



Corporate Buffet Dinner Packages

Freshly Baked Variety of Warm Organic Rolls with Churned Butter

AN ASSORTMENT OF SALADS

INCLUDES CHOICE OF 2:

Marquis House Salad topped with Honey Balsamic Vinaigrette
Leafless Greek Salad Fresh Garden Tomato, Cucumber, Feta & Olives Served with a Creamy Oregano Dressing
Caesar Salad

CHOICE OF 1 PASTA:

Choice of Penne, Rigatoni, Farfalle, Fusilli
in Your Choice of Tomato Basil, Rose, Creamy Alfredo, or Primavera

CHOICE OF 2 MAIN ENTRÉE(S):

Grilled Boneless Breast of Chicken with Choice of House Made Lemon White Wine, Roasted Red Pepper Veloute or Mushroom Cream Sauce
Medallions of Beef au jus
Veal Parmigiana
Roasted Rosemary Chicken
Roasted Porkloin Glazed with a Port Wine Sauce
Basa Filet Garnished with a Tomato, Onion, Garlic, Black Olive Concasse

SERVED WITH YOUR CHOICE OF:

Roasted Rosemary Red Skin Potatoes, Garlic Mashed Potatoes or Rice Pilaf
and Fresh Grilled Vegetables

CHOICE OF ONE DESSERT:

Assorted Dessert Bars, Fresh Fruit Display
Mini Cheesecakes and Pastries, or Dark Chocolate Mousse Cups
Coffee & Tea Service

ALL DINNERS INCLUDE FRESHLY BREWED COFFEE, TEA, SOFT DRINKS & BOTTLED WATER
MINIMUM NUMBER OF GUESTS IS BASED ON ROOM SELECTION PER LOCATION

PACKAGE INCLUSIONS:

FULL LENGTH LINEN TABLECLOTHS • YOUR COLOUR CHOICE OF LINEN NAPKINS
COMPLETE DELUXE SET-UP OF ALL TABLEWARE TO INCLUDE
ROYAL DALTON PLATE WARE & MARQUETTE SILVERWARE
EXCLUSIVE MAÎTRE D' TO ENSURE THAT YOUR EVENT IS A SUCCESS
PROFESSIONALLY TRAINED AND UNIFORMED WAIT STAFF
WIRED MICROPHONE & PODIUM* • AMPLE PARKING*
REGISTRATION TABLES & WATER STATION
COMPLIMENTARY HIGH-SPEED WIFI & ONE (1) FLIPCHART
COMPLIMENTARY LOCAL CALLS & PHOTOCOPIES (UP TO 25 SHEETS)

ALL PRICES ARE SUBJECT TO HST