

# SOCIAL HOSPITALITY PACKAGES



**MICHELANGELO**

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



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## THE CLASSIC

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Multi Stationed Buffet Presentation

**Appetizer - Choice of One**

**Melon, Prosciutto & Bocconcini** - Simple yet elegant, this appetizer consists of a slice of cantaloupe melon served beside a generous portion of aged Italian prosciutto and a bocconcini cheese ball.

**Antipasto Caprese** - Served individually, tomato slices sprinkled with herbs and artfully arranged with slices of bocconcini cheese to create a light appetizer

**Pasta - Choice of One** - Pennine, Fettuccini, Fusilli, Tortellini, Gnocchi, Farfalle

**Sauce - Choice of One** - Pomodoro, Bolognese, Alfredo, Vodka, Primavera

**Main Entree - Choice of One**

**Grilled Breast of Chicken**

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, madiera wine or pink peppercorn champagne sauce.

**Chicken Cordon Bleu Michelangelo**

A new twist on an old favorite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce.

**Chicken Cordon Bleu Traditional**

Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced.

**Chicken Florentine**

Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection. This entrée makes a great addition to any special occasion's menu.

**Seasonal Vegetables, Oven Roasted Potato Quarters, Garden Salad, Greek Salad or Caesar Salad**

**Dessert - Choice of One**

Chocolate Parfait, Strawberry Parfait, Raspberry Parfait, Lemon Sherbet, Orange Sherbet

**Freshly baked Rolls and Butter**

**Freshly Brewed Coffee and Tea table service**

\$40.00 per person plus 13% HST & 15% Service Charge.

Add second meat entree for \$ 4.50 per person

Based on a 5 hour hall rental and a minimum of 100 guests.

Sunday through Fridays the entire year and Saturdays from January through April.

**Roast Beef**

Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in large, generous

**Veal Picata**

Thin Slices of white veal sautéed to perfection and showered with tangy lemon sauce.

**Veal Scaloppini**

Tender slices of veal, sautéed and then baked in light brown gravy.

**Veal Roast**

Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce.

**Veal Parmigiana**

Breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

**Veal Saltimbocca**

Delicate slices of white veal combined with aged Italian prosciutto, sautéed and then baked in a lemon and white wine sauce.



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## A LA CART SIT-DOWN DINNER

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Multi Stationed Buffet Presentation

Each dinner price includes your choice of soup or salad, one main entrée, and dessert.

Salad or Soup - Choice of One

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

Entrée Selections - Choice of One

6 oz. Prime Rib of Beef - \$32.95

Prime Grade 'AAA' beef is oven roasted then hand carved. Served in all beef gravy.

Beef Wellington - \$39.95

A 6-ounce Prime beef tenderloin is spiced then topped with a special mushroom ragout then wrapped and baked in a light pastry shell drizzled with an herb & mushroom sauce.

Grilled Breast of Chicken - \$25.95

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, mediara wine, or pink peppercorn champagne sauce.

Breast of Chicken Wellington - \$32.95

A boneless 6oz breast of chicken accompanied by a ragout of wild mushrooms wrapped and baked in a light pastry shell drizzled with a mushroom gravy.

Seasonal Vegetables and Potato or Rice

Dessert - Choice of One

Tiramisu, NY Style Cheesecake with Fruit Puree Topping, Assorted Pastry Tray, Ice Cream Crepes 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

Based on 5 hour hall rental and a minimum of 100 dinner guests

Grilled Filet of Beef Tenderloin - \$37.95

Salmon Steak - \$29.95

Our salmon steaks are hand carved by our chef, delicately spiced, and then grilled to perfection.

Cornish Game Hen - \$ 32.95

Rubbed with herb essence

Veal Roast - \$32.95

Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce.

Veal Parmigiana - \$24.95

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.



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## BUFFET DINNER

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Pasta Salad, Fresh Garden Salad, Caesar Salad, Crudités with dip

### Hot Entrée - Choice of Two

#### Homemade Lasagna alla Bolognese

Fresh pasta noodles, layered with spiced ground veal, beef, pork and Parmigiano and mozzarella cheeses and covered with our plum tomato sauce.

#### Homemade Vegetarian Lasagna Text

#### Cannelloni and/or Manicotti

Fresh Pasta tubes filled with spiced ground beef, pork and mozzarella cheese or filled with fresh ricotta cheese and spinach, then baked in our plum tomato sauce.

#### Cheese Tortellini with Pomodoro Sauce

Home-style bite sized pasta noodles, filled with ricotta cheese and spinach.

#### Baked Filet of Sole

Our sole is spiced and breaded, then baked. Served with lemon wedges with lemon and leek and onion garnish.

#### Herbed Roasted Chicken

Whole chickens are lightly spiced to enhance their natural flavor. Roasted whole to a golden brown and served portioned.

#### Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, mediana wine or pink peppercorn champagne sauce.

#### Roast Loin of Pork

Michelangelo's pork tenderloin is marinated in a special wine and herb mixture then slow roasted to medium to medium well done. The pork loin is then hand carved and served au jus.

#### Hand Carved Glazed Ham

#### Hand Carved Sirloin of Beef

Tender cuts of prime Grade 'AAA' beef is hand carved and lightly seasoned with our special mix of spices, then cooked to perfection.

Seasonal Vegetables and Potato or Rice

Fresh Rolls with Butter

Assorted Cakes and Pastries

Fresh Fruit Display and Cheese Board

Freshly Brewed Coffee & Tea

\$ 29.95 per person plus 13% HST and 15 % service charge

Based on a minimum of 100 dinner guests



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## BEVERAGE SERVICE

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### Standard Open Bar

Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.

Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices.

A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up. Duration of 4 continuous hours.

\$ 20.00 per person plus 13% HST and 15 % service charge. Price Valid only with Catering Order.

### Host Bar Consumption

Standard Liquor: Rye, Rum, Vodka, Gin, Brandy & Scotch - \$ 4.25 per one-ounce drink

Domestic Beer and Ales - \$4.25 per bottle

Premium Liquor: Peach Schnapps, Grappa, Sambucca, Bailey's Irish Cream, Tequila - \$ 4.75 per one-ounce drink

Red and White Wine - \$4.25 per glass, \$20.00 per 1 litre bottle

Soft Drinks - \$2.00

Mineral Water - \$4.75

All prices include tax and service charge

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

Standard Liquor: Rye, Rum, Vodka, Gin, Brandy & Scotch - \$ 5.00 per one-ounce drink

Domestic Beer and Ales - \$5.00 per bottle

Premium Liquor: Peach Schnapps, Grappa, Sambucca, Bailey's Irish Cream, Tequila - \$ 5.50 per one-ounce drink

Red and White Wine - \$5.00 per glass, \$20.00 per 1 litre bottle

Soft Drinks - \$2.00 per glass, \$4.75 per pitcher/bottle

Mineral Water - \$4.75

All prices include tax and service charge

A bartender fee of \$100.00 may apply to any bar package.

Please discuss options with your Catering Manager.



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## BEVERAGE SERVICE CONT.

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### 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 liquor service must end no later than 2:00am

### Decor

Your choice of coloured linen tablecloths and napkins, an elevated sheer draped head table and elegant fabric backdrop included.

A podium and microphone will be set up and a stereo system is available for background music.

Elegance white, ivory or black chair covers are available at a cost of \$2.00 per chair.