



WEDDING PACKAGE #1

PREMIUM OPEN BAR (Until 1:00 AM)
SPARKLING WINE TOAST
WINE SERVICE

HOT & COLD CANAPÉS :

Mini Crabe Cakes topped with spicy aioli, Ginger & Soya Beef Skewer, Arancini with spicy pomodoro & parmigiano, Matane Shrimp Salad with avocado & cilantro salsa, Grissini wrapped prosciutto, BBQ Pulled Pork Sliders, Vegetarian Dumpling served in Chinese spoon, Antipasto Skewer (bocconcini, cherry tomato, salami, melon)

FIRST SERVICE

-Antipasto Métropolitain

Prosciutto, Salami, Capicollo Forté, grilled vegetables, bocconcini, melon, marinated artichoke, olives & focaccia

-Prosciutto, Mozzarella Fiore di Latte

Baby Arugula, pesto, Focaccia Croutons

SECOND SERVICE (1 choice)

-Orecchiette Green Peas & Sausage

Tossed with sundried tomatoes, topped with pecorino shavings

-Cavatelli Pomodoro

Parmigiano Shaving, fresh Basil

THIRD SERVICE (1 choice)

-Baby Mesclun Salad

Fennel, grapefruit, red onion red wine & honey vinaigrette

-Baby Spinach & Apple Salad

Spinach lettuce, sliced apples, red onion & crumbled blue cheese

FOURTH SERVICE (1 choice)

All our main dishes are served with seasonal vegetables & roasted potatoes

-Mediterranean Stuffed Chicken Supreme

Fontina Cheese, sundried tomatoes, artichokes, lemon zest, & white wine lemon sauce

-Red Wine & Rosemary Braised Beef

-Stuffed Nagano Pork chop

Sautéed leek, goat cheese, prosciutto, & maple bourbon sauce

VEGETARIAN OPTION

Grilled Salmon ginger and Honey Glazed

FIFTH SERVICE

Dessert & coffee bar

(Mini New York Cheesecake OR Chocolate Lava Cake OR Maple Profiteroles)

SWEET TABLE

Seasonal fresh fruit, Miniature pastries, & home made pizza



WEDDING PACKAGE #2

PREMIUM OPEN BAR (Until 1:00 AM)
SPARKLING WINE TOAST
WINE SERVICE

HOT & COLD CANAPÉS :

Mini Crabe Cakes topped with spicy aioli, Ginger & Soya Beef Skewer, Arancini with spicy pomodoro & parmigiano, Matane Shrimp Salad with avocado & cilantro salsa, Grissini wrapped prosciutto, BBQ Pulled Pork Sliders, Vegetarian Dumpling served in Chinese spoon, Antipasto Skewer (bocconcini, cherry tomato, salami, melon)

FIRST SERVICE (1 choice)

-Grazing Plate

Prosciutto wrapped asparagus, Salumi (coppa, cacciatore) parmigiano, Truffle Ricotta crostini, & grapes

-Salmon Tartar

Green Apple, dill, red onion, mayo, topped with micro greens, served with crostini

SECOND SERVICE (1 choice)

-Giant Ravioli stuffed with Mushroom and Ricotta

Wilted Spinach, Butter, sage & marsala wine sauce

-Homemade Rigatoni A La Amatriciana

Pomodoro, white wine, pancetta, parsley topped with fresh ricotta

THIRD SERVICE (1 choice)

-Arugula & Endive Salad

Cherry Tomatoes, radicchio, parmigiano shavings, marsala figs, red wine honey vinaigrette

-Baby Greens

Ribboned carrots, cherry tomatoes, cucumbers, crumbled feta, dry cranberries

FOURTH SERVICE (1 choice) *All our main dishes are served with seasonal vegetables & roasted potatoes*

-Rib Steak

-Veal Ossobucco A la Milanese Topped with gremolata

Served with a saffron risotto

-Grilled Veal T-Bone

VEGETARIAN OPTION

Black Cod Orange zest soya, maple, topped with toasted sesame seeds and cilantro

FIFTH SERVICE

Dessert & coffee bar

(Mini New York Cheesecake OR Chocolate Lava Cake OR Maple Profiteroles)

SWEET TABLE

Seasonal fresh fruit, Assorted button cheesecakes, mini chocolate eclairs, & smoked meat sandwiches, homemade pizza & poutine



WEDDING PACKAGE #3

PREMIUM OPEN BAR (Until 1:00 AM)
SPARKLING WINE TOAST
WINE SERVICE

INTERNATIONAL BUFFET :

Grilled Vegetables, Prosciutto, Salami, Capicollo forté, Assorted Breads, Fine Cheeses (parmigiano wheel, Crotonese, Iberico, Blue cheese, Brie cheese), Olives, Artichokes, marinated Mushrooms, Lobster Rolls, Seafood Salad, Sushi & Sashimi, Sauteed Shrimp, Lamb Chops, Pizza Bar: 3 Types (Goat cheese, figs, prosciutto) (Rapini, sopressata, Kalamata Olives) & (Pomodoro, Burrata & Basil)

FIRST SERVICE (1 choice)

-Homemade Ricotta Gnocchi

Pomodoro & Basil

-Seafood Risotto

With Lemon Zest, sautéed zucchini, wild Matane Shrimp, Scallops, & clam meat

SECOND SERVICE (1 choice)

-Baby Kale Salad

Chopped dill, pomegranate, crunchy bagel chips, cherry tomato, quinoa and crumbled goat cheese, with house vinaigrette

-Watercress Roasted Sweet Potato Salad

Cilantro, red onion, cherry tomatoes, cucumbers, crumbled goat cheese, garlic croutons, & balsamic vinaigrette

THIRD SERVICE (1 choice)

All our main dishes are served with seasonal vegetables & roasted potatoes

-Filet Mignon

7 oz, wild mushroom sauce, topped with micro greens

-Braised Beef Short Rib with Bone

Rosemary & red wine sauce

-Milk Fed Tuscan Veal Chop

Lemon, thyme & white wine

VEGETARIAN OPTION

Branzino (European Seabass) Sauce Vierge

FOURTH SERVICE

Dessert & coffee bar

(Mini New York Cheesecake OR Chocolate Lava Cake OR Maple Profiteroles)

SWEET TABLE

Seasonal fresh fruit, Assorted mini Cannoli, Assorted Donuts, Pulled Pork Mini Burgers with & coleslaw, 4-Foot-Long Porchetta paninni with chef & poutine