

Bride to Be Package

COCKTAIL RECEPTION:

Sparkling Non-Alcoholic Cocktail Station Upon Guest Arrival

THE MENU:

Freshly Baked Variety of Warm Organic Rolls with Churned Butter

APPETIZER SERVED INDIVIDUALLY:

Individual Antipasto (Aged Italian Prosciutto, Cantaloupe, Bocconcini, Green & Black Olives, Roasted Red Peppers & Marinated Mushrooms)

PASTA COURSE:

Platters of Bowtie, Penne or Fusilli Pasta Topped with a Tomato Basil, Blush or Primavera Sauce Topped with Freshly Grated Parmesan

CHOICE OF ONE MAIN ENTRÉE SERVED INDIVIDUALLY

Chicken Laura Secord

Lightly Breaded Oven Roasted Stuffed with Ham & Mozzarella Cheese Topped with a Warm Cranberry Jus

Chicken Florentine

Stuffed with Spinach Topped with White Béchamel Sauce

Tuscan Chicken

Stuffed with Roasted Red Pepper, goat cheese, Artichoke and fresh basil
Topped with a Roasted Artichoke Veloute

Herb Crusted Tilapia

With Grilled Fennel & Tomato Concasse

Roasted Herb Crusted Chicken Supreme

Topped with a Roasted Red Pepper Veloute

Accompanied by ROASTED RED SKIN HERB & GARLIC **OR** MASHED POTATOES & SEASONAL VEGETABLES

Marquis House Salad Bowls Tossed in a Honey Balsamic Vinaigrette

CHOICE OF ONE DESSERT:

French Vanilla Crepe Baskets with White Chocolate Mousse & Seasonal Fruit
Chocolate Brownie Sundaes
Fresh Strawberry Parfait with Belgian Chocolate Shavings
Marquis All Occasions Cake
Chocolate, Vanilla or Lemon
Coffee & Tea Service

PACKAGE INCLUSIONS:

Choice of Upgraded Tablecloths & Napkins • White or Ivory Chair Covers •
All Male Waitstaff & Ushers at Entrance • Red Carpet Entry
Colour Up-Lighting Behind Head Table • Deluxe Set up of all your table ware according to your desired colour scheme • Royal Doulton Plateware and Marquette Cutlery • Marquis Centerpiece • A Selection Of Marquis Money Boxes • Exclusive Maître D' To Ensure That Your Event Is A Success •
Professionally Trained And Uniformed Wait Staff • Microphone & Podium* • Ample Parking*