

All Inclusive Package

Price:C$245.00

HORS D'OEUVRES

Tempura Portobello Fries with Truffle Aioli
Mini Beef Sliders
Chicken Satays
Crispy Vegetable Spring Roll

FIRST COURSE

Garden Salad: Heritage blend, Toasted Croutons with Honey Dijon Vinaigrette
OR
Leaves of Romaine: Romaine, Reggiano Cheese, Ficelle Crisp with Balsamic Reduction
OR
Portobello Insalata: Heritage Blend, Roasted Ontario Peppers, Goat Cheese, Balsamic Reduction

SECOND COURSE

Penne in Tomato Basil Sauce

MAIN COURSE

Grilled Chicken Supreme served with Cabernet au Jus
OR
Braised Steak in Au Jus
OR
Roasted Atlantic Tomato and Black Olive Chutney

SERVED WITH

Roasted Potatoes
Seasonal Vegetables

DESSERT

White Chocolate Raspberry Tart
Coffee & Tea | Condiments

Price Includes

- Service Staff for Set up, Execution of Event and Clean up

- Rentals (Linen, Dinnerware, Silverware, Glassware)

- Open Standard Bar

- DJ

- Centerpieces

* Price Plus HST

* Price based on 100 People

* Gratuities at the host's discretion