

FEAST YOUR EYES!

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PASTA & VEGETARIAN SELECT ONE

- Pasta primavera with seasonal mixed vegetables and tomato sauce
- Mushroom stuffed bauletta pasta with a roasted pepper and onion sauce
- Potato gnocchi with a roasted garlic cream sauce
- Penne fresco with broccoli, leeks and mushrooms in a white wine mushroom and garlic broth
- Eggplant parmesan with tomato sauce and mozzarella cheese
- Tofu stir fry with Asian vegetable medley and hoisin honey sauce

DESSERTS SELECT TWO

- Assorted dainty cookies and finger dessert squares
- Chocolate Irish cream trifle or classic English sherry trifle
- Chocolate dipped strawberries
- Decorated cupcake tree
- Fresh sliced seasonal fruit platter



SALADS SELECT TWO

Wedding Buffet Menus- \$89.00/person

Pricing includes standard linens, china, cutlery, glassware and waitstaff for up to 12 hours. All buffets include a selection of our daily baked breads and butter, plus coffee and tea. Pricing is based on 100 guests or more. 50 to 99 guests add \$5.00/person. Fewer than 50 guests add \$10.00/person. A landmark fee may apply at some venues. Taxes and gratuities are extra.

- Belgium endive, baby spinach, radicchio salad with grilled pears, goats cheese and champagne vinaigrette
- Hearts of romaine with parmesan, crispy croutons, lemon wedges and garlic dressing (bacon crisps on the side)
- Cookstown greens, cherry tomatoes, cucumbers and carrot sticks with a white balsamic vinaigrette
- Baby spinach salad with sautéed mushrooms, roma tomatoes, onion sprouts with gorgonzola vinaigrette
- House greens with caramelized onions, artichoke hearts and oven dried tomatoes with a shallot vinaigrette
- Five bean salad with parsley, red pepper and caramelized onions with a lemon vinaigrette
- Tomato and bocconcino salad with pesto and balsamic glaze served on arugula and mixed baby greens
- Traditional Greek salad with peppers, onions, cucumber, olives and feta cheese with a lemon herb dressing

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SIDE DISHES SELECT TWO

- Old fashioned potato salad with mustard and dill dressing
- Tri colour fussili pasta salad with mixed peppers, carrots and red onion with a basil pesto dressing
- Primavera pasta with mixed vegetables and tomato vinaigrette
- Roast potatoes with rosemary and garlic
- Mash potatoes with roasted garlic and chives
- Parisian potatoes with paprika – add \$1.00
- Seasoned rice pilaf
- Seasonal herb buttered mixed vegetable medley
- Israeli couscous medley
- Maple roasted sweet potatoes
- Fire grilled vegetable medley with balsamic drizzle – add \$1.00
- Tender whole green beans almandine
- Baby carrots and asparagus



MEAT & SEAFOOD ENTREES SELECT TWO

- Chef carved herb crusted top sirloins of beef with roasted garlic jus, horseradish
- Asian style flank steak with honey, sesame soy glaze
- Texas chipotle braised beef short ribs – add \$5.00
- Indian style butter chicken with chickpeas and lemongrass
- Sweet chili and lemon grass chicken with tri colour peppers and onions
- Chicken scaloppini with a white wine and mushroom sauce
- Parmesan and herb breaded boneless breast of chicken mozzarella melt and basil tomato sauce
- Greek style chicken skewers with lemon and herbs, tzatzaki sauce
- Chicken on the bone with cajun seasoning or barbecue glazed
- Crispy chicken drumettes with garlic, lime chili glaze
- Roast pork loin with braised apples and caramelized onions
- Teriyaki glazed salmon filet with scallions – add \$2.00
- Potato crusted tilapia with roasted cherry tomato relish
- Lemon, garlic and chili pan seared shrimps with tri colour peppers – add \$2.00

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