



ON ARRIVAL & STARTERS



TAKE YOUR PICK

Cran-Mango Punch (non-alcoholic)	\$2
Fresh Veggies and Dip Cheese and Crackers	\$5
Mediterranean (hummus, feta dip, tzatziki, pita crisps, olives, veggies)	\$6
Corn Fritters with Chipotle Aioli	\$3
Crispy Wonton Chips with sweet Thai Chili Sauce	\$2
Cold Spring Rolls with Fresh Vegetables	\$4
Crostini with Bruschetta Mix	\$2
Charcuterie Boards	\$10
Antipasto	\$7
Shrimp Cocktail	\$8

BUTLERED HORS D'OEUVRES \$10

HOT

- SPANIKOPITA feta cheese | fresh spinach | filo pastry
- MUSHROOM CAPS AL FORNO hot italian sausage | aged white cheddar
- ROASTED FILO CUPS brie | red pepper jelly
- SMOKED HAM CHEESE WELLINGTON ham | swiss cheese | dijon | puff pastry

COLD

- CHICKEN MASALA BOUCHEE roasted choux pastry | chicken | curried aioli
- HUMMUS SPIRALS red pepper hummus | fresh veggies | roti
- CUCUMBER CUPS dill cream cheese | smoked salmon | lemon
- CAPRESE SKEWERS cherry tomato | bocconcini | fresh basil | balsamic reduction

ALL PRICING IS PER PERSON WITH PURCHASE OF DINNER | PLUS APPLICABLE TAXES AND SERVICE CHARGES



1 ALHAMBRA SQUARE | 613-966-1222 | INFO@THEBANQUETCENTRE.NET



PLATED

**ALL ENTREES ARE SERVED WITH CHOICE OF SALAD | FRESH ROLLS & BUTTER
CHOICE OF VEGETABLE | CHOICE OF STARCH | COFFEE & TEA | DESSERT**

CHICKEN BREAST with choice of sauce, fresh, boneless, skinless	\$24
ROAST BEEF AAA inside round with gravy and horseradish	\$24
ROAST PRIME RIB & demi-glace served with yorkshire pudding	\$28
STUFFED ROAST PORK LOIN	\$25
BAKED SALMON on rice pilaf with creamy dill sauce	\$26
CHICKEN CORDON BLUE	\$26
CHICKEN PARMESAN	\$25
CHICKEN PESTO SUPREME	\$27
WHOLE ROASTED TURKEY with stuffing and cranberries	\$26

CHOICE OF DESSERT FROM STANDARD DESSERT MENU

CHOICE OF A SECOND ENTRÉE IS \$1.50 PER PERSON

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BUFFET

ALL BUFFET DINNERS INCLUDE

CHOICE OF POTATO | MEDLEY OF VEGETABLES | CHOICE OF 3 STANDARD SALADS
BAKED VEGETARIAN PENNE PRIMAVERA OR VEGAN TOFU PRIMAVERA
VARIETY OF PICKLES | DINNER ROLLS & BUTTER | TEA & COFFEE

CHOICE OF 2 STANDARD DESSERTS
PLATTER OF FRESH FRUIT

ROAST WHOLE TURKEY with stuffing, gravy and cranberry	\$27
AAA INSIDE ROUND ROAST BEEF served with gravy and horseradish	\$25
PRIME RIB with demi-glace, horseradish and yorkshire pudding	\$30
CHICKEN boneless, skinless with choice of sauce	\$25
ROASTED PORK LOIN with choice of sauce	\$26

CHOICE OF A SECOND ENTRÉE IS \$1.50 PER PERSON

BANQUET CENTRE TRIO	\$29
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AAA ROAST BEEF AND GRAVY
CHICKEN BONELESS, SKINLESS, CHOICE OF SAUCE
CREAMY PESTO PRIMAVERA

choice of potato | medley of vegetables | vegetable platter | variety relish tray
dinner rolls & butter | garden salad with choice of dressing | choice of 2 premium salads
select 2 standard desserts | platter of fresh fruit | coffee & tea

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CHOICES

STANDARD SALADS

GARDEN mixed greens, fresh vegetables, choice of dressing

NAPA napa cabbage, almonds, parsley, asian noodles and homemade dressing

CREAMY COLESLAW red and green cabbage, carrot, sweet mayo dressing

PICNIC POTATO yukon gold potatoes, celery, onions, carrots, ranch dressing

FUSILLI PASTA broccoli, cauliflower, celery, peppers, fusilli, raspberry vinaigrette

THREE BEAN bean medley, red onion, corn, peppers, citrus cilantro dressing

HOUSE SALAD DRESSINGS

raspberry vinaigrette | roasted shallot and cider vinaigrette | yogurt poppy seed

aged balsamic vinaigrette | ranch | italian | greek

SALAD UPGRADES (*PREMIUM SALADS ADD \$1.50 PER PERSON*)

CAESAR crisp romaine, bacon, garlic dressing, croutons, parmesan, and lemon.

