



## 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

## Chef Cos Catering

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- DJ

- Centerpieces

\* Price Plus HST

\* Price based on 100 People

\* Gratuities at the host's discretion