

# Dinner 1

M E N U

GRAND VICTORIAN CONVENTION CENTER



## RECEPTION

A fabulous assortment of Hot Hors D'oeuvres and Cold Canapés



## SOUPS

Caldo Verde, Lobster Bisque, Shrimp Bisque, Chicken and Rice, Cream of Vegetables, Minestone Soup, Roasted Squash, Asparagus Cream Soup, etc.



## SALADS

Tossed Garden Green, Classic Caesar, Greek Salad or Hand Picked Assorted greens with Champagne or Balsamic Vinaigrette



## MEATS

Meats are always garnished with Potatoes and Vegetables or Rice, Roast Striploin, New York 8oz. Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Prime Rib au jus  
Some Combinations are also available



## DESSERTS

Cheese Cake, White and Dark Chocolate Mousse Cake, Ice Cream Crepes, Tartufo, Crème Brule, Peach Melba, Ice Cream Log 'Baked Alaska', House Specialties Available Upon Request

Coffee, Decaffeinated Coffee and Tea



## SWEET TABLE

*(Optional - Add \$8.00 per person)*

Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits, Ice Sculpture Included



## HOST BAR

Champagne for Toasting, Wines, Beer, Spirits, Liqueurs, Espresso, and Cocktails



## LATE NIGHT STATION

Poutine, Sliders, chicken wings

### ALL PACKAGES INCLUDE

- Setup of Tables & Chairs
- 120" x 120" Table Clothes
- Napkins
- Access to Bridal Suites
- Buffet Service
- 1 Head Waiter
- White Glove Service
- Podium
- Soft Drinks, Coffee & Tea
- Coffe Lighting System
- Wedding and Event Planner