

Toscana Banquet and Conference Centre Social Menus



Welcome to Toscana...

A world of elegance awaits you at the Toscana Banquet and Conference Centre, adjacent to the Hilton Garden Inn® Toronto/Vaughan. We create moments that will last a lifetime.

With its elegance and majesty, Toscana Banquet and Conference Centre surrounds you with a sense of lavish hospitality, phenomenal service and exceptional attention to detail. Our Chef's culinary expertise along with our award winning cuisine team will provide you with a truly extraordinary experience through a journey of exquisite dishes from around the world.

With over 10,000 sq. ft. of banquet and meeting space, Toscana Banquet and Conference Centre can host from 20 – 850 people. Whether it be a Wedding, Corporate Gala, First Communion, Graduation, or any other Social Event, Toscana Banquet and Conference Centre will always exceed your expectations.

Our 155 spacious guestrooms, adjacent to Toscana Banquet and Conference Centre, offer the best of comfort and convenience, making the Hilton Garden Inn® Toronto/Vaughan your stay of choice.





TOSCANA
BANQUET AND CONFERENCE CENTRE



Your experience begins in our elegantly designed reception foyer, leading into our enchanting ballroom.

The Toscana Banquet and Conference Centre's 8,000 sq. ft. is sure to meet your needs for a wedding, corporate gala, conference or trade show.

The elegance and sophistication of the facility is matched by dual kitchens.

Our premier Chef can cater to a variety of palates with delicious and innovative menus, or if you have a caterer in mind, our kitchen can be used to prepare your special culinary delights.

In preparation of your event, your Event Coordinator will be on hand to deliver the perfect program.

Our Services:

- Complimentary Stay in our Jacuzzi Suite for the Bride & Groom on the Wedding Night
- Menu Planning
- References with Décor and Floral Suppliers
- Standard and Deluxe Bar Selection Available
- State-of-the-Art Surround Sound System*
- Sales and Event Coordinator
- On site Parking

Included with Room Rental:

- Banquet Chairs and Tables
- Poly-cotton White Floor Length Table Linens and Napkins
- Enhanced Matrix Floor Plan
- Courteous On-site Banquet Serving Staff and Banquet Captains
- Microphones
- Podium
- Riser

Optional Upgrades:

- Customized Menus*
- Charger Plates*
- Ice Sculptures*
- Specialty Reception and Dessert stations*
(Crêpes, Waffles, Chocolate Fountain)
- Wedding Cake Service*
- Extended Bar Service*
- Upgraded Linens & Napkins*
- White Chair Covers*
- 360 Degree Surround Sound*
- Drop Down 9x12 Screens*
- Pin-Spot Lighting*
- On site Audio Technician*
- And more...

*Available at an additional cost



Veronese

Antipasto

Choice of One:

Prosciutto Ham and Melon

Thinly Sliced Prosciutto Ham with Cantaloupe Melon, Assorted Italian Olives, Stuffed Tomato with Mini Bocconcini

Surf & Turf

Thinly Sliced Prosciutto Ham, Cantaloupe Melon, Grilled Eggplant, Zucchini and Red and Yellow Pepper, Fior Di Latte and Vine Ripened Tomato, Marinated Seafood Salad in a Radicchio Cup

Chilled Marinated Seafood Salad on the Half Shell

Shrimp, Calamari, Cuttlefish and Octopus with Julienne Carrots, Celery and Red Pepper Tossed in Lemon Garlic Vinaigrette

Toscana Shrimp Cocktail

Poached Tiger Shrimp in a Martini Glass with Remoulade Sauce



Pasta and Risotto Entrée

Choice of Two:

Pasta Options

Penne, Gemelli, Strozapretti, Garganelli, Spaghetti Alla Chittara, Fettuccine, Pappardelle

Stuffed Pasta

Tortellini with Spinach and Ricotta
Four Cheese Agnolotti
Agnolotti with Butternut Squash
Manicotti with Cheese and Spinach
Rotolo di Pasta with Ricotta Cheese and Spinach
Ricotta Cheese and Spinach Bon Bon*
Sacchetti with Ricotta Cheese and Spinach*
Ravioli with Lobster*

