

HOLIDAY CELEBRATIONS 2012



MICHELANGELO

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



SILVER BELLS SIT-DOWN DINNER MENU

Rolls and Butter

Salad or Soup - Choice of One

Traditional Caesar Salad, Garden Green Salad with Raspberry Vinaigrette, Stracciatella, Cream of Broccoli, Minestrone, Cream of Leek & Potato

Dinner Entrée - Choice of One

Roast Turkey with gravy and Stuffing \$ 28.95

Grilled Salmon with lemon and herb essence \$ 29.95

Prime Rib of Beef au jus \$ 33.95

Grilled Breast of Chicken with a lemon and white wine sauce \$ 28.95

Cornish Game Hen rubbed with herb essence \$ 33.95

Grilled Filet of Beef Tenderloin \$ 37.95

Breast of Chicken Wellington with mushroom & sauce \$ 33.95

Beef Wellington with a three mushroom sauce \$ 39.95

Veal Parmigiana \$ 29.95

Chef's Selection of Seasonal Vegetables Served with Oven Roasted Potatoes

Dessert - Choice of One

Tiramisu, NY Style Cheesecake with Fruit Puree Topping, Chocolate Tartufo, Warm Apple Tart with ice Cream, Ice Cream Crepe with Warm Cherries

Freshly Brewed Coffee and Tea

Other menus can be created especially for your group. All prices are subject to 13% HST and 15% Service Charge.



SANTA'S CLASSIC FEAST MENU

Rolls and Butter

Salad

Fresh Garden Salad or Caesar Salad

Pasta - Choice of One

Fettuccini, Gnocchi, Tortellini, Farfalle, Pennine,
Home-made Lasagne, Home-made Manicotti, Home-made Cannelloni

Sauces - Choice of Two

Bolognese, Alfredo, Arrabiatta, Primavera, Pomodoro

Meat Entrees - Choice of Two

Roast Sirloin of Beef, Veal Parmigiana, Veal Scaloppini, Chicken Cordon Bleu Michelangelo,
Chicken Cordon Bleu Traditional, Chicken Florentine, Grilled Breast of Chicken, Roast Turkey

Oven Roasted Potato or Rice

Chef's selection of Seasonal Vegetables

Dessert - Choice of One

Ice Cream Parfait, Warm Apple Tart with Ice Cream, Ice Cream Crepe with Warm Cherries
Freshly brewed Coffee and Tea served at tableside.

\$39.00 per person plus 13% HST and 15% Service Charge



DECK THE HALLS BUFFET MENU

Fresh Bread with Butter

Crudités with dip

Salads

Pasta Salad

Fresh Garden Salad

Caesar Salad

Add Seafood Salad, Marinated Vegetables, and Tomato Salad for \$3.00 per person

Hot Entrées - Choice of Two

Homemade Lasagna alla Bolognese, Homemade Vegetarian Lasagna, Cannelloni and/or Manicotti, Cheese Tortellini with Pomodoro Sauce, Boneless Breast of Grilled Chicken with a lemon-wine sauce, Baked Filet of sole with lemon and leek and onion garnish, Roast Loin of Pork, Hand Carved Glazed Christmas Ham, Hand Carved Roast Turkey with Stuffing

Oven Roasted Potato or Rice

Chef's selection of Seasonal Vegetables

Assorted Cakes and Pastries

Fresh Fruit Display with Cheese Board

Freshly Brewed Coffee & Tea

\$ 29.95 per person plus 13% HST and 15% Service Charge



WINTER WONDERLAND BUFFET

Fresh Bread with Butter

Crudités with dip

Salads

Seafood Salad

Marinated Vegetables

Pasta Salad

Tomato Salad

Fresh Garden Salad

Caesar Salad

Hot Entrées - Choice of Three

Homemade Lasagna alla Bolognese, Homemade Vegetarian Lasagna, Cannelloni and/or Manicotti,
Cheese Tortellini with Pomodoro Sauce,

Boneless Breast of Grilled Chicken with a lemon-wine sauce, Baked Filet of sole with lemon and
leek and onion garnish, Roast Loin of Pork,

Hand Carved Glazed Christmas Ham, Hand Carved Roast Turkey with Stuffing

Oven Roasted Potato or Rice

Chef's selection of Seasonal Vegetables

Assorted Cakes and Pastries

Fresh Fruit display with cheese board

Freshly Brewed Coffee & Tea

\$ 34.95 per person plus 13% HST and 15% Service Charge



BEVERAGE SERVICES

Standard Open Bar - (Minimum of 100 People)

Michelangelo's open bar service consists of the following:

Imported Red and White house wines are served throughout dinner and wine is made available to guests until the conclusion of the bar service. Seven types of liquor are served from the bar: Rye, Light Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps. Six to seven brands of domestic beer are available throughout the evening. A selection of diet & regular soft drinks, orange, clamato & cranberry juices are also included. A Fully trained and uniformed bartender will staff the bar for the duration of your event and is responsible for all clean up.

Duration of 7 continuous hours.

\$ 25.00 per person – 1:00 am Close. Price Valid only with Catering Order

Consumption Host Bar

The following prices are inclusive of tax.

Liquor \$5.00 per oz.

House Imported Wine \$ 5.00 per glass

Bottled Beer \$ 5.00 per bottle

Soft Drinks \$ 2.00 per glass, \$4.50 per pitcher

Liquor consumption is calculated by our counter system. All free poured bottles are calculated to the nearest tenth of a bottle. The above prices include glassware, mix and ice.

Cash Bar

The following prices are inclusive of tax.

Liquor \$5.00 per oz.

House Imported Wine \$ 5.00 per glass

Bottled Beer \$ 5.00 per bottle

Soft Drinks \$ 2.00 per glass, \$4.50 per pitcher

Punch

Fruit Punch \$ 45.00 per 50 serving, \$ 80.00 per 100 servings

Liquor Punch \$ 80.00 per 50 servings, \$150 per 100 servings

Both punches are served in punch bowls with champagne glasses and are refreshed for the duration of the event.

Wine Selections

The wine selection varies from event to event, based on the client's preference.

Any wine available from the LCBO or wine distributor can be obtained for the event. Please note a minimum of one-month notice is required by our Catering Office to procure your selections.

Catering Bar Service operates according to LLBO Regulations.

All bars close at 1:00am sharp unless otherwise ordered.

All alcohol service must be finished by 2:00am.