

Social Package

Price:C$67.50

UNLIMITED SOFT BEVERAGE SERVICE

4 Hours of Service

Assorted Pop & Juice

Coffee/Tea/Espresso Service

Sparkling & Flat Bottled Water

1 Bottle of Red & 1 Bottle of White House Wine, per table

Manor Staff to Circulate a Non-Alcoholic Tropical Punch to Guests Upon Arrival

RECEPTION SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table

“My Mother’s Olive Oil” Imported from Greece

1ST COURSE: APPETIZER

(Choice of One Appetizer)

Mixed Greens Cucumber Bouquet, Cherry Tomatoes, Julienne of Carrots, Balsamic Vinaigrette

Arugula, Fennel, Marinated Beets, Goat Cheese, Citrus Vinaigrette

Roasted Butternut Squash Potage Soup

Roasted Red Pepper Soup

Penne á la Vodka, Pancetta, Fresh Basil

Casarecce, Pomodoro, Fresh Basil

Penne, Rosé Sauce

2ND COURSE: MAIN ENTRÉE

(Choice of One Main Course)

6 oz. Oven Roasted Chicken Breast

Stuffed Chicken Breast (optional)

Asiago Cheese & Spinach

White & Wild Rice, Mushrooms

Brie, Caramelized Onions, Sundried Tomatoes

6 oz. Grilled Atlantic Salmon Filet, Beurre Blanc

6 oz. Boneless Red Wine Braised Beef Short Ribs

3RD COURSE: DESSERT

Client to provide Celebratory Cake, Manor to Cut and Serve per person

Coffee/Tea/Espresso Service

Available for events with 125 guests or less

Events in excess of 125 guests to contract a separate dessert from The Manor

(Manor to cut and serve clients celebratory cake from a station)