**Additional Cost*

Sauce Options

Tomato Based Sauces: Tomato and Bocconcini, Basil and Roasted Garlic, Bolognese (Meat Sauce), Arrabbiata (Spicy), Mushroom and Smoked Pancetta, Roasted Eggplant with Cured Ricotta or Spicy Shrimp with White Wine

Cream Based Sauces: Alfredo, Pesto Cream, Gorgonzola and Leek, Atlantic Salmon and Smoked Salmon Cream, Vodka and Green peppercorn, Rose Cognac and Shrimp

Risotto Options

Made with Carnaroli Rice

Wild Mushroom, Seafood, Spinach and Arugola, Red Beet, Asparagus and Artichoke, Chicken and Black Truffle Ragù, Butternut Squash, Double Smoked Bacon with Asiago Cheese





Main Entrée

Choice of One:

Pan Seared Breast of Chicken Suprême

In a Mushroom and White Wine Sauce

& Grilled (8 oz.) Veal Rib-Eye

In a Fig and Port Reduction

Or

Grilled Breast of Chicken Suprême

with a Wild Mushroom and Chardonnay Reduction

& Pan Seared (6 oz.) Filet Mignon

in a Green Peppercorn and Porcini Mushroom Reduction

Served with Seasonal Vegetable Medley and Herb Roasted Mini Potatoes

Bowl of Salad per Table

Holland Landing Greens Served with Toscana's Own Vinaigrette



Dessert

Choice of One:

Chocolate Tartufo

Vanilla and Raspberry Ice Cream Crêpes

Tiramisu

Served with Seasonal Fresh Berries

Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, Selection of Deluxe Teas, & Italian Espresso



*Add-On**

Seafood Platter-Cioppino

Calamari, Scallops, Alaskan King Crab, Tiger Shrimp and P.E.I. Mussels

Saffron Scented Tomato Basil

**Additional Cost*



Fiorentino

Antipasto Bar

Grilled Eggplant, Zucchini, Red and Yellow Peppers, Marinated Mushroom Medley, Grana Padano Wheel, Artichokes Marinated in Oil, Assorted European Olives, Prosciutto, Genoa Salami, Bresaola, Cacciatore Sausage, Smoked Mediterranean Chicken, Italian Potato Salad, Tomato and Bocconcini Salad



Pasta and Risotto Entrée

Choice of Two:

Pasta Options

Penne, Gemelli, Strozapretti, Garganelli, Spaghetti Alla Chittara, Fettuccine, Pappardelle

Stuffed Pasta

Tortellini with Spinach and Ricotta
Four Cheese Agnolotti
Agnolotti with Butternut Squash
Manicotti with Cheese and Spinach
Rotolo di Pasta with Ricotta Cheese and Spinach
Ricotta Cheese and Spinach Bon Bon*
Sacchetti with Ricotta Cheese and Spinach*
Ravioli with Lobster*

**Additional Cost*

Sauce Options

Tomato Based Sauces: Tomato and Bocconcini, Basil and Roasted Garlic, Bolognese (Meat Sauce), Arrabbiata (Spicy), Mushroom and Smoked Pancetta, Roasted Eggplant with Cured Ricotta or Spicy Shrimp with White Wine

Cream Based Sauces: Alfredo, Pesto Cream, Gorgonzola and Leek, Atlantic Salmon and Smoked Salmon Cream, Vodka and Green peppercorn, Rose Cognac and Shrimp

Risotto Options

Made with Carnaroli Rice

Wild Mushroom, Seafood, Spinach and Arugola, Red Beet, Asparagus and Artichoke, Chicken and Black Truffle Ragù, Butternut Squash, Double Smoked Bacon with Asiago Cheese





Main Entrée

Choice of One:

Grilled Breast of Chicken Suprême Filled with Roasted Peppers, Spinach and Asiago Cheese
in a Wild Mushroom and Chardonnay White Wine Sauce
& *Grilled (6 oz.) Veal Rib-Eye*
in Fig and Port Reduction

or

Grilled Breast of Chicken Suprême Filled with Ricotta Cheese & Dried Fruit
in a Wild Mushroom Chardonnay Cream Sauce
& *Seared (6oz.) Filet Mignon*
In a Green Peppercorn and Merlot Reduction

Served with Seasonal Vegetable Medley and Herb Roasted Mini Potatoes

Bowl Of Salad Per Table

Holland Landing Greens Served with Toscana's Own Vinaigrette



Dessert

Choice of One:

