



Buffet (All Inclusive)

(Choose One): +1 Chef's Choice Dietary Substitute

Hors d'Oeuvres
Spring Rolls
Assorted Quiche
Fresh Bruschetta & Feta on toasted bread biscuits
Mozzarella Sticks
Pita Wedges with Spinach & Artichoke Dip

(Choose One): +1 Chef's Choice Dietary Substitute

Pasta
Ricotta Stuffed Cannelloni
Ricotta Stuffed Agnolotti
Cheese filled Tortellini
Risotto (Asparagus, Mushroom, (Seafood +\$3))
Pasta Sauces: Fresh Tomato & Basil, Alfredo Sauce, Rosé Sauce, Tomato Cream-infused Vodka & Pancetta,
Bolognese Sauce (fresh ground meat in Tomato sauce).

(Choose Three): +1 Plated Chef's Choice Dietary Substitute

Salads
Mixed Green Salad with Assorted dressings
Caesar Salad
Greek Salad
Kale Salad

(Choose Two): +1 Chef's Choice Dietary Substitute

Main Course
Carving Station: Roast Beef with Horseradish Cream
Chicken Parmesan with Pasta
Baked Atlantic Salmon with Lemon Dill Sauce
Grilled Chicken
Pork Tenderloin
Vegetarian Lasagna

(Choose two):

Sides:
Seasonal Vegetables
Garlic Mashed Potatoes
Rice Pilaf

(Choose One): +1 Chef's Choice Dietary Substitute

Plated – All Standard and Premium options

Wedding Cake plating and serving

Late Night

Choose One of the Hot or Fresh/Sweet Options

Hot Options

Variety of Pizzas, Mini Sliders, Porchetta, Fries & Poutine.

Fresh/Sweet Options

Belgium Waffle with Scoop of Ice Cream,
Fruit Platters/Bowls, Gelato Ice Cream.