

Classic Package

Chef's Choice of Hot & Cold Hors D'oeuvres to be passed around during Guest Arrival

Appetizers

Assortment of Freshly Baked European Rolls and Butter
Choice of Chef's Award Winning Soup

Salad Selection

Three Green or Caesar or Baby Spinach

Pasta Selection

(Selection of One)

Penne, Fussily, Cheese Tortellini or Bowtie Pasta
Choice of Homemade Sauce
(Tomato Basil, Rose, Pesto, Ala Vodka or Alfredo Sauce)

Entrée

(Selection of One)

Boneless Skin on Breast of Chicken, Fresh Atlantic Fillet of Salmon, Slow Roasted Strip loin of Beef, French Cut Veal Chop,
Served with Roasted Potatoes and Seasonal Vegetables

Dessert

Your Choice of Freshly Made Desserts
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut & Displayed,
Assorted Cakes, Italian Style Pizza,
Fresh Carved Seasonal Fruit Display
Assorted European Pastries,
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar until 1am

Champagne Toast
Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

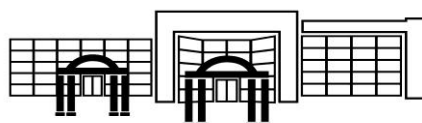
Décor & Accessory Package Includes

Floor Length Standard Tablecloths, Linen Napkins
Standard Chair Covers
Head Table, Receiving Line & Cake Table Décor



Upgrades

Deluxe Antipasto Bar.....\$12.00pp
(Substitute Hot & Cold Hors D'oeuvres)
Imported Beers (Heineken & Corona).....\$2.00pp
Before or After Dinner Liqueur.....\$4.00pp



BURLINGTON CONVENTION CENTRE