



*The*  
**BRIGHTON**  
Convention & Event Centre Inc.

## ***GRAND BACCUS MENU SELECTIONS***

### ***Hors D'Oeuvres Selections Served with Dipping Sauces & Frozen Mocktails***

*(Choice of 4 varieties for 1 hour )*

*Rice Arancini with Marinara Sauce  
Spinach & Feta Spanakopita Phyllo Triangles  
Prosciutto Wrapped Asparagus  
Bahamian Coconut Shrimp  
Chicken Satays  
Beef Satays  
Mini Vegetable Samosas  
Crab cakes  
Caribbean Jerk Chicken Wings  
Thai Lettuce Wraps  
Roasted Garlic Hummus with Pita Chips*

## ***Salad Selections***

*Garden Salad with Colourful Vegetable Julienne & Balsamic Vinaigrette*  
*Classic Caesar Salad with Romaine Hearts, Garlic Croutons & Parmigianino Shavings*  
*Baby Spinach & Frisee Lettuce with Dried Cranberries, Mandarin Orange & Toasted Almonds Drizzled with a Citrus Poppyseed Dressing*  
*Iceberg Lettuce with Kalamata Olives, Feta Cheese, Chunks of Cucumber, Tomato, Red Onion & Drizzled with Extra Virgin Olive Oil & Oregano*  
*Boston Bibb & Frisee Lettuce with Strawberry Hearts and Toasted Sunflower Seeds Citrus Raspberry Vinaigrette*  
*Mediterranean Antipasto Plate:*  
*Grilled Peppers, Zucchini & Eggplant, Prosciutto, Olives, Bocconcini, Pickled Vegetables*

## ***Soup Selections***

*Chicken & Rice Soup with Spinach (Egg & Parmesan Cheese Optional)*  
*Butternut Squash Soup*  
*Cream of Asparagus or Wild Mushroom Soup*  
*Rustic Tuscan Vegetable & Bean Soup*  
*Yukon Potato Soup with Fresh Leeks & Pancetta Bacon*  
*Italian Wedding Soup*

## ***Pasta Selections***

*Penne Noodles with Tomato & Basil Sauce or (Vodka) Rose Sauce*  
*Fettuccine Noodles with Marinara Sauce or Bolognese Meat Sauce*  
*Cheese Filled Tortellini with Béchamel Cream Sauce*  
*Ricotta Cheese & Spinach Manicotti Cream Sauce*  
*Farfalle Bowties with Fresh Asparagus Tips, Cherry Tomatoes, Lemon Zest, Extra Virgin Olive Oil & Roasted Garlic with Sun Dried Tomato Spread*  
*Arborio Risotto with Fresh Asparagus or Wild Mushrooms*  
*Cheese & Spinach Rotollo with Béchamel Cream Sauce*  
*Veal Ravioli with Mushroom Cream Sauce or Tomato Bolognese Sauce*

## ***Main Course Entree Selections***

*Stuffed Breast of Chicken with Spinach & Wild Mushrooms  
with a Julienne Sauce*

*Rosemary Roasted Supreme of Chicken Breast with Fresh Herbs Sauce*

*Herb Encrusted Breast of Chicken with Lemon Sauce*

*Veal Tenderloin Medallion with Wild Mushroom Marsala Wine Sauce*

*Broiled Filet of Salmon with Lemon Caper Sauce*

*Grilled Beef Tenderloin Medallion with Portobello Peppercorn Sauce*

*Slow Roasted Prime Rib of Beef with Herbs & Jus Natural (Single Entree Item) \*\*extra charge*

*Frenched 12 oz Veal Chop with Fresh Herbs Seasoning (Single Entree Item)*

***All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables***

*Vegan & Vegetarian Selections available upon request.*

*Kosher & Halal Meals catered to upon request*

## ***Dessert Selections***

*Tiramisu Cake with Vanilla Cream Sauce & Fresh Blueberries*

*New York Style Cheesecake with Swiss Milk Chocolate Drizzle & Strawberry Hearts*

*Lemon & Raspberry Sorbet in Martini Glass with Star Fruit & Wafer Biscuits*

*Tartufo Ice Cream with Colourful Berries & Crème Anglaise*

*Ice Cream Crepe with a Chocolate Dipped Strawberry,  
drizzled with Chocolate & Raspberry Coulis*

*Apple Caramel Cheesecake served with Warm Vanilla Cream Sauce*

*Freshly Baked Assorted Pastries & Squares add \$25 per Table*

*Fresh Tropical Fruit Platter add \$35 per Table*

## ***Enhancements Selections***

### ***Fresh Tropical Fruits or Wild Berries Station***

*Crème Anglaise, Chocolate Sauce, Caramel, Brown Sugar & Granola*

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### ***Swiss, Dark, Milk or White Chocolate Fountain*** (minimum 100 guests)

*with Strawberries, Pineapples, Bananas*

*and a choice of Vanilla Pound Cake, Marshmallows or Lady Finger-Cookies*

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### ***Belgian Waffles***

*with Fresh Berries & Condiments*

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### ***Late Night Sweet Boutique***

*An Assortment of Cakes & Tortes, Italian Pastries, Freshly Baked Cookies, Ovation Chocolate Mints,*

*Assorted Fruit Candies, Fresh Tropical Fruit Display*

*Coffee & Tea Station*

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### ***International Cheese Board***

