

WEDDING ELATION DINNER BUFFET – 2018 – Old Mill Toronto

(Approximately 1.5 hour's food service)

HORS D'OEUVRES

- Mini Chicken Wellington** Tender Chicken Morsels, Wild Mushrooms, Golden Puff Pastry
Mini Crab Cakes Cilantro Chili Reduction
Spinach & Feta Crisp Phyllo Pastry Filled with Feta Cheese & Garlic Sautéed Spinach

SALADS

- Quinoa Salad** with Tomatoes, Cucumbers, Red Onion, Yellow & Red Pepper Pesto Vinaigrette
Baby Salad Greens with Julienne Pickled Beets, Marinated Roma Tomatoes, Cucumber, Crumbled Goat Cheese & Sun-Dried Tomato Vinaigrette
Baby Spinach with Mandarin Orange Segments, Sliced Button Mushrooms, Hard Boiled Eggs & White Balsamic Vinaigrette
Asian Salad with Green Beans, Red Pepper, Red Onion, Shiitake Mushrooms, Snow Peas, Carrots, Bok Choy & Sesame Dressing
Fusilli Pasta Salad with Grilled Vegetables, Olives, Sun-Dried Tomatoes & Italian Dressing

DECORATIVE COLD PLATTERS

- Chilled Teriyaki Salmon** with Sweet Chili Mayonnaise
Antipasto Platter Grilled Asparagus, Red & Yellow Peppers, Green Zucchini, Eggplant, Balsamic Marinated Bocconcini Cheese

HOT ENTRÉES

Your choice of ONE pasta:

Wild Mushroom Ravioli
with Basil Garlic & Plum Tomato Sauce
with Parmesan Cheese

Butternut Squash Agnolotti
with Baby Spinach, Red Pepper, Parmesan
& Rose Sauce

Penne Pomodoro
with Spinach, Grilled Yellow Zucchini
& Reggiano Cheese

Your choice of TWO of the following:

(Add an additional hot item for \$6.75 per person)

**Roasted Tuscan Style
Chicken Supreme**
with Portobello Chianti
Demi-Glace

Baked White Fish
with Chardonnay Sauce

**Sweet Thai Chili Sauce
Pork Tenderloin**
with Julienne Peppers,
Cherry Tomatoes, Green
Onion & Sesame Seeds

Beef Tenderloin Tips
with Apple Jack BBQ
Sauce

**Southern Style Beef
Brisket**
with Bourbon Papaya BBQ
Sauce

The above selections include:

- Seasonal Vegetable Medley
Roasted New Potatoes with Rosemary & Fine Herbs
Assortment of Dinner Rolls & Sweet Butter

SWEETS

- Cheese Presentation with Traditional Garnishes
Seasonal Selection of Fruit & Berries
Cakes & Pies, Classic French Pastries, Chocolate Mousse, Panna Cotta
Coffee (Regular, Decaffeinated), Selection of Fine & Herbal Teas
Includes Complimentary Stationed Cake Cutting, Late Night Coffee & Tea

BEVERAGE SELECTIONS

- Host Bar** (5 hour maximum, Regular Brands)
Sparkling Wine Toast (1 glass per person)
Red & White Wine (2 glasses per person)

\$121.00 per person (minimum 60 people)
(Food \$71.00, Bar \$50.00)

*Chair Covers included at no charge with Food & Beverage Package
(\$45.00 + HST set up fee will apply for groups of less than 100 persons)*

*All prices subject to applicable sales taxes and gratuity
Prices are subject to change without notice*

*Final guarantee of attendance on all food functions is required three (3) business days prior to
the function date excluding holidays and the guarantee must not fall below the
minimum number required for the function room booked*

THE OLD MILL TORONTO 21 Old Mill Road, Toronto, Ontario M8X 1G5 tel: 416 236-2641 fax: 416-236-2749

www.oldmilltoronto.com