Tahitian Vanilla Crème Brûlée
Vanilla Panna Cotta with Chocolate Sauce
White Chocolate Lemon Bombe

Served with Seasonal Fresh Berries

Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, Selection of Deluxe Teas, & Italian Espresso



*Add-On**

Seafood Platter-Cioppino

Calamari, Scallops, Alaskan King Crab, Tiger Shrimp and P.E.I. Mussels
Saffron Scented Tomato Basil

**Additional Cost*



Toscano

Antipasto Deluxe Bar

Assorted Rolls and Flat Breads, Mediterranean Dips, Grilled Eggplant, Zucchini, Red and Yellow Peppers, Marinated Mushroom Medley, Grana Padano Wheel, Artichokes Marinated in Oil, Assorted European Olives, Prosciutto, Genoa Salami, Bresaola, Roast Beef, Kielbasa, Speck, Italian Potato Salad, Tomato and Bocconcini Salad, Italian Porchetta, Marinated Seafood Salad, Sundried Tomato Crusted Salmon Fillet



Pasta and Risotto Entrée

Choice of Two:

Pasta Options

Penne, Gemelli, Strozapretti, Garganelli, Spaghetti Alla Chittara, Fettuccine, Pappardelle

Stuffed Pasta

Tortellini with Spinach and Ricotta
Four Cheese Agnolotti
Agnolotti with Butternut Squash
Manicotti with Cheese and Spinach
Rotolo di Pasta with Ricotta Cheese and Spinach
Ricotta Cheese and Spinach Bon Bon*
Sacchetti with Ricotta Cheese and Spinach*
Ravioli with Lobster*

**Additional Cost*

Sauce Options

Tomato Based Sauces: Tomato and Bocconcini, Basil and Roasted Garlic, Bolognese (Meat Sauce), Arrabbiata (Spicy), Mushroom and Smoked Pancetta, Roasted Eggplant with Cured Ricotta or Spicy Shrimp with White Wine

Cream Based Sauces: Alfredo, Pesto Cream, Gorgonzola and Leek, Atlantic Salmon and Smoked Salmon Cream, Vodka and Green peppercorn, Rose Cognac and Shrimp

Risotto Options

Made with Carnaroli Rice

Wild Mushroom, Seafood, Spinach and Arugola, Red Beet, Asparagus and Artichoke, Chicken and Black Truffle Ragù, Butternut Squash, Double Smoked Bacon with Asiago Cheese





Main Entrée

Choice of One:

Grilled Breast of Chicken Suprême Filled with Roasted Peppers, Spinach and Asiago Cheese
in a Wild Mushroom and Chardonnay White Wine Sauce
& *Grilled (6 oz.) Veal Rib-Eye*
in Fig and Port Reduction

Or

Grilled Breast of Chicken Suprême Filled with Ricotta Cheese and Dried Fruit
in a Wild Mushroom Chardonnay Cream Sauce
& *Roasted Centre Cut (6 oz.) Chateaubriand*
in a Green Peppercorn and Merlot Reduction

Or

*Grilled Breast of Chicken Suprême Filled with Cambozola Cheese, Double Smoked Bacon
and Wild Mushrooms*
in a Mushroom Chardonnay Cream Sauce
& *Rosemary Crusted Rack of Lamb (5 oz.)*

Served with Seasonal Vegetable Medley and Herb Roasted Mini Potatoes

Bowl Of Salad Per Table

Holland Landing Greens Served with Toscana's Own Vinaigrette



Dessert

Choice of One:

Stracciatella Mousse in a Martini Glass
Trio of Crème Brûlée Vanilla, Café Au Lait, and Maple
Vanilla Panna Cotta with Caramel Consommé and Seasonal Berries



Late Night Sweet Table

Assorted Italian Pastries, Cakes, and Seasonal, Sliced Fresh Fruit

Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, Selection of Deluxe Teas, & Italian Espresso



*Add-On**

Seafood Platter-Cioppino

Calamari, Scallops, Alaskan King Crab, Tiger Shrimp and P.E.I. Mussels
Saffron Scented Tomato Basil

**Additional Cost*

Romano Premium Menu Selection

Plated Service Only

All Plated Dinners Include Choice of Soup, Antipasti, Main Entrée, and Dessert

Soup

(French Served in a Turin)