*Cheddar, Swiss, Gruyere, Gouda, Stilton, Fontina, Camembert, Brie, Bocconcini, Edam*

*with Wafer Crackers, Breadsticks & Crostini Rounds,*

*Fresh Grapes, Dried Fruits & Deluxe Assorted Nuts*

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### ***Hot Dogs and Fries Station***

*Gourmet hot dogs served with fresh cut fries*

*Garnished with Tomato Slices, Pickles, Banana Peppers & Condiments*

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### ***Asian Noodle Station***

*Assortment of various Asian Shanghai, Singapore, and Cantonese Noodles with*

*Condiments of Green Onions, Cilantro, Basil, Peanuts and Hot Sauce*

*Served with Chopsticks in Chinese Take-out Boxes*

**Brighton Convention & Event Center**

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### **Deluxe Antipasto Station**

*Assorted Breads, Flatbreads & Pita Bread,  
Pickled Giardeniera; Grilled Aubergine, Summer Squash & Grilled Colourful Peppers;  
Herbed Artichokes; Kalamata & Jumbo Green Olives; Hummus & Tzatziki Dips  
Feta Cheese with Extra Virgin Olive Oil & Fresh Oregano;  
Cured Prosciutto, Italian Salami, Cured Italian Sausage;  
International Cheese Board; Marinated Field & Oyster Mushrooms;  
Caprese Salad (Tomato, Basil & Bocconcini), Tuscan Bean Salad;*

#### **Plus a Choice of Four of the Following**

*Black Tiger Cocktail Shrimp  
Grilled Calamari with Mediterranean Salsa, Black Olives & Capers  
Italian Sausage with Tomato, Onions & Peppers  
Pickled "Frutti di Mare" Fish Salad (served cold)  
Smoked Salmon with Capers & Garnishes  
"Zuppa di Pesce" Assorted Shellfish (served hot)*

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### **Greektown Saganaki Flambé Station\***

*Greek Cheese Flambé By Chef  
served with Tzatziki, Olives, Pickled Vegetables & Fresh Pita Bread*

*\*Inside Hall A only*

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### **Sushi & Sashimi Station**

*Chef preparing Nigiri-sushi, Maki-sushi, & Sashimi  
with Soy Sauce, Wasabi Paste & Pickled Ginger*

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### **Barbecue Station\***

*Shrimp, Beef, Chicken, Lamb & Sausage Satays  
served with Tzatziki Sauce, Fresh Lemon & Pita Bread*

*\* Hall A only*

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### **Mini Sliders & Fresh Cut Fries Station**

*Choice of chicken, beef or turkey sliders  
Garnished with Tomato Slices, Pickles & Condiments*

### **Roasted Porchetta & Corona Station**

*Fresh Crusty Rolls, Hot Peppers, Tabasco, Olives, Horseradish, Worcestershire Sauce  
Ice Bucket with Corona Beers, Fresh Limes to Quench the Fire*

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### **Smoked Meats & Assorted Deli Station**

*Montreal Style Smoked Meat, Roast Beef, Italian Salami, Prosciutto, Swiss Cheese  
served with Fresh Breads, Mustards, Coleslaw, Olives, Hot Peppers & Dill Pickles*

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### **Assorted Gourmet Pizzas Station**

*THE BOSS - prosciutto slices, green olives, & bocconcini cheese, mozzarella  
GRILLED CHICKEN - chicken, onions, sundried tomato pesto, parmesan cheese & red peppers.  
HAWAIIAN - ham, bacon strips, pineapple, mozzarella & cheddar cheese.  
ALFREDO - Yukon Gold Potatoes, Olive Oil, Fresh Rosemary & Oregano*

***Accompanied with Tossed Garden Salad or Caesar Salad***  
*All Gourmet Pizza's will be finished & topped with Mozzarella Cheese*

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### **Portuguese Seafood Buffet & Sweet Table**

*Baby Boiled Lobsters, Dungeness Crab, Mussels, Cod & Shrimp Patties,  
Shell on Shrimps with Pimento Paste, Calamari,  
Includes Fresh Fruits, Cakes, European Pastries, Gourmet Cookies & Portuguese Custard Tarts*

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### **Gourmet Poutine Station**

*served with Cheese Curds, Gravy, Cheddar Mornay Sauce, Caramelized Onions,  
& Bacon Bits*

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### **Grilled Cheese Station**

*Double Cheddar Cheese; Cheddar Cheese & Bacon Slices;  
Prosciutto & Swiss Cheese; Gruyere & Wild Mushrooms.*

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### **Hand Carved Ice Sculptures**

*\$350.00 each*

## **VEGETARIAN & VEGAN OPTIONS**

### ***Vegan Strudel***

*Grilled vegetables combined with a flavourful paste of rich spices and herbs wrapped in crisp layers of phyllo pastry.*

### ***Basil-Balsamic Glazed Vegetable Kebabs***

*Glazed Roasted Vegetables on a Bed of Fresh Basmati rice or Aside Roasted Potatoes and Fresh Seasonal Vegetables*

### ***Grilled Portobello***

*Grilled Portobello with Baked Goat Cheese & Toasted Almonds  
on Roasted Vegetable Ragout*

### ***Vegetable Ratatouille***

*Variety of fresh vegetables stewed in tomato sauce and  
served over warm flakey puff pastry*