

C BANQUETS
WEDDING PACKAGE
2014-2015



CONTACT US FOR PRICING AND VENUE AVAILABILITY

BANQUETS@MISSISSAUGA.CA

905 615 3200 EXT 3311

COCKTAIL CELEBRATION

The Gourmet Antipasto Station

*A Selection of Grilled Vegetables
An Assorted Cheese Platter served with a selection of Crackers
Charcuterie Platter
Mixed Olives
Marinated Seafood Salad
Cold Water Shrimp Cocktail
Freshly Baked Baguette*

A Selection of Butlered Hors D'oeuvres

*Choose four items from our hors d'oeuvres section
(based on 8 pieces per person)*

Dessert

*Assorted Dessert Table with cakes and pastries
&
Fresh Fruit Tray
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas
&
Soft Drinks and Assorted Juices*

(Priced per person, plus applicable taxes and gratuity)

BUFFET CELEBRATION

Appetizers

*Choose three items from our Hor D'oeuvres section
An Assorted Cheese Platter served with a selection of Crackers*

Dinner

*Carving Station (choose one of the following):
Premium AAA Prime Rib served with Yorkshire Pudding Au Jus
Oven Roasted Turkey with stuffing and cranberries
Baked Virginia Ham*

*From the Sea (choose one of the following):
Rainbow Trout with a mango salsa
Poached Atlantic Salmon with a lemon dill cream*

*Meat (choose one of the following):
Oven Roasted Chicken Supreme au Jus
Sliced Leg of Ham
New York Strip Loin Steak*

*Starch (Choose one of the following):
Roasted or Mashed Yams
Roasted Potatoes
Seasoned Mashed Potatoes
Red Skinned Mashed Potatoes*

Served with Seasonal Vegetables and three assorted salads

Dessert

*Assorted Dessert Table with cakes and pastries
Fresh Fruit Tray
House Blend Regular and Decaffeinated Coffee
Orange Pekoe and Selected Herbal Tea
Soft Drinks and Assorted Juices*

(Priced per person, plus applicable taxes and gratuity)

TRADITIONAL CELEBRATION

Appetizers

*Choose three items from our Hor D'oeuvres section
An Assorted Cheese Platter served with a selection of Crackers*

First Course

*Garden Salad served in white balsamic vinaigrette
or
Roasted Butternut Squash Soup*

Second Course

*Cheese & Spinach Cannelloni
or
Penne Primavera in a Rose Sauce*

Main Course

*Guests Choice of ...
AAA New York Strip Loin
or
Oven Roasted Chicken Supreme
or
Oven Roasted Fresh Atlantic Salmon*

*All served with roasted potato and seasonal vegetable
(Vegetarian menus available upon request)*

Dessert

*Crème Brûlée
or
New York Style Cheesecake*

*House Blend Regular and Decaffeinated Coffee
Orange Pekoe and Selected Herbal Tea
Soft Drinks and Assorted Juices*

(Priced per person, plus applicable taxes and gratuity)

SOCIAL CELEBRATION

First Course - Soup (choose one)

Cream of Portobello Mushroom with Leek and Oven Roasted Tomato
Yukon Gold Potato Leek with Smoked Bacon and Chive Oil
Chicken Staciarella with Parsley Parmesan
Roasted Tomato Basil

Second Course - Salad (choose one)

Baby Shrimp Salad
Antipasto Salad
Romaine Hearts with Green Goddess Dressing
Arugula and Pear

Main Entrée (Choose two of the following)

Beef Tenderloin
Oven Roasted Fresh Atlantic Salmon
Oven Roasted Chicken Supreme
Shrimp Skewers

All served with roasted potato and seasonal vegetables

Dessert

Assorted Dessert Table with cakes and pastries
Fresh Fruit Tray
House Blend Regular and Decaffeinated Coffee
Orange Pekoe and Selected Herbal Tea
Soft Drinks and Assorted Juices

WEDDING PACKAGE ADDITIONAL ITEMS

Fruit Platter

Cookies

Cheese Board

Assorted Dessert Station

*An assortment of cakes and pastries & Fresh Fruit
Work with our Chef to customize options*

Additional Salad

Midnight Snack Table

~market price~

*Work with our Chef to customize options
(Price per person, plus applicable taxes and gratuity)*