Wild and Tame Mushroom Bisque

Roasted Butternut Squash and Pear

Traditional Italian Minestrone

Traditional Italian Wedding Soup

Broccoli and Asparagus

Yukon Gold Potato and Leek

Shrimp Bisque with Lobster Ravioli



Antipasti

Cold Appetizers

Vine Ripened Tomato Tower with Fior Di Latte Mozzarella, Balsamic Reduction, Basil Oil, Sea Salt, Cracked Pepper, Arugola Lettuce

Smoked Duck Breast with Julienne Yellow Beets, Pea Sprouts with Blackberry Vinaigrette

Thinly Sliced Prosciutto, Rice Salad with Asiago Cheese, Sweet Peas,
Poached Pears Grilled Pepper Medley, Baby Spinach Greens

Herbed Goat Cheese Baby Organic Greens in a Radicchio Cup Citrus Vinaigrette, Grilled Pineapple, Thinly Sliced Prosciutto

Hot Appetizers

Small Minted Sweet Pea Risotto Seared European Sea Bass with Wine Butter Sauce

Small Asparagus and Sweet Pepper Risotto with Herb Crusted Black Cod and Parsley Sauce

Coquille St. Jacques, Scallops, Shrimp, Piped Whipped Potatoes, Béchamel Sauce





Main Entrée

Meat Entrées

Grilled (8oz.) Gorgonzola Crusted Centre Cut Alberta Beef Tenderloin
with Roasted Shallots and Merlot Reduction

Rosemary Crusted (8 oz.) Suprême Breast of Chicken
with Wild Mushroom Sauce

Grilled (10 oz.) Centre Cut Beef Striploin
with "Latte" Cognac Green Peppercorn Sauce

Grilled (14oz.) Milk Fed Ontario Provimi Veal Chop
with Creamed Mushroom and Marsala Sauce

Pistachio And Honey Crusted Rack of Lamb
with Cabernet Mint Reduction

Entrées Served with Seasonal Vegetables & Choice of Potato:

Rosemary Roasted Mini Potatoes (*Mini Red, Mini Yukon or Mini Purple*), Roasted Garlic and Chive Whipped Yukon Gold Potato Lyonnaise or Roasted Anna Potatoes

Fish Entrées

Grilled (10 oz) Atlantic Salmon
With Choice of White Wine Tarragon Sauce or Maple Ginger Butter Sauce

Roasted Black Cod (8 oz)
with Sunchokes and Lemon Sauce

Scampi Shrimp Wrapped in Pancetta and Basil
with Roasted Red Pepper Sauce

Basil Crusted BC Halibut
with Apple Cider Butter Sauce (*Based on Availability*)

Entrées Served with Choice of Potato or Rice:

Steamed Fingerling Potatoes with Parsley and Olive Oil, Mediterranean Couscous with Green Peas and Tomato, Roasted Garlic and Chive Whipped Yukon Gold, Potato Lyonnaise, Basil Crushed Potatoes or Saffron Scented Basmati Rice



Entrée Duet

Grilled (6 oz.) Centre Cut Filet Mignon and Butter Poached Lobster Tail
with Shiraz Reduction, Pinot Grigio Wine Butter Sauce

Grilled (6 oz.) Centre Cut Filet Mignon and Grilled Atlantic Salmon
with Cabernet Reduction and Maple Ginger Butter Sauce

Grilled (6 oz.) Centre Cut Filet Mignon and Roulade of Chicken Mushroom and Spinach
with Merlot Green Peppercorn and Shitake Mushroom Sauce

Pinwheel of Beef Tenderloin and Scampi Shrimp
Wrapped in Pancetta and Wild Mushroom and Spinach

Entrées are Served with Seasonal Vegetables and Choice of Potato:

Rosemary Roasted Mini Potatoes
(Mini Red, Mini Yukon or Mini Purple)
Roasted Garlic and Chive Whipped Yukon Gold
Potato Lyonnaise
Roasted Anna Potatoes