STRAWBERRY SPINACH caramelized almonds red onion, strawberries, raspberry red wine vinaigrette

GREEK PASTA cucumbers, tomatoes, red onion, celery, peppers, feta cheese, kalamata olives and penne

BROCCOLI fresh broccoli, smoked bacon, old aged cheddar cheese, red onion, sweet mayo dressing

SPINACH MANDARIN mandarin oranges, bacon, red onions, croutons, yogurt poppy seed dressing

VEGETABLE

vegetable medley | corn | green beans almondine | carrots | peas

STARCH

herb roasted baby potatoes | rice pilaf | mashed potatoes | baked potatoes | garlic mashed

STARCH UPGRADES (*ADD \$1 PER PERSON*)

scaloped | baby red skin | roasted parisienne potatoes

VEGETARIAN

baked pasta primavera pomodoro with mozzarella | vegetable pot pie in a cream sauce

vegetable galette in puff pastry with béarnaise sauce | roasted red pepper stuffed with quinoa



SAUCES

MUSHROOM CREAM SAUCE sautéed shallots, mushrooms, cream and white wine

ROASTED RED PEPPER & SUN DRIED TOMATO pomodoro sauce with sweet pepper undertones

INDIAN BUTTER mild curry with rich butter flavor, pink in color

MARSALA CHASSEUR pomodoro sauce with pearl onions and mushrooms & demi-glace

PIZZIOLA tomato marina, with melted mozzarella & parmesan

ROASTED GARLIC AND HONEY can be dry or with 35% cream

LEMON ROSEMARY rosemary with lemon & tzatziki

TUSCAN VILLAGE veloute, garlic, cracked black pepper, italian parsley, thickened with white beans

ZINFANDEL sweet rose wine with tarragon cream

PESTO rich garlic, pine nut, basil, lemon juice and olive oil



DESSERTS

STANDARD DESSERTS

new york cheesecake or dark chocolate swirl | carrot cake with cream cheese icing

black forest cake | chocolate raspberry mousse cake | layer cakes, (lemon, chocolate & vanilla)

fruit pies or cream pies | tiramisu | sticky toffee pudding

DESSERT UPGRADES (*PREMIUM DESSERT ADD \$1.50 PER PERSON*)

crème brulee | bailey's white chocolate cheese cake | baklava | lemon lavender cheesecake

bourbon street pecan pie | meringue or chocolate cup with seasonal fruit or custard or mousse

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LATE NIGHT



MINI BURGER BAR	\$8
GOURMET FAJITAS BAR	\$8
PULLED PORK POUTINE STATION	\$8
BUILD YOUR OWN SANDWICH BUFFET	\$10
SPRING ROLLS SATAYS DUMPLINGS	\$8
PIZZA COFFEE & TEA	\$6
SALAD SANDWICH WEDGES COFFEE & TEA	\$5
LIGHT SWEETS TABLE COFFEE & TEA	\$3

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BAR & WINE



WINE PACKAGES

DONINI MERLOT (1L)
 DONINI CHARDONNAY (1L)
\$44 per table

RUFFINO CHIANTI (750ML)
 SOAVE PASQUA (1.5L)
\$54 per table

SPARKLING NON ALCOHOLIC
\$26 per table

WINE PER BOTTLE

WHITE

DONINI CHARDONNAY (1L) **\$23**
 SUTTERHOME WHITE ZINFANDEL (750ML) **\$30**
 DRAGANI PINOT GRIGIO TREBBIANO (2L) **\$30**

RED

DONINI MERLOT (1L) **\$23**
 MYSTERIO MALBEC (750ML) **\$30**
 WOLF BLASS CABERNET SAUVIGNON (750ML) **\$30**

SPARKLING

CHAMPAGNE (HENKELL TROCKEN 750ML) **\$25**

CHOOSE YOUR OWN WINE | CORKAGE FEE \$10 PER BOTTLE

2 WEEKS NOTICE FOR SPECIAL ORDERS FROM THE LCBO | \$25 PERMIT FOR HOMEMADE WINES
 MAXIMUM 3 LITRES PER TABLE

BAR PRICING

DOMESTIC BEER BAR SHOTS	\$4.87
DOMESTIC WINE	\$4.87
PREMIUM BEER BAR SHOTS	\$5.75
PREMIUM WINE	\$5.75
COCKTAILS	\$5.75



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