

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

- Salmon With Fresh Herbs and Butter
- Salmon with Lemon Dill Sauce
- Caribbean Red Snapper Escovitch
- Eastern European Hand Breaded Chicken Shnitzel
- Homemade Extra Creamy Butter Chicken
- Honey Glazed Roasted Ham with Fresh Apple Sauce
- Caribbean Style Curried Goat with Scallion
- South Asian Traditional Goat and Potato Curry

Dessert

Platinum Sweet Table + Swiss Chocolate Fountain and Dippers

*Carving station available at extra cost, buffet service only.

(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.