup, etc.

FISH

Fish platters are garnished with Tomato, Rice and Tossed Green Salad Salmon, Halibut, Breaded Shrimps or Filet of Sole

MEATS

Meats are always garnished with Potatoes and Vegetables or Rice Roast Striploin, New York 8oz Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Veal Marsala, Shnitzel or Parmigiana, Stuffed Breast of Chicken, Prime Rib au Jus,

Some Combinations are also available

DESSERTS

Cheese Cake, White and Dark Chocolate Mousse Cake, Ice cream Crepes, Tartufo, Crème Brule, Peach Melba, Ice Cream Log "Baked Alaska"

House Specialties Available Upon Request

Coffee, Decaffeinated Coffee and Tea

SEAFOOD BUFFET AND SWEET TABLE

Lobster, Crab, Shrimps, Clams, Mussel, Shrimp Puffs, Cod Fish Puffs,

Meat Croquettes, Chicken Fingers, Chicken Wings

Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits

HOST BAR

Champagne for Toasting, Wines, Beer, Spirits, Liqueurs,

Espresso, Cappuccino and Cocktails

ADULTS: \$115.00

CHILDREN: \$72.00 AGES 3 TO 14

*APPLICABLE TAXES NOT INCLUDED

WEDDING DINNER MENU #2

RECEPTION

*A fabulous assortment of Hot Hors D'oeuvres and Cold Canapes served with **Either** Tropical Punch, Liqueurs or Spumante circulated*

ANTISPASTO

Prosciutto, Bread Stick, Bocconcino, Olives, Melons, Grilled Vegetables, Assorted Cold Cuts, Seafood Salad, Mussels Provençal

PASTA

Penne, Gnocchi, Cheese or Veal Tortellini, Rotolo, Agnolotti, Mixed Spirali, Fusilli, Rigatoni Sauces: Tomato and Basil, Vodka, Alfredo, Pesto, Amatriciana

MEATS

Meats are always garnished with Potatoes and Vegetables or Rice Roast Striploin, New York 8oz Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Veal Marsala, Shnitzel or Parmigiana, Stuffed Breast of Chicken, Prime Rib au Jus

Some Combinations are also available

SEAFOOD PLATTERS

*Squids, Scallops, Clams, Mussels, Shrimps
Served With Salad*

DESSERTS

*Cheese Cake, White and Dark Chocolate Mousse Cake, Ice cream Crepes, Tartufo, Crème Brule, Peach Melba, Ice Cream Log "Baked Alaska"
House Specialties Available Upon Request
Coffee, Decaffeinated Coffee and Tea*

SWEET TABLE

Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits

HOST BAR

*Champagne for Toasting, Wines, Beer, Spirits, Liqueurs,
Espresso, Cappuccino and Cocktails*

ADULTS: \$115.00

CHILDREN: \$72.00 AGES 3 TO 14

*APPLICABLE TAXES NOT INCLUDED

WEDDING DINNER MENU #3

RECEPTION

*A fabulous assortment of Hot Hors D'oeuvres and Cold Canapes served with **Either** Tropical Punch, Liqueurs or Spumante circulated*

SOUPS

Caldo Verde, Lobster Bisque, Chicken & Rice, Cream of Vegetables, Minestrone Soup, Roasted Squash, Asparagus Cream Soup, etc.

SALADS

Tossed Garden Green, Classical Caesar, Greek Salad or Hand Picked Assorted Greens with Champagne or Balsamic Vinaigrette

MEATS

Meats are always garnished with Potatoes and Vegetables or Rice Roast Striploin, New York 8oz Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Veal Marsala, Shnitzel or Parmigiana, Stuffed Breast of Chicken, Prime Rib au Jus,

Some Combinations are also available

DESSERTS

Cheese Cake, White and Dark Chocolate Mousse Cake, Ice cream Crepes, Tartufo, Crème Brule, Peach Melba, Ice Cream Log "Baked Alaska"

House Specialties Available Upon Request

Coffee, Decaffeinated Coffee and Tea

SWEET TABLE

Optional (Add \$8.00 per person)

Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits

HOST BAR

Champagne for Toasting, Wines, Beer, Spirits, Liqueurs, Espresso, Cappuccino and Cocktails

ADULTS: \$85.00

CHILDREN: \$65.00 AGES 3 TO 14

*APPLICABLE TAXES NOT INCLUDED

A large platter of sandwiches and appetizers is the central focus of the image. The sandwiches are cut into halves and stacked on a blue and white patterned tray. They contain various fillings, including turkey, ham, cheese, and lettuce. Some are garnished with fresh herbs and cherry tomatoes. In the background, other trays of food and people in business attire are visible, suggesting a busy convention or event setting.

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**SUMPTUOUS AND
SAVOURY STATIONS**

SUMPTUOUS STATION MENU

MINI SLIDERS

*Choice of Beef, Chicken, Pulled Pork
and Vegetarian*

\$5 per person

POUTINE

*French Fries with Fresh Cheese Curds
in a Choice of Demi, or Vegetarian base*

\$5 per person

PIZZA STATION

*Choice of Pepperoni, Cheese, Margareta, Vegetarian,
Prosciutto and any other toppings can be customized*

\$8 per person* If Live Pizza Station add \$8 per person**

POULTRY STATION

Chicken Wings, Chicken Fingers, Chicken Meatballs

\$5 per person

NOODLE STATION

*Stir Fry and Chow Mein with Chicken and Beef
with Choice of Vegetarian*

\$8 per person * If Live Noodle Station add \$8 per person**

NACHO STATION

Choice of Chicken, Beef, Vegetarian

\$8 per person * If Live Nacho Station add \$8 per person**

PLUS TAXES AND 15% GRATUITY

SAVOURY STATION MENU

LIVE ICE CREAM STATION

*Strawberry, Chocolate, Vanilla, Hazelnut, Mango,
Pistachio, Chocolate Mint and Lemon*

**** All Served in a choice of Waffle Cup or Cone*

**** Assorted condiments on side*

\$10 per person

Add Choice of Hagen Daz Bars- Additional \$5 per person

LIVE CREPE STATION

Made with Strawberries and Bananas

**** Assorted condiments on side*

\$15 per person

LIVE WAFFLE STATION

Customized with any choice of condiments

\$10 per person

*****APPLICABLE TAXES NOT INCLUDED*****