

# Classic Package

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

## Appetizers

Assortment of Freshly Baked European Rolls and Butter

Choice of Chef's Award-Winning Soups

## 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 Ioin of Beef, French Cut Veal Chop,

Served with Roasted Potatoes and Seasonal Vegetables

## Salad

Bowl of Three Green, Caesar, or Baby Spinach

## 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 5pm - 1am

Champagne Toast

Rye, Rum, Vodka, Gin, Scotch, Brandy,

Variety of Domestic Beers,

VQA Red and White Wine

Pop and Juices

Espresso

(Served at the Bar)

## Décor & Accessory Package Includes

Floor Length Standard Tablecloths, Linen Napkins

Standard Chair Covers

Head Table, Receiving Line & Cake Table Décor



## Upgrades

Antipasto Bar..... \$12.00pp

(Substitute Hot & Cold Hors D'oeuvres)

Imported Beers (Heineken & Corona) .....\$ 3.00pp

Before or After Dinner Liqueur.....\$ 7.00pp



BURLINGTON CONVENTION CENTRE