## Platinum "custom" Menu

## Buffet or Plated Service

## Hors D’oeuvres

## Chef's Choice

(Minimum selection of 5 , consists of at least 3 protein based \{of which 1 is seafood\} selection)

## Salads

(Plated $=1$ selection. Buffet $=2$ )

> Deluxe Tri-Colour Pasta Salad with Olives in a Homemade Misto Dressing Mixed Green Salad with a selection of Dressings Caesar Salad with Foccaccia Croutons with Real Bacon
> Fuzion Style Caprese Salad with Mozzarella and Cherry Tomatoes with Olive Oil Sweet Corn and Onion Salad with Peppers with a Citrus Dressing

## Pre-Entree

(Plated $=1$ selection. Buffet $=2$ )
Penne in a Rich "A La Vodka" OR A Cream Alfredo OR Homemade Marinara Sauce Gnocchi in a Quattro Formaggio Sauce OR Tortellin In A Homemade Marinara Sauce with Roasted Peppers and Garlic Chicken or Beef Chowmein with Fresh Vegetables

## Entree

(Choice of 3 - Plated Service $=$ One Selection Per Guest, Buffet $=$ All 3)

- Fuzion Roasted Chicken with Sautéed Onions \& Peppers
- AAA Tenderloin Roast Beef in a Brandy Peppercorn

Sauce*

- AAA Tenderloin Roast Beef au Jus*
- Ontario Chicken Breast in a Fresh Lemon Sauce
- Ontario Chicken Breast in a Mushroom Medley Cream Sauce
- Hand Breaded Chicken Parmigiana
- Caribbean Style Jerk Chicken with Gravy

Sides: Seasoned Parisian Potatoes OR Steamed Rice OR Saffron Turmeric Rice -Seasonal Mixed Vegetables - Dinner Rolls \& Butter
*Carving station available at extra cost, buffet service only.

## Dessert

Platinum Sweet Table + Swiss Chocolate Fountain and Dippers
(Combination of Sponge Cakes, Mousse Cakes, Tarts, Petit Fours, Pastries, Chocolate Covered Strawberries, Brownies, Cookies and a Garnishing of Fruits) Coffee \& Tea Service

Please note: Our goal is to provide the freshest and highest quality of ingredients, in that pursuit,we may be forced to substitute items on our menu.

