



HOT HORS D'OEUVRES Includes

Spring Rolls (Chicken or Vegetable)

Quiches (Cheese or Spinach or Tomato)

Cheese Balls (with or without Jalapeno)
Zucchini Fingers (served with Plum Sauce)

ANTIPASTO BAR Includes

Hand Carved Prosciutto with Melon
Fresh Bocconcini with Tomato
Grilled Vegetables
St. George Cheese
Spiced Kalamata Olives

Prawn Cocktail with Tangy Rosemary Sauce

European Cold Cuts

Seafood Salad

Norwegian Smoked Salmon

Crudities Platter with Blue Cheese & Ranch Dip

Bruschetta with Fresh Basil

Corn Bread

SALAD (Choice of ONE)

Family Style Garden Green Salad with Balsamic Vinaigrette

Freshly Tossed Caesar Salad

MAIN COURSE (Includes Dinner Rolls and Butter)

(Choose ONE of each MAIN)

Seafood

Grilled Atlantic Salmon with Lemon Butter Sauce
Pan Seared Fillet of Sole with Lemon Butter Sauce
Grilled Halibut with Lemon Butter Sauce
Sauteed Tiger Prawns with Lemon Butter Sauce

All Entrées served with your choice of Tomato or Vegetable Rice.

Meat

New York Steak Chicken Cordon Blue Roast Prime Rib Stuffed Chicken Breast Veal Marsala Chicken Parmagiana Chicken Scallopini

All Entrées served with Mushroom Sauce or Peppercorn Sauce and accompanied by Roast Potatoes and Seasonal Vegetables.

DESSERT (Choice of ONE)

New York Cheese Cake Dark Chocolate Mousse Cake Ice Cream Crepes Tartufo Fruit Shaped Ice Cream Apple Blossom with Vanilla Ice Cream

SWEETS TABLE Includes

Assorted Pastries and Cakes Cream Caramel Fresh Sliced Fruit

HOST BAR

Champagne for Toasting

Wine

Domestic Beer Regular Spirits Regular Liquors
Espresso/Cappuccino

Cocktails

ENHANCEMENTS Add \$6.50 per head per selection

Decorated Fruit Table

Chocolate Fountain with Fresh Strawberries

Midnight Buffet

Crepes Station

Ice Sculpture Included*