

SILVER BELLS BUFFET

COCKTAIL RECEPTION

Sparkling Non-Alcoholic Cocktail Passed Upon Guest Arrival

THE MENU

Freshly Baked Variety of Warm Organic Rolls with Churned Butter

CHOICE OF TWO APPETIZERS:

A Selection of Homemade Soups:

Winter Vegetable, Butternut Squash, Potato Leek

Greek Salad

, Chicken Egg Drop Marauis Tossed Green Salad

Traditional Greek Salad with a Lemon Oregano Vinaigrette Garnished with Kalamata Olives and

Mixed Greens Garnished with Diced Cucumber, Bermuda Red

Fresh Feta

Onion & Cherry Tomatoes, Tossed in with Honey Balsamic

Vinaigrette

CHOICE OF ONE PASTA

Rigatoni, Penne, Tri-Coloured Fusilli, Bowtie or Rotini

SERVED IN YOUR CHOICE OF ONE HOMEMADE SAUCE

Tomato Basil, Bolognese, Rose, Aglio e Olio, Prima Vera, Pomodoro Diavolo or Alfredo

CHOICE OF TWO MAIN ENTREES

Boneless Breast of Chicken Cutlet Milanese

With a Lemon Butter Sauce

AAA Grill Iron Sirloin Filets au Jus

Roast Boneless Porkloin

With Apple & Herb Stuffing Glazed with a Port Wine Sauce

Grade 'A' Turkey

With all the Trimmings and Cranberry Sauce

Glazed Virainia Ham

Served with Pineapple

SERVED WITH

Roasted Rosemary Potatoes, Garlic Mashed Potatoes or Rice Pilaf Green & Yellow Bean and Carrot Medley

CHOICE OF ONE DESSERT

Assorted Dessert Bars Fresh Fruit Display

Mini Cheesecakes and Pastries Dark Chocolate Mousse Cups

Coffee & Tea Station

PACKAGE INCLUSIONS

Full Length Linen Tablecloths • Your Colour Choice Of Linen Napkins • Marquis Holiday Centerpieces • A Selection Of Marquis Money Boxes • Complete Deluxe Set-Up Of All Tableware To Include • Royal Dalton Plate Ware & Marquette Silverware • Professionally • Decorated Head Table To Suit Your Colour Scheme • Exclusive Maître D' To Ensure That Your Event Is A Success • Professionally Trained And Uniformed Wait Staff • Microphone & Podium* • Ample Parking*