

Menu Selection



We offer pre-set menus to assist you in organizing your event including a choice of soup or salad, a pasta dish, entrée and dessert. All entrees are served with garlic mashed potatoes and seasonal vegetables. All meals include coffee and tea.

If you would prefer to choose other menu options, we will be pleased to work with you on establishing one suitable for your special occasion.

Please note when budgeting all food prices are per person and subject to 8% Provincial Sales Tax, 5% GST tax and 15% Banquet Charge as well as a 5% Service Charge on the 15% Banquet Charge.

Prices as of January 1st, 2009. Prices are subject to change without notice.

MENU 1
\$35.00* per person

(Choice of Soup or Salad)

Soup

Roasted Butternut Squash

Italian Wedding Soup

Potato Leek

Salad

Classic Caesar

Greek Salad

California Mixed served with
Fresh "Season's" Homemade Dressing

Entree

Chicken Breast Supreme in a Frangelico Cream Sauce

Filet of Salmon with White Wine and Caper Sauce

Prime Rib au Jus

Dessert

Creamy New York Style Cheesecake Drizzled with Fresh Strawberry Compote

Authentic Italian style Tiramisu

**Conditions may apply*

MENU 2
\$50.00 per person

(Choice of Soup or Salad)

Red & White Wine on each table

Soup

Roasted Butternut Squash

Italian Wedding Soup

Potato Leek

Salad

Classic Caesar

Greek Salad

California Mixed served with
Fresh "Season's" Homemade Dressing

Pasta

Rigatoni in Zesty Marinara Sauce

Penne ala Vodka

Fettuccine Alfredo

Entree

Chicken Breast Supreme in a Frangelico Cream Sauce

Filet of Salmon with White Wine and Caper Sauce

Prime Rib au Jus

Dessert

Creamy New York Style Cheesecake Drizzled with Fresh Strawberry Compote

Authentic Italian style Tiramisu

MENU 3
\$60.00 per Person

(Choice of Soup or Salad)

Reception – Front Lobby

Champagne
Fresh Strawberries

Main Reception

Red & White Wine on each table

Appetizer

Bruschetta Platter on each table

Soup

Roasted Butternut Squash
Cream of Broccoli
Potato Leek

Salad

Classic Caesar
California Mixed*
Fresh Garden Salad*

*Served with “Season’s own homemade salad dressing”

Pasta

Rigatoni in Zesty Marinara Sauce
Penne ala Rose
Combination Penne in Tomato Sauce/Fettuccine Alfredo

Entrée

Grilled Pork Loin Chop
8oz Filet of Sea Bass with White Wine and Caper Sauce
Bacon Wrapped Filet Mignon
Hand-carved Prime Rib au Jus
Combination Half Chicken Frangelico and Half New York Strip Loin Steak

Dessert

Creamy New York Style Cheesecake Drizzled with Fresh Strawberry Compote
Authentic Italian Style Tiramisu

MENU 4
\$75.00 per Person

Reception – Front Lobby

Champagne & Mimosa
Tempura Shrimp Cocktail
Fresh Strawberries Dipped in Chocolate

Main Reception

The following wine and platters will be placed in the centre of each table

Red & White Wine
Bruschetta Platter
Grilled Antipasto Platter

Soup

Cream of Mushroom
Potato Leek

Salad

Greek Salad
Classic Caesar
California Mixed*
Sawmill Creek Fresh Garden Salad*
*Served with “Season’s own homemade salad dressing

Pasta

Baked Manicotti
Penne ala Vodka
Rigatoni ala Rose
Farfalle in Arrabiata Sauce

(cont’d)

Menu 4 (cont'd)

Entrée

Pork Loin Chop in a Borolo Wine Reduction

Slow Roasted Tender Leg of Lamb

Chicken Breast in Frangelico Sauce

8oz Filet of Sea Bass with White Wine and Caper Sauce

Diplomat Cut Prime Rib Au Jus

Dessert

Creamy New York Style Cheesecake Drizzled with Fresh Strawberries

Authentic Italian Tiramisu

Late Night

Variety of Fresh Cold Cuts

Buns and Condiments

Wedding Cake
(provided by the bridal party)

Cocktail Reception

Crudities & Dip

Market Fresh Vegetables accompanied by Chef's Selection of Dips

Small \$71.50

(serves approximately 30 guests)

Medium \$89.50

(serves approximately 50 guests)

Large \$118.00

(serves approximately 75 guests)

Continental Cheese Board

The Finest Selection of Cheese decorated with Seasonal Fresh Fruit & Assorted Gourmet Crackers

Small \$150.00

(serves approximately 30 guests)

Medium \$190.00

(serves approximately 50 guests)

Large \$285.00

(serves approximately 75 guests)

Fresh Sliced Seasonal Fruit Platter

Assortment of Sliced Seasonal Fresh Fruit & Berries

Small \$110.00

(serves approximately 30 guests)

Medium \$160.00

(serves approximately 50 guests)

Large \$205.00

(serves approximately 75 guests)

Baked Wheel of Brie

Brie Wrapped in Puff Pastry with a Raspberry Coulis served with Fresh Baguettes and Gourmet Crackers

Full Size \$129.95

Half Size \$69.95

(cont'd)

Cocktail Reception (cont'd)

Assortment of Finger Sandwiches

Tray of Assorted Cocktail Sandwiches containing Roast Beef, Black Forest Ham, Smoked Turkey, Egg & Tuna Salads

40 quarters per tray \$53.50

Also available on assorted Kaiser Buns, Croissants and Wraps

20 halves per tray \$56.50

Shrimp Cocktail

Jumbo shrimp accompanied with Lemon and Cocktail Sauce

(100) pieces \$280.00

Oyster Bar

Selection of the finest Fresh Oysters & Condiments

Market Pricing

Children's Menu

Chicken Fingers & Fries \$10.95 (per person)

PUNCH

(per bowl / serves 50)

Fruit Punch \$75.00

Lemonade \$75.00

Champagne Punch \$125.00