

Dinner 1

MENU

GRAND VICTORIAN CONVENTION CENTER



RECEPTION

A fabulous assortment of Hot Hors D'oeuvres and Cold Canapés



ANTIPASTO

Prosciutto, Breakstick, Bocconcini, Olives, Melon, Grilled Vegetables, Assorted Cold Cuts, Seafood Salad, Mussels Provencal



PASTA

Penne, Gnocchi, Gemelli, Cheese or Veal Tortellini, Rotolo, Agnolotti, Mixed Spinali, Fusilli, Rigatoni
Sauces: Tomato and Basil, Vodka, Alfredo, Pesto, Amatriciana



MEATS

Meats are always garnished with Potatoes and Vegetables or Rice, Roast Striploin, New York 8oz. Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Veal Marsala, Schnitzel or Parmigiana, Stuffed Breast of Chicken, Prime Rib au jus, Some Combinations are also available



SEAFOOD PLATTERS

Squids, Scallops, Clams, Mussels, Shrimps, Served with Salad



DESSERTS

Cheese Cake, White and Dark Chocolate Mousse Cake, Ice Cream Crepes, Tartufo, Crème Brule, Peach Melba, Ice Cream Log 'Baked Alaska', House Specialties Available Upon Request

Coffee, Decaffeinated Coffee and Tea



SWEET TABLE

Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits, Ice Sculpture Included



HOST BAR

Champagne for Toasting, Wines, Beer, Spirits, Liqueurs, Espresso, Cappuccino and Cocktails



LATE NIGHT STATION

Poutine, Sliders, chicken wings

ALL PACKAGES INCLUDE

- Setup of Tables & Chairs
- 120" x 120" Table Clothes
- Napkins

- Access to Bridal Suites
- Buffet Service
- 1 Head Waiter

- White Glove Service
- Podium
- Soft Drinks, Coffee & Tea

- Coffe Lighting System
- Wedding and Event Planner