



20 POLONIA AVENUE, BRAMPTON
905.455.5335

CONTINENTAL MENU

ASSORTED HOT HORS D'OEUVRES

CIRCULATED ALONG WITH NON-ALCOHOLIC PUNCH

PROUDLY CREATED IN-HOUSE WITH LOVE & DEDICATION

MINI PORK HOUSE MEATBALLS, VEGETABLE SPRING ROLLS, BATTERED MUSHROOMS, BATTERED CAULIFLOWER,
HOUSE CROSTINI BRUSCHETTA, BREADED SHRIMP, HOUSE BACON-WRAPPED PRUNES, MINI ASSORTED QUICHE

SOUP

SERVED WITH FRESHLY BAKED BUNS & BUTTER

(CHOICE OF ONE)

BUTTERNUT SQUASH & APPLE, CREAM OF CARROT & COCONUT, LEEK & POTATO SOUP

SALAD

(CHOICE OF ONE)

CAESAR SALAD: ROMAINE LETTUCE, BACON & HOMEMADE CROUTONS

SPRING MIX SALAD: RADICCHIO, ENDIVE, OLIVE OIL & BALSAMIC VINAIGRETTE

GREEK SALAD: LETTUCE, TOMATO, RED ONION, GREEN PEPPER, OLIVES, FETA, LEMON JUICE, RED WINE VINEGAR & OREGANO

MAIN ENTRÉE

(CHOICE OF ONE)

CORNISH HEN STUFFED WITH WILD & LONG GRAIN RICE*

PORK SCHNITZEL TOPPED WITH CARAMELISED ONIONS

8 OZ. NEW YORK STEAK SERVED WITH MADEIRA SAUCE*

ADD \$3.00/PERSON TO TOP STEAK WITH SPICY SKEWERED SHRIMP

ADD \$5.00/PERSON FOR 10 OZ. STEAK

ACCOMPANIED BY

CHOICE OF POTATOES

&

ROOT VEGETABLES **OR** FRESH SEASONAL VEGETABLES

DESSERT

SERVED WITH COFFEE & TEA

(CHOICE OF ONE)

APPLE PIE A'LA MODE

TARTUFO

ICE CREAM CREPE WITH BERRY COULIS

VANILLA ICE CREAM PEAR DIPPED IN DARK CHOCOLATE

VANILLA ICE CREAM TOPPED WITH HOUSE BERRY COULIS

STANDARD BAR LIST

RED AND WHITE WINE, SPECIALTY COCKTAILS,

LUKSUSOWA VODKA, BEEFEATER GIN, BACARDI RUM, WISER'S CANADIAN WHISKY, GRANT'S SCOTCH, MARQUIS DE VILLARD BRANDY,
CARLSBERG, MOLSON CANADIAN, LABATTS BLUE, BUDWEISER, COORS LIGHT

PACKAGE INCLUDES

SIX HOURS OF SERVICE AND HALL RENTAL, **FIVE** HOURS OF STANDARD OPEN BAR, IN-HOUSE CATERED MENU,
EXPERIENCED WAIT STAFF & BARTENDER(S), ON-SITE MANAGER,
RED AND WHITE WINE PER TABLE, SPUMANTE TOAST,
SILVER CHIAVARI CHAIRS, CHOICE OF COLOURED NAPKINS, CHOICE OF COLOURED DAMASK TABLE LINENS, GLASSWARE,
NEWLY IMPORTED SILVERWARE AND CHINA

*NOT AVAILABLE WITH ANY MENU WHERE DUO MAIN COURSE IS OFFERED