

# RECEPTION MENU



**MICHELANGELO**

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



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## RECEPTION HORS D'OEUVRES

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### **Cold Hors d'Oeuvres**

**(Minimum Order of 50 Pieces per item)**

- Smoked Salmon with Cream Cheese Canapé
- Lobster Medallion Canapé with Caviar
- Prosciutto-Wrapped Italian Bread Stick
- Pâté de Foie Gras
- Chilled Jumbo Shrimp Shooter
- Bocconcini, Tomato, and Basil on Toasted Italian Bread
- Oyster Shot
- Crostini with Brushetta and Olive Pâté
- Polenta Crostini with Mild Mushroom Compote

### **Hot Hors d'Oeuvres**

**(Minimum Order of 50 Pieces per item)**

- Miniature Beef Wellington
- Miniature Chicken Wellington
- Mini Crab Cakes with Pepper Aioli
- Mini Potato Cakes with Goat Cheese
- Beef or Chicken Satay with Spicy Thai Sauce
- Coconut Jumbo Shrimp with Michelangelo Cocktail Sauce
- Spanakopita
- Crab Filled Mushroom Caps
- Oriental Mini Egg Rolls with Plum Sauce
- Mini Spring Rolls with Spicy Dipping Sauce
- Prosciutto and Phyllo Wrapped Asparagus
- Caribbean Corn Fritters

### **Michelangelo's Grand Hors d' Oeuvres and Antipasto Bar Reception**

Stylish and chic, the Michelangelo Grand Hors D'oeuvres and Antipasto Bar will set the mood for your evening right from the start. Guests mingle while partaking of the delicacies of our fully serviced, antipasto bar buffet. A wide variety of items that include, various marinated vegetable dishes, mussels, seafood salad, crab salad, olives, bocconcini cheese, sliced tomatoes and mozzarella. Hot hors d 'Oeuvres include mini egg rolls, teriyaki meatballs and cheese balls and a pan seared jumbo shrimp station freshly prepared by our staff in the room. Also includes an assortment of fresh deli meats and cheeses and freshly sliced prosciutto. There is sure to be more than enough items to satisfy the most discriminating tastes.



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## RECEPTION BOUTIQUE STATIONS

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### **International Cheese Board Display**

Bocconcini, Montrachet, Brie, Cheddar, Gruyere, Stilton, St. Andre and Boursin Cheeses Garnished with Fresh Fruit

### **Fresh Fruit Display**

Sliced Fresh Seasonal Fruit and Berries

### **Ontario Vegetable Market**

Celery, Carrots, Cucumbers, Green and Red Peppers, Cherry Tomatoes, Radishes, Scallions, Zucchini, Cauliflower and Broccoli. Served with Fresh Onion and Ranch Dips

### **Soup Counter - Choice of One**

Lobster Bisque, Leek and Potato, Stracciatella, Cream of Broccoli

### **Sliced Smoked Salmon Board**

(May be Substituted for Another Smoked Fish), Smoked Atlantic Salmon served with Capers, Sweet Onion Salad and Lemon Wedges, Miniature Pumpernickel and Rye Slices

### **Stir-Fry Station**

Chinese Broccoli, Snow Peas, Carrots, Shitake Mushrooms, Celery, Water Chestnuts, Young Corn and Scallions Seasoned with Garlic, Ginger and Soy Sauce

### **Vegetarian**

Add Chicken, Beef, or Shrimp

### **Seafood Boutique**

Lobster Medallions, Jumbo Garlic Shrimp, Alaskan King Crab Legs, Crab Claws, Spicy Mussels, Fresh Clams and Oysters on a Half Shell, Served on Ice with Cocktail Sauce, Lemon Wedges and Tabasco Sauce

### **Pasta Action Boutique - Choice of Two**

Wild Mushroom Ravioli with Creamy Panna Sauce, Pennine alla Vodka, Fusilli al Pomodoro, Farfalle alla Carbonara  
Cheese Tortellini alla Bolognese, Rigatoni Arrabbiata

