



ALCE WEDDING DINNER BUFFET

Minimum 35 guests



Buffet Includes:

Assorted Crusty Breads & Herb Butters
Group Choice of Three Salads Group Choice of Three Entrees
Group Choice of Two Sides Chef's Choice of Dessert & Coffee or Tea

Salads

(Group Choice of Three Salads)

Caesar Salad

(Item can be modified to accommodate - GF, VG)

Orzo, Prosciutto & Arugula Salad

Italian Salad with Balsamic Vinaigrette

(Item can be modified to accommodate - GF, VG)

Bocconcini, Tomatoes & Pesto Salad

(Item can be modified to accommodate - GF, VG)

Mesclun Greens with Goat Cheese & Pistachios

(Item can be modified to accommodate - GF, VG)

Entrées

(Group Choice of Three Entrees)

Grilled Chicken Rosmarino

Grilled Chicken Breast in a Roasted Garlic Sauce
(Item can be modified to accommodate - GF, DF)

Oven Roasted Cod

with Herb Crust

Classic Roast Beef au Jus

Roasted to Medium with Wine Sauce & Horseradish
(Item can be modified to accommodate - GF, DF)

Penne Primavera

Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto
(Item can be modified to accommodate - GF, DF, VG)

Cannelloni Florentina

Napoletana Sauce, Ricotta Cheese, Spinach & Sautéed Onions, au Gratin
(Item can be modified to accommodate - GF, VG)

Additional Entrée Choices - Add \$5.00 per person

Lemon Veal Scallopini

with White Wine & Lemon Sauce

Grilled Atlantic Salmon

with Piccata Sauce with Wine, Capers & Tomatoes

Herb Crusted Alberta Prime Rib

(minimum 35 guests) Roasted to Medium with Red Wine au Jus & Horseradish

Sides

(Group Choice of Two Sides)

Seasonal Vegetables

Linguine *with Sautéed Zucchini*

Garlic Mashed Potatoes

Pesto Linguine *with Tomatoes, Basil, Wine & Tomato Sauce*

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items. Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

Please add 18% gratuity and 5% GST

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.



CANOE WEDDING DINNER BUFFET

Minimum 35 guests



Buffet Includes:

Crusty Bread & Assorted Butters
Group Choice of One Fresh Salad Group Choice of One Specialty Salad
Group Choice of Three Gourmet Entrees
Choice of One Pasta Dish Chef's Choice of Two Vegetable Dishes
Chef's Choice of Assorted Desserts & Dolci
Coffee & Tea

Salad

Italian Salad with Balsamic Dressing

(Item can be modified to accommodate - GF)

Caesar Salad

(Item can be modified to accommodate - GF)

Specialty Salad Choices

Penne, Prosciutto & Arugula Salad

(Item can be modified to accommodate - GF)

Bocconcini Cherry Tomatoes & Pesto Salad

(Item can be modified to accommodate - GF)

Entrée Choices

Mushroom Veal Scallop

Served with Creamy Mushroom Sauce
(Item can be modified to accommodate - GF)

Italian Crusted Cod

Herb & Roasted Garlic Crusted Oven-roasted Cod

Grilled Chicken Rosmarino

Grilled Chicken Breast in a Roasted Garlic Sauce
(Item can be modified to accommodate - GF)

Brasato di Guancia di Manzo

Our Braised Beef will melt in your mouth!

Grilled Salmone

Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes
(Item can be modified to accommodate - GF)

Pasta Dish

Penne Primavera

Sautéed Vegetables and Napoletana Sauce
(Item can be modified to accommodate - GF)

Penne Pesto

Sautéed of vegetables and a creamy basil pesto
(Item can be modified to accommodate - GF)

Cavatappi Pesto

Sautéed of vegetables and a creamy basil pesto
(Item can be modified to accommodate - GF)

Cavatappi Primavera

Sautéed Vegetables and Napoletana Sauce
(Item can be modified to accommodate - GF)

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PACINI WEDDING PLATED DINNER



Dinner Includes:

- Crusty Bread & Assorted Butters
- Group Choice of One Starter
- Group Choice of Two Entrees
(Individual entrees must accompany final rooming list)
- Group Choice of One Dessert
- Coffee & Tea

Starters

(Group Choice of One)

Caesar Salad Italian Salad Minestrone Soup

(Items can be modified to accommodate - GF)

Entrees

(Group Choice of Two. Individual Entrée Choices must accompany Final Rooming List)

Rack of Lamb

Served with Baby Herb Roasted Red Potatoes and Sautéed Portobello Mushrooms
(Item can be modified to accommodate - GF)

Veal Chop

Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Filet Mignon

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Albert AAA NY Strip Loin (7oz)

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Steak with Sicilian Sea Salt

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Chicken Supreme

Served with Garlic Mashed Potatoes and Red Peppers
(Item can be modified to accommodate - GF)

Filet of Salmon

Served with Rice Pilaf and Grilled Vegetables
(Item can be modified to accommodate - GF)

Portobello Modigliani with Pesto Sauce

Served with Rice Pilaf and Roasted Cherry Tomatoes
(Item can be modified to accommodate - GF)

Desserts

Triple Chocolate Fudge Cake with Chocolate Volute Sauce

Fruit Salad

(Item can be modified to accommodate - GF)

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