



## European Package

Price: C\$98.00

AN ASSORTMENT OF DELICIOUS HOT HORS D'OEUVRES (CHEF'S SELECTION) ARE SERVED TO YOUR GUESTS DURING COCKTAIL HOUR WHILE GUESTS ENJOY A NON-ALCOHOLIC TROPICAL PUNCH FOUNTAIN

### MENU:

**STARTER – SOUP COURSE (CHOICE OF ONE)**  
CREAM OF MUSHROOM, BUTTERNUT SQUASH SOUP,  
RICH SHRIMP BISQUE, CREAM OF BROCCOLI  
POTATO LEEK SOUP, CLASSIC CHICKEN NOODLE SOUP  
(BASKET OF ASSORTED ROLLS & BUTTER)

**SECOND COURSE: SALAD (CHOICE OF ONE)**  
CLASSIC CAESAR SALAD WITH  
W PARMESAN CHEESE, CROUTONS AND CREAMY GARLIC DRESSING

TOSSED GARDEN GREEN SALAD WITH  
W CARROTS, TOMATOES, RADICCHIO, CUCUMBER, MIXED GREENS  
& A CLASSIC BALSAMIC VINAIGRETTE,

\*MIXED BABY GREEN SALAD (EXTRA \$2.00 P.P.)  
WITH GOAT CHEESE, SLIVERED ALMONDS & RASPBERRY VINAIGRETTE,

TRADITIONAL GREEK SALAD WITH  
TOMATOES, CUCUMBERS, ONIONS, LETTUCE, OLIVES & CHEESE

**MAIN COURSE: MEAT (CHOICE OF TWO)**  
\*BREADED VEAL OR PORK CUTLET WITH TOMATO BASIL SAUCE,  
PRE-SLICED ROAST BEEF OR ROAST PORK LOIN WITH JUS,  
BAKED CHICKEN SUPREME WITH A WINE SAUCE,  
GRILLED CHICKEN BREAST WITH MUSHROOM SAUCE,  
\*NEW YORK SIRLOIN STEAK WITH MUSHROOM SAUCE  
GARNISHED WITH ROASTED POTATOES & MIXED VEGETABLES

**DESSERT (CHOICE OF ONE)**  
CLASSIC VANILLA ICE CREAM WRAPPED IN A DELICATE CREPE,  
CITRUS FLAVOR SHERBET SERVED IN A CHAMPAGNE GLASS, STRAWBERRY SHORTCAKE TARTUFO ICE  
CREAM,  
CLASSIC CHOCOLATE & VANILLA TARTUFO ICE CREAM, TRADITIONAL ITALIAN TIRAMISU,  
DECADENT CHOCOLATE MOUSSE WITH WHIPPED CREAM, PEACHES AND ICE CREAM WITH A CHERRY ON

TOP  
ACCOMPANIED WITH COFFEE & TEA

**DELUXE OPEN BAR (5PM TO 1AM)**  
RED & WHITE WINE INCLUDED WITH DINNER  
CHAMPAGNE FOR TOASTING/BOTTLED WATER ON TABLES

**SWEET TABLE BUFFET.**  
SLICED FRUIT PLATTERS AND ASSORTED MINI PASTRIES  
COFFEE & TEA STATION  
\*CUT & SERVE CLIENTS WEDDING CAKE AT NO ADDITIONAL COST