

HORS D'OEUVRES

STANDARD PACKAGE

Cheese Balls
Baby Meatballs
Sausage Diamonds
Breaded Baby Shrimp
Breaded Chicken Strips
Cheese Pies & Spinach Pies
Vegetable Spring Rolls
Bruschetta
Chicken and Beef Satay

UPSCALE

Assorted Cold Canapés... Priced per dozen
Stuffed Mushroom Caps... Priced per dozen
Assorted Mini Quiche... Priced per dozen
Cucumber Salmon Rosettes... Priced per dozen

Vegetable Spring Roles
Cheese Pies & Spinach Pies
Bruschetta
Chicken and Beef Satay

SUSHI

Add sushi to compliment one of our Hors d'œuvres packages

Assorted California Rolls.....priced per dozen
Assorted Sushi.....priced per dozen
Assorted Sashimi.....priced per dozen

ANTIPASTO

Plated or Platter

Shrimp Cocktail

4 Jumbo Shrimp accompanied by Cocktail Sauce

Prosciutto Melone

Prosciutto, Melone, Bocconcini & Olives

Prosciutto Melone Deluxe

Prosciutto, Melone, Bocconcini & Olives
Accompanied by Grilled Vegetables

Spirale

Prosciutto, Melone, Bocconcini & Olives
with Grilled Vegetables and Fruite de Mare

Mediterrano

Smoked Salmon, Shrimp,
Marinated Grilled Squid & Octopus

Fruite de Mare

Half Tomato stuffed with Marinated Seafood,
Smoked Salmon, Shrimp & Bocconcini

Aegean

Feta Topped Tomato, Grilled Vegetables and
Rice Stuffed Grape Leaves

Mezze

Tarama, Humous, and Teropeperia
accompanied by Grilled Vegetables and Pita
Diamonds

ANTIPASTO BUFFET

Assorted Cold Cuts
Prosciutto & Melone, Bocconcini & Tomato
Assorted Fresh Vegetables, Marinated Grilled
Vegetables
Poached and Smoked Salmon
Shrimp Cocktail, Fruite de Mare, Mussels
Assorted Olives and Button Mushrooms

Traditional Greek style Substitutions:

Feta and Tomato Platters, Mini Cheese and Spinach
Pies, Rice Stuffed Grape Leaves, Keftedes

Enhancements

Priced accordingly
Baby Lobster Platters, Saganaki Station,
Grilled Octopus and Calamari, Deep Fried
Calamari, Oysters, Sushi, Broiled Lamb Chops

SOUPS

Minestrone alla Milanese
Cream of Asparagus
Cream of Mushroom
Cream of Broccoli
Chicken Broth and Cheese Tortellini
Butternut Squash
Lobster or Shrimp Bisque
Fresh Vegetable
Caldo Verde

SALADS

Garden Balsamic
Mixed Baby Greens, Boston Bibs, Radicchio Red Leaf Lettuce, Curly Endives & Romaine Lettuce, in a Honey Balsamic Vinaigrette
Alternative Dressings: Raspberry, Mandarin, Citrus Vinaigrette

Caesar
Romaine Lettuce, Croutons, Parmesan Cheese in our Homemade Caesar Dressing

Greek
Romaine Lettuce, Tomatoes, Cucumbers, Black Olives, Red Peppers in an Olive Oil Wine Vinaigrette

Garden Vinaigrette
Mixed Baby Greens & Romaine Lettuce, Field Tomatoes, English Cucumbers, Assorted Bell Peppers & Bermudian Onions in a Lemon Vinaigrette

Cranberry Spinach Salad
Spinach, toasted almonds and bits of dried cranberries dressed with a sweet and tangy vinegar and oil dressing

PASTAS

Penne
Agnelotti
Cheese or Meat Tortellini
Fettuccini
Gnocchi
Cheese or Meat Cannelloni
Spinach Rotolo
Farfalle (Bowtie Pasta)
Risotto

PASTA SAUCES
Choice of Tomato Basil, A la Vodka, Rose, Arrabiata, Cream, Pesto and Sun Dried Tomato

MAIN ENTREES

BEEF

Veal Scallopini (8 oz)
Provimi Veal Chop (Bone In) (12 oz)
Roast Tenderloin (8 oz)
N.Y. Striploin (10 oz)
Filet Mignon (8 oz)
Roast Prime Rib (12 oz)
New Zealand Lamb Chops (8oz)

POULTRY

Grilled Breast of Chicken (8oz.)
Chicken Cordon Bleu (8 oz)
Mediterranean Stuffed Chicken (8oz.)
Chicken Supreme (8oz)

