



20 POLONIA AVENUE, BRAMPTON  
905.455.5335

## EUROPEAN MENU

TWO OPTIONS:

WITH LATE-NIGHT BUFFET & WITHOUT LATE-NIGHT BUFFET

### 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 OR SALAD

*(CHOICE OF ONE)*

*SERVED WITH FRESHLY BAKED BUNS & BUTTER*

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

*OR*

SPRING MIX WITH HOUSE BALSAMIC VINAIGRETTE, BABY SPINACH, RADICCHIO, BELGIAN ENDIVES, WATERCRESS  
BABY SPINACH WITH FRESH STRAWERRIES, ORANGE SECTIONS, DRIED CRANBERRIES & POPPYSEED DRESSING  
MIXED GREENS WITH ICEBERG LETTUCE, CUCUMBERS, TOMATO WEDGES & DRESSING OF CHOICE

### MAIN COURSE

*(CHOICE OF TWO)*

BONELESS CHICKEN BREAST IN PAN JUS, CHICKEN FLORENTINE, CHICKEN PROVENCE, CHICKEN BREAST STUFFED WITH ASPARAGUS,  
BACON-WRAPPED FILET MIGNON, SLOW-ROASTED BEEF SERVED WITH RICH RED WINE & MUSHROOM SAUCE,  
SALMON FILLET DRIZZLED WITH HOLLANDAISE SAUCE, FILLET OF SOLE WRAPPED AROUND JULIENNE VEGETABLES,  
PORK SCHNITZEL TOPPED WITH SAUTÉ VEGETABLES & CHEESE, PORK TENDERLOIN SERVED IN POMMERY MUSTARD SAUCE

*ACCOMPANIED BY*

CHOICE OF POTATOES

*&*

ROOT VEGETABLES *OR* FRESH SEASONAL VEGETABLES

### DESSERT

*SERVED WITH COFFEE & TEA*

*(CHOICE OF ONE)*

TARTUFO, ICE CREAM CREPES, ICE CREAM PEAR, VANILLA ICE CREAM SERVED WITH HOUSE BERRY COULIS

### SWEET TABLE

*SERVED WITH COFFEE & TEA*

ASSORTED PASTRIES, DECORATIVE FRESH FRUIT SCULPTURE, CUSTOMER'S WEDDING CAKE

### LATE-NIGHT BUFFET

*(CHOICE OF THREE)*

BACON-WRAPPED CHICKEN BITES, ROASTED SAUSAGE, PEROGIES,  
CHARCUTERIE BOARD, CHEESE BOARD, PASTA SALAD, SHRIMP COCKTAIL,  
BOCCONCINI & TOMATO SALAD, BROCCOLI SALAD, CRAB SALAD

ADDITIONAL LATE-NIGHT BUFFET DISHES AVAILABLE UPON REQUEST: \$3.00 PER PERSON/DISH

### 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

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