



Granite Package

Price: C\$125.00

The Granite Package includes all items listed below from the Marble Package AND...

Limousine Service

Professional DJ Service

Wedding Cake

6 Hour Bar Service - Unlimited Red & White Wine, Assorted Domestic Beer, 5 Bar Brands (Smirnoff Vodka, Gordon Gin, Seagram's Rye, Scotch, Captain Morgan Rum), Brandy, Liqueurs & Aperitifs, Soft Drinks & Juices.

1 Hour Hors D'oeuvres Service to your guests upon arrival - A selection of hot & cold to choose from.

5 Course Plated Meal (one selection per course) of your choosing with wine served at the table.

Appetizers:

Crab Cakes with fresh arugula and roasted red pepper aioli

Spanakopita with fresh cucumber and carrot tzatziki

Arancini with provolone and marinara sauce

Beef Tenderloin and Truffle Tulip

Antipasto Plate with Italian cured meats, cheeses, olives and giardiniera

Soup OR Salad:

Minestrone

Italian Wedding

Mediterranean with lentil and orzo

Tomato and Red Pepper Bisque with mascarpone

Butternut Squash with maple chive chantilly

Garden Salad with tomatoes, cucumber, onions and garlic croutons with balsamic vinaigrette

Tomato Bocconcini Salad with fresh padano, crisp bacon and rosemary focaccia

Watermelon Feta Salad with mint

Apple & Spicy Pecan with dried cranberries, spring mix and goat cheese with balsamic vinaigrette

Pasta

Penne with pomodoro, arrabiatta, primavera or alfredo

Penne with porchitto, roasted red peppers, in a parmesan cream sauce

Cheese Ravioli with roasted red peppers, mushrooms and spinach with a mascarpone rose sauce

Pasta Shells stuffed with spinach, fresh ricotta and mozzarella cheese with pomodoro sauce

Cheese Tortellini with arugula and oven dried tomatoes in a truffle cream sauce

Upgrade to one of the following for \$2 per person:

Lobster Ravioli with pancetta and asparagus in a beurre blanc sauce

Meatballs & Sausage served family style in pomodoro sauce

Entree:

Beef:

Grilled AAA Sirloin - goat cheese crust and a fire roasted red pepper au jus

10 Hour Braised Beef Short Rib with a Forty Creem Whiskey BBQ glaze

New York Striploin with a wild mushroom and cabernet sauvignon demi glaze

Upgrade to one of the following for \$4 per person:

Grilled Beef Tenderloin with wild mushroom and cabernet sauvignon demi glaze

Fire Grilled AAA Rib-Eye with tomato chutney and red wine au jus

French Cut Lemon & Rosemary Veal Chop brushed with fresh lemon and rosemary topped Marsala sauce.

Pork & Lamb:

Herbed Pork Chop with a sage and pomegranate jus

Slow Roastd Pot Osso Bucco with a mushroom, onion and duck confit demi glaze reduction

Upgrade to the following item for \$4 per person:

Ontario Lamb Chops with a rosemary and red peppercorn crust, wild rice and a wild mushroom merlot jus

Poultry

Stone Mill Ballroom

Chicken Supreme stuffed with prosciutto, spinach, ricotta, goat cheese and served with an asiago cream sauce

Chicken Marsala lightly coated chicken breasts braised with Marsala wine and mushrooms

Dessert

New York Style Cheesecake with seasonal berries

Raspberry & Lemon Ice Gelato

Tiramisu with fresh ice wine berries

Toblerone Cheesecake Mousse

Red Velvet & White Chocolate Cheesecake

After Glow - Wood fired pizzas, assorted pastries and fruit platter - completed with wedding cake service.