Dessert

Trio of Dessert

Mini Crème Brûlée, Strawberry Dipped In Chocolate, and Cream Horn

Chocolate Volcano with Vanilla Ice Cream, Crème Anglaise, and Seasonal Berries

Lemon Tart with Raspberry Sauce and Seasonal Berries

Warm Apple Crumble with Vanilla Ice Cream and Seasonal Berries

South Asian Menus

Buffet Style Catered by The Host

Maharani **Appetizers**

Choice of 3 Vegetarian

Main Course

Choice of 4:

Served with

*Nan & Parantha, Rice Pillaw,
Raita, Chef's Choice of 2 Salads,
Pickles*

One Dessert

Late Night Sweet Table

Maharaja **Appetizers**

Choice of 3 (2 vegetarian & 1 meat)

Main Course

Choice of 5:

*(Pulse, Panir, Vegetables grilled on
Tawa plate & 2 meat)*

Served with

*Nan & Parantha, Rice Pillaw,
Raita, Chef's Choice of 2 Salads,
Pickles*

One Dessert

Late Night Sweet Table

Taj Mahal **Appetizers**

Choice of 4 (2 vegetarian & 2 meat)

Main Course

Choice of 6:

*(Pulse, Panir, Vegetable &
3 meat)*

Served with

*Nan & Parantha, Rice Pillaw,
Raita, Chef's Choice of 2 Salads,
Pickles*

Two Desserts

Late Night Sweet Table

Vegetarian Appetizers

Samosa, Paneer Cutlets, Pakoras, Onion Bhaji, Palak Samosa, Aloo Tikki, Methi Kebab, Veggie Cutlets, Cashew nut Rolls, Haryali Kebab, Gulistani Kebab, Panir Tikka, Chat Papri, Biel Puri, Fruit Chat, Harey Patey ki, Pani Puri, Pao Bhaji

Non -Vegetarian Appetizers

*Tawa Chicken Tikka, Malai Tikka, Chicken Pakoras, Lasani Tikka, Mirch Tikka, Kathy Kebab, Murgh Galouti kebabs, Shammi Kebab, Seekh Kebab, Tawa Seekh Kebab**, Tawa boti** (**served at stations only)*

Seafood Appetizers

Shrimp Malai, Angara Shrimp*, Shrimp Shashlik*, Fish Amritsari*

Main Course- Vegetarian

Pulses:

Dal Makhni, Dal Panchratan, Sookhi Dal, Chana Masala, Chana Pindi, Kadi Pakora

Vegetables:

Aloo Gobi, Gobhi Matar Be-Misal, Baigan Patiala, Baigan Bharta, Bagharey Baigan, Kashmiri Dum Aloo, Bhindi Do piaza, Navarattan Curry, Vegetable Jalfrezi, Khumb Lababdar, Roghni Khumb

Panir:

Shahi Panir, Panir Bhurji, Panir Tikka Masala, Kadhai Panir, Achari Panir, Malai Kofta, Kesari Matar, Saag Panir, Panir Labadar

Main Course- Non Vegetarian

Chicken:

Chicken Lababdar, Butter Chicken, Chicken Tikka Masala, Dhaba Chicken, Chicken Jalfrezi, Kali mirch ka Murgh, Chicken Chettinad, Methi Chicken, Chicken Vindaloo, Murgh Jahangiri

Meat:

(Choice of Lamb, Goat, or Beef)

Kadhai Gosht, Roganjosh, Bhuna Gosht, Rara Gosht, Gosht Masala, Keema Matar, Gosht Veliram, Saag Gosht, Boti Korma

Seafood:

Taka Tak Jhingha, Prawn Benazeer*, Khumbi Prawn Makhni*, Jhinga Malabar*, Macher Jhol*, Machli Masala**

Dessert

Kulfi, Rasmalai, Gulabjamun, Gajrela, Dal Halva, Malpuda Rabri, Rasgulla*

**Additional Cost*



Taste of Greece

Choice of Hot and Cold Hors D'oeuvres (4 Items)

First Course

Choice of one:

Greek Salad

Romaine Lettuce Topped with Tomato, Pepper, Red Onion, Cucumber, Feta Cheese, Kalamata Olives, Lemon Vinaigrette

Greek Olives and Cheese

Feta Cheese and Kalamata Olives Marinated in Olive Oil, Oregano and Red Pepper Flakes

Avgolemono Soup

Chicken with Orzo Egg Drop, Lemon Broth



Second Course

Choice of one:

Pasta Kalamata

Penne Topped with Tomato Sauce, Kalamata Olives, Artichoke Hearts, and Feta Cheese

Vegetarian Moussaka

Egg Plant Layered with Grilled Zucchini, Sautéed Vegetables and Béchamel Sauce



Main Entrée

Choice of one:

Roast Prime Rib of Beef Au Jus (8 oz)

Arni Paidakia

Rack of Lamb Seasoned with Greek Herbs Broiled to Medium Rare

Served with Seasonal Vegetables and Roasted Yukon Potatoes



Late Night Sweet Table

Assorted Pastries, Cakes and Sliced Fresh Seasonal Fruit

Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, Selection of Deluxe Teas, & Italian Espresso



TOSCANA

BANQUET AND CONFERENCE CENTRE

Taste of Portugal

Choice of Hot and Cold Hors D'oeuvres (4 Items)

Soup

Choice of one:

Caldo Verde

Collard Greens, Potato and Chouriço Sausage

Sopa De Marisco

Shell Fish Soup with Potato and Greens



Fish Entrée

Choice of one:

Filet of Sole with Rice & Salad

*Grilled Halibut Filet with Rice & Salad**

*Additional Cost



Main Entrée

Choice of one:

Combinação de Vitela e Frango

Veal and Chicken Combination

Filet Mignon Com Cogumelos

Filet Mignon (6 oz) with Mushroom Sauce

Espetada Mista

Beef, Pork, Chicken, and Peppers, Ke-bab, Combination

(Served with Seasonal Vegetables and Roasted Yukon Potatoes)



Late Night Seafood Buffet

Pasties de Bacalhau, Rissois, Lobster, Shrimp, King Crab, Mussels, Clams, Squid, Scallops, and Sweet table with Assorted Pastries, Cakes, and Seasonal Sliced Fresh Fruit

Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, Selection of Deluxe Teas, & Italian Espresso

Bar Selections

Deluxe Open Bar

House Red and White Wine
 Glass Bottled Water (Flat and Sparkling)
 Coffee, Tea, Espresso
 Toasting (Only): Sparkling Wine
 Scotch Whisky: Johnnie Walker Red
 Bourbon Whisky: Jack Daniels
 Cognac: Courvoisier VS
 Rye: Canadian Club
 Rum: Bacardi White, Bacardi Black, Malibu Coconut
 Gin: Beefeater
 Vodka: Absolut
 Brandy: St. Remy
 Tequila: Sauza Silver
 Liqueurs: Baileys Irish Cream, Sambuca, Amaretto, Southern Comfort, Crème de Cacao (White), Kahlua, Limoncello, Grappa,
 Triple Sec, Peach Schnapps, Crème de Menthe (White)
 Beers: Molson Canadian, Labatt Blue, Coors Light
 Budweiser, Bud Light, Heineken, Stella Artois, Corona
 Martini Drinks: Your Selection of 2 flavours



Standard Open Bar

House Red and White Wine
 Pitchers of Water
 Coffee, Tea, Espresso
 Toasting (Only): Sparkling Wine
 Scotch Whisky: Johnnie Walker Red
 Rye: Canadian Club
 Rum: Bacardi White
 Gin: Beefeater
 Vodka: Smirnoff
 Beers: Molson Canadian, Labatt Blue, Coors Light
 Budweiser, Bud Light



**We would be delighted to customize any bar of your choice at an additional cost.
 Please contact our dedicated sales staff.**

Additional Beverages

Scotch Whisky: Johnnie Walker Black, Chivas Regal Cognac: Remy Martin VS Rye: Crown Royal
 Gin: Bombay Sapphire Vodka: Smirnoff, Grey Goose Tequila: Sauza Gold Beers: Moretti
 Liqueurs: Crème de Cacao (Brown), Grand Marnier, Soho Lyche, Melon, Crème de Banana



Enhancements to Your Menu Selections

Hot and Cold Seafood Station

Smoked Fish Platter, Marinated Seafood Salad, Kiwi Mussels on the Half Shell, Shrimp Cocktail, Hot Seafood Medley in Light Tomato Saffron Broth

Sushi Station

A Variety of Rolls and Sashimi with Wasabi, Teriyaki, Soy, Pickled Ginger, Edam me

Smoked Meat Carvery Station with Chef:

