



## Corporate Plated Dinner Packages

### 3 COURSE DINNER

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Freshly Baked Variety of Warm Organic Rolls with Churned Butter

#### APPETIZER (CHOICE OF ONE):

##### SOUP

*Butternut Squash* with fresh thyme & crème fraiche  
*Cream of Potato & Leek* with Chives and fresh croutons  
*Cream of Mushroom*

*Hearty Bowl* with fusilli pasta, roasted red peppers, ground beef & mushrooms  
*Oven Roasted Chicken Noodle* with carrots, peas & penne pasta  
*Shrimp & Mushroom Wonton Soup* chicken broth with chives and wontons

##### SALAD

*Marquis House Salad* Mesculin Mix, English Cucumbers, Cherry Tomatoes & Honey Balsamic Dressing  
*Marquis Sweet Summer Salad* Mixed Greens With Fresh Seasonal Berries Or Dried Cranberries, Goats Cheese & Candied Pecans

*Marquis Spinach Salad* Baby Spinach, red peppers, Bermuda Onions & Warm Bacon Vinaigrette  
*Classic Caesar Salad* Crisp Romaine, Fresh Croutons, Parmesan Cheese, Fresh Croutons, Creamy Garlic Dressing & Crisp Bacon

*Sliced Tomato & Bocconcini Salad* Baby Arugula, Red Onions, Basil, Hot House Tomatoes & Balsamic Glaze

#### PASTA (CHOICE OF ONE):

*Choice of Pasta Served Platter Style:* Penne, Farfalle, Rotini, Fusilli  
*Topped with Your Choice of Sauce:* Tomato Basil, Creamy Alfredo, Rose, Bolognese  
Garnished with Fresh Grated Parmesan & Parsley

#### ENTREE (CHOICE OF ONE):

*Chicken Marsala* Herb Crusted Supreme of Chicken with Mushrooms & White Wine Sauce of  
*Tuscan Chicken* Oven Roasted Supreme of Chicken with Basil & Roasted Red Pepper Veloute  
*Sole Florentine* Stuffed with Spinach & Mushrooms, Topped with a White Béchamel Sauce

##### *Baked Salmon Jardinière*

*AAA Grilled Top Sirloin* with Brandy Demi Glaze

*Roast Pork Loin* with Apple & Cranberry Compote

\*All Entrees are served with Chef's Selection of Seasonal Vegetables and Starch

#### DESSERTS (CHOICE OF ONE):

*New York Style Cheesecake* Creamy, Smooth Cheesecake, with Chocolate Sauce or Raspberry Coulis

*Tiramisu* Coffee Soaked Lady Fingers In a Rich Mascarpone Cream Filling

*Gelato Parfait* Choice of one: Cappuccino fudge, Biscotti, Nutella or Banana Fudge

*Traditional Ice Cream Crepes* Garnished with Fresh Berries

*Lemon Tart* Flaky pie crust with sweet & tangy lemon filling

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ALL DINNERS INCLUDES FRESHLY BREWED COFFEE, TEA, SOFT DRINKS & BOTTLED WATER  
MINIMUM NUMBER OF GUESTS IS BASED ON ROOM SELECTION PER LOCATION

**PACKAGE INCLUSIONS:**

FULL LENGTH LINEN TABLECLOTHS • YOUR COLOUR CHOICE OF LINEN NAPKINS  
COMPLETE DELUXE SET-UP OF ALL TABLEWARE TO INCLUDE  
ROYAL DALTON PLATE WARE & MARQUETTE SILVERWARE  
EXCLUSIVE MAÎTRE D' TO ENSURE THAT YOUR EVENT IS A SUCCESS  
PROFESSIONALLY TRAINED AND UNIFORMED WAIT STAFF  
WIRED MICROPHONE & PODIUM\* • AMPLE PARKING\*  
REGISTRATION TABLES & WATER STATION  
COMPLIMENTARY HIGH-SPEED WIFI & ONE (1) FLIPCHART  
COMPLIMENTARY LOCAL CALLS & PHOTOCOPIES (UP TO 25 SHEETS)

**\*ALL PRICES ARE PER PERSON AND SUBJECT TO HST\***

MARQUIS GARDENS BANQUET AND CONFERENCE CENTRES  
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