### **Tavola di Antipasti**

Fresh mozzarella di Buffalo with Vine-Ripened Tomatoes, Fresh Basil and Virgin Olive Oil, Prosciutto with Fresh Melon, Grilled Italian Herb Marinated Vegetables Served Chilled, Mild Capicollo and Genoa Salami, Grilled Olive Oil Marinated Artichoke Hearts, Assorted Olives, Crostini with Bruschetta and Hummus, Olive Oil Marinated White Mushroom Caps, Hot Banana Pepper Rings, Grilled Eggplant

### **Carving Boutique Stations**

Roasted Leg of Lamb, With Oregano, Virgin Olive Oil, Garlic, Herbs and Natural Jus, Served with Miniature Artisan Rolls

### **Whole Roasted Turkey**

Rosemary, Garlic and Herbs, Cranberry and Turkey Gravy, Served with Miniature Artisan Rolls

### **Beef Tenderloin**

With Peppercorn Sauce and Creamy Horseradish, Whole Grain Mustard and Mayonnaise, Served with Miniature Artisan Rolls

### **Roasted Prime Rib**

Boneless Rib Eye Served Au Jus, Horseradish, Whole Grain Mustard and Mayonnaise, Served with Miniature Artisan Rolls

### **Roasted Ponderosa Hip of Beef**

Whole Grain Mustard and Mayonnaise, Served with Miniature Artisan Rolls, Poached Salmon Baked in Brioche  
Served with Champagne Dill Sauce

### **Pork Tenderloin or Stuffed Pork Tenderloin**

Whole Spit-Roasted Porketta, Rosemary, Garlic, Basil and Thyme Rub, Spicy Marinated Peppers and Tomato  
Served with Soft Kaiser Buns

**Each Boutique requires a carving attendant with a \$100.00 carving attendant fee.**



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## SWEET, SWEET & SWEET TABLE

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### **European Sweet Table**

A substantial buffet consisting of fresh fruit, red and white bread pizza slices, and a selection of pastries. Served alongside Coffee and Tea.

### **Michelangelo's Grand Sweet and Fruit Table**

Elaborately carved seasonal fruit displays and attractive French mini pastry and chocolate trays combined with an assortment of Crevieller's Signature gourmet cakes and torts, all served by candlelight. Dry ice and lighting effects complement your personalized ice sculpture and create a breathtaking display. Fruits consist of watermelon, cantaloupe, honeydew melons, fresh strawberries, kiwi, pineapple, green and red grapes, figs, cherries and cactus pears. Served with coffee and tea.

### **Michelangelo's Royal Sweet and Fruit Table**

An attractive display of carved seasonal fruits combined with a wide variety of specialty cakes and pastries served by candlelight. This sweet table is sure to please the eye and the pallet, as well as being the perfect final touch to your wedding reception meal service. Served alongside fresh coffee and tea.

Fruits consist of watermelon, cantaloupe, honeydew melons, fresh strawberries, kiwi, and pineapple, green and red grapes.

### **Seafood, Fruit and Sweets Buffet**

This elegant buffet consists of the best nature and the bakery has to offer. Seafood items consists of boiled baby lobster halves, cracked snow crab, spicy mussels, shrimp in tomato sauce with rice and peel and eat shrimp. Fruit items consist of carved fruit displays of watermelon, cantaloupe and honeydew melons, fresh strawberries, kiwi, pineapple, green and red grapes, figs, cherries, cactus pears and fruit dip. Complemented by assorted pastries and torts. Served alongside coffee and tea.

Please note that some fruit items may not be available due to seasonal availability.

### **Simplicity Buffet**

The alternative to the larger sweet tables, Assorted trays of seasonal fruits consisting of red and green grapes, pineapple, strawberry and kiwi served alongside a delicious selection of pastries accompanied by coffee and tea service.

**Please note that some fruit items may not be available due to seasonal availability.**