Montreal Smoked Meat, Pastrami, Corned Beef, and Roast Beef Briskets
With Sliced Rye Bread, Dark Rye, Marble, Assorted Mustards, Pickles, Mayonnaise

Mediterranean Station

Sliced Baguette, Grilled Pita, Flat Bread, Vine Ripened Tomato and Basil, Black Olive Topenade, Sundried Tomato Pesto, Basil Pesto, Hummus, Baba Ghanoush, Roasted Red Pepper and Shiitake Mushroom

Risotto Station with Chef

Made with Carnaroli Rice

Wild Mushroom, Sautéed Shrimp, Asparagus, & Parmigianno Padano

Antipasto Bar

Grilled Eggplant, Zucchini, Red and Yellow Peppers, Marinated Mushroom Medley, Grana Padano Wheel, Artichokes Marinated in Oil, Assorted European Olives, Prosciutto, Genoa Salami, Bresaola, Cacciatore Sausage, Smoked Mediterranean Chicken, Italian Potato Salad, Tomato and Bocconcini Salad

Antipasto Bar Including Seafood

Grilled Eggplant, Zucchini, Red and Yellow Peppers, Marinated Mushroom Medley, Grana Padano Wheel, Artichokes Marinated in Oil, Assorted European Olives, Prosciutto, Genoa Salami, Bresaola, Cacciatore Sausage, Smoked Mediterranean Chicken, Italian Potato Salad, Assorted European Olives, Tomato and Bocconcini Salad, Seafood Salad, Fresh Mussels, Fresh Clams, Fresh Salmon, Smoked Salmon, Calamari

Late Night Seafood Buffet

Pasties de Bacalhau, Rissois, Lobster, Shrimp, King Crab, Mussels, Clams, Squid, Scallops, and Sweet table with Assorted Pastries, Cakes, and Seasonal, Sliced, Fresh Fruit

Ice Sculpture

Please Ask Consultant for Pricing

Cheesecake Lollipop Tree

(Minimum 5 Dozen)

Mini Crème Brûlée Bar with Attendant

Vanilla, Café au Lait, and Blueberry
(Minimum 5 Dozen)



Chocolate Fondue Station with Attendant

(Minimum 75 guests)

Includes Pound Cake, Marshmallows, Fresh Strawberries, Pineapple Wedges, Honeydew and Cantaloupe Melon

Chocolate Mousse Station with Attendant

(Minimum 75 guests)

Dark, Milk, and White Chocolate Mousse Piped into Mini Cones with Berry Garnish

Crêpes or Waffle Station with Attendant

(Minimum 75 guests)

Made to Order, Served with Whipped Cream, Fresh Seasonal Berries, Orange Grand Marnier Sauce, Chocolate Sauce, Blackberry Coulis and Vanilla Ice Cream

International Cheese Station

Selection of Whole and Cut Domestic and Imported Cheeses, with Baguettes, Flat Breads and Water Crackers

Late Night Sweet Table

A Decadent Assortment of French and Italian Pastries, Cakes, and Seasonal Sliced Fresh Fruit
Freshly Brewed **Toscana** Blend Coffee, Decaffeinated Coffee, and a Selection of Deluxe Teas

Late Night Coffee Station

Freshly Brewed **Toscana** Blend Coffee, Decaffeinated Coffee, and a Selection of Deluxe Teas

Fruit Platter Per Table

An Assortment of Seasonal, Sliced Fresh Fruit

Pastry Platter Per Table

An Assortment of Fresh Italian Pastries

Interlude

Cleanse the Palate Between Courses with a Light, and Refreshing Sorbet

The Margarita Bar

A Touch of The Mexican Fiesta! Select from Traditional Margaritas to Flavoured Peach, Cherry, Raspberry, Melon and Blue Curacao. All Margaritas are Served on The Rocks

The Martini Bar

Shaken or Stirred, Traditional to Extravagant Dean Martin's is a sure to 'Liven' up any Cocktail Reception!

International Coffee Liqueur Station

Freshly Brewed **Toscana** Blend Coffee with Fresh Whipped Cream, Chocolate Shavings, Sugared Stir Sticks, Chocolate Straws and Cinnamon Stir Sticks Complimented with a Selection of Cognac, Grand Marnier, Amaretto and Cointreau.