

COCKTAIL 1 HOUR

HOT AND COLD CANAPÉS

Chef's choice

COCKTAIL

Signature Welcome Cocktail · Non-Alcoholic Punch

FIRST SERVICE 1 CHOICE

CRÉCY SOUP

with coriander sprouts

CAESAR SALAD

with spinach

ARAGULA SALAD

with parmesan shavings and white balsamic vinaigrette

ARANCINI

with peas and sun-dried tomatoes, served with tomato sauce

POTATO AND LEEK SOUP

SECOND SERVICE 1 CHOICE

BACCI PASTA WITH CHEESE

served with truffle cream sauce

PENNE PASTA

with basil pasta

WILD MUSHROOM RAVIOLI

with veal stock sauce, Marsala wine, butter, and parmesan

CAVATELLI ROSÉ

Prices, menus, availability, and inclusions are subject to change without notice.

WEDDING

MAIN COURSE 2 CHOICES

served with garlic mashed potatoes and seasonal vegetables. Vegetarian option available.

GRILLED CHICKEN SUPREME

with creamy mushroom sauce

GRILLED BEEF BAVETTE

with three-pepper sauce

NAGANO PORK SHOP

served with Dijon and red wine sauce

SALMON or **COD**

served with tomato salsa, cucumber, and fresh herbs

BRAISED BEEF

with pepper sauce

Wine will be served during the meal, and the open bar will be available at an additional cost.

SWEET TABLE 1 CHOICE

FRUITS & PASTRIES

POUTINE & MINI BURGERS

SMOKED MEAT

CHOCOLATE FOUNTAIN & FRUITS

\$110 per person

plus tax and service