FISH

Atlantic Salmon (8oz)
Chilean Sea Bass (8oz)
Filet of Sole (8 oz)

COMBINATION

Veal Scaloppini (5 oz) & Grilled Breast of Chicken (5 oz)
Grilled Salmon (8oz) & Grilled Breast of Chicken (5oz)
Filet Mignon (6 oz) & Grilled Breast of Chicken (5 oz)
N.Y. Striploin (8 oz) & Grilled Breast of Chicken (5 oz)
Roast Tenderloin (6oz) & Grilled Breast of Chicken (5oz)
Filet Mignon (6 oz) & Jumbo Shrimp or Lobster Tail (4oz)
N.Y. Striploin (8 oz) & Jumbo Shrimp or Lobster Tail (4oz)

All Entrees served with choice of:

Vegetables - Green Beans, Baby Carrots, Broccoli, Asparagus, Cauliflower, Snow Peas, Mixed Julienne Cut (four seasonal vegetables), or Mixed Vegetable Skewers

Potatoes: Roasted Red Potato, Lemon Roasted Potato, Parisienne, Baked Potato or Garlic Mashed

Rice: Vegetable Rice or Wild Mushroom Rice

SEAFOOD

Top off your menu by adding our famed seafood platter

Choice of Lobster Tails (2-3 oz) or King Crab Legs, Marinated & Steamed in an olive oil butter garlic, Deep-fried, Calamari, Baby Lobster, Mussels, A La Marinara, Shrimps

ADDITIONAL ITEMS

Marinated Grilled Octopus, Shrimp Skewers
Smoked Salmon, Grilled Calamari
Sautéed Grilled Scallops

DESSERTS

Tartufo

(Choice of Flavours)

Strawberry Chocolate Mousse

Lightly whipped mousse topped with fresh strawberry & chocolate wafer

Spirale Crepes

Filled with French vanilla Ice cream & garnished with seasonal berries in a warm raspberry dressing

Spirale Gelato

Pistachio, mango and raspberry gelato served with a lady finger biscuit

Cuore Freddo (Frozen Heart)

A creamy gianduja ice cream heart Coated in a decadent combination of white and dark chocolate

Caramel Cluster

Over a beg of hot Caramel Sauce

Tiramisu

Choice of Assorted Cheese Cakes

Marble, Assorted Fruit top, Grand Marnier, or Chocolate

Seasonal Fresh Fruit and Berries Jubilee

MIDNIGHT DELIGHTS

Fresh Fruit Platters

Assorted Seasonal Fruit and Berries

Sweet Table

Assorted Cakes, Pastries and Fruit platters

Sweet & Savoury Table:

A fusion of miniature pastries, cakes, seasonal fresh fruit, assorted cold cuts, cheese & crackers to satisfy even the most diverse palate

Seafood & Dessert Table:

The ultimate in midnight tables offers your guests an assortment of miniature pastries, cakes & seasonal fruit. Seafood offerings include shrimp, calamari, half lobster, crab, and mussels, Traditional Portuguese style add: clams, cod & shrimp patties

Chocolate Fountain:

Chocolate fountain can be added to any midnight table or as a stand-alone station.

Includes seasonal fresh fruit, marshmallows, and assortment or biscuits

Belgian Waffle Station:

Freshly made Belgian Waffles served with whipped cream, ice cream, assortment or syrups and toppings. Can be used as a stand alone station or incorporated with any of our sweet tables.

****All Sweet Tables include complimentary Ice Bowl and Ice Sculpture**

BAR SERVICE

Standard Bar

6 hour service

Smirnoff Vodka

Bacardi Rum

Beefeater Gin

Dewars Scotch

Canadian Club

Cognac

Brandy

Soda & Juice

Domestic Beers

House Wines

Deluxe

6 hour service

Smirnoff Vodka

Bacardi Rum

Beefeater Gin

Dewars Scotch

Canadian Club

Kahlua

Baileys Irish Cream

Ramazzotti Sambuca

Amaretto

Grand Marnier

Cognac

Brandy

Soda & Juice

Domestic Beers

Premium Beers (Heineken, Corona, Stella Artois)

House Wines

Premium

Upgrade any standard bar rail selection.

Priced accordingly

Cash/Host Bar

All Liquor items priced individually or can be pre purchased

Martini Station

Use as a stand alone station or incorporate into any of or bar selections with 4 chilled selections (Vodka, Cosmopolitan, Sour Apple, Chocolate.)

Sparkling Wines & Champagnes

Served by the glass

La Scala (British Columbian sparkling wine)

Moet and Chandon

****Non Alcoholic items available with any bar selection**

SPIRALE

BANQUET AND
CONFERENCE CENTRE

*Wedding
Menus*