



The Portuguese Wedding Package

A Variety Of Fresh Amaretti Cookies And Liqueurs At Reception

A Variety Of Hot And Cold Appetizers Served Butler Style For 1 Hour During Reception

Soup

Caldo Verde Or Shrimp Bisque

Pre Main

(Choice of One)

Fillet Of Sole With Seafood Rice Served With Mesculin Salad

Entrée

(Choice of Two)

Grilled New York Strip Loin		Chicken Francese		Veal Marsala
Slow Roasted Prime Rib Au Jus	✧	Mediterranean Chicken Supreme	✧	Veal Piccata
		Chicken Alla Parmigiana		Veal Francese

Choice Of Seasonal Potatoes And Fresh Cut Vegetables

Dessert

(Choice of One)

Ice Cream		Specialty Desserts
Tartufo		Tirmisue
Carmel Cluster	✧	Assorted European Pastry
Lemon Bombetta		Cheese Cake
Fruit Shaped Ice Cream		

Coffee And Tea

Portuguese Seafood And Sweet Table

A Selection Of Portuguese Seafood Classics. To Include Whole Lobsters, Dungeoness Crab, Black Tiger Shrimp, Clams, Mussels And Cod Croquetts. Assorted Pastries, Natas, Cakes, Crème Carmel, Artfully Displayed Fresh Fruit Of Season
Coffee And Tea

Deluxe Open Bar (7 Hours)

Champagne Toast, Red And White Bottles Of Wine Per Table Replenished Throughout Dinner.
Bottled Water, A Selection Of Domestic & Imported Beers, Spirits And Liqueurs.

Per Person Plus HST