



THE BRIGHTON 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
Vegetable Spring Rolls.
Bahamian Coconut Shrimp
Chicken Satays
Beef Satays
Mini Vegetable Samosas
Assorted California Rolls, Wasabi & Soya Sauce
Thai Lettuce Wraps
Roasted Garlic Hummus with Pita Chips
Mini Meatballs Marinara
Smoked Salmon pinwheels w/cream cheese
Zucchini Sticks
Mozzarella Sticks

Premium Selections

Salmon Skewers with poppyseed dressing \$2.50 per piece
Cherry Tomatoes & Bocconcini Skewer \$1.75 each
Mini Crab Cakes \$2.75 each
*Oyster Bar (Kusshi, Malpeque) \$2.75 each *minimum 100 pieces*
Mini Lamb Chops \$2.75 per piece
Shrimp Cocktail in shooter glass \$1.50 each

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 & Greek Feta Dressing
Greek Village Salad – Marinated Cucumbers, Onions and Tomatoes
Watermelon Salad with Feta Cheese
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

*Butternut Squash Soup *Vegan*
Cream of Mushroom
Cream of Broccoli
*Rustic Tuscan Vegetable & Bean Soup *Vegan*
Yukon Potato Soup with Fresh Leeks & Pancetta Bacon
Caldo Verde

Pasta Selections

Fusilli, Shells or 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 *\$2.00 per person*
*Ricotta Cheese & Spinach Manicotti Cream Sauce *2.00 per person*
Arborio Risotto with Fresh Asparagus or Wild Mushrooms
*Cheese & Spinach Rotollo with Béchamel Cream Sauce *\$2.00 per person*
Veal Ravioli with Mushroom Cream Sauce or Tomato Bologne

Main Course Entree Selections

*Stuffed Breast of Chicken with Spinach & Wild Mushrooms *\$2.00 p/p
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 *\$7.00 p/p*

*Broiled Filet of Salmon with Lemon Caper Sauce *\$5.00 p/p*

*Grilled Beef Tenderloin Medallion with Portobello Peppercorn Sauce *\$7.00 p/p*

*Slow Roasted Prime Rib of Beef with Herbs & Jus Natural (Single Entree Item) *\$7.00 p/p*

Frenched 8 oz Veal Chop with Fresh Herbs Seasoning (Single Entree Item) \$2.00 p/p*

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 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

Chocolate & Raspberry Bombetta

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

Fresh Tropical Fruit Platter add \$35 per Table

Enhancements Selections

Fresh Tropical Fruits Station *\$4.00 p/p
Crème Anglaise, Chocolate Sauce, Caramel, Brown Sugar & Granola

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**Swiss, Dark, Milk or White Chocolate Fountain**  
*(minimum 100 guests) \*\$5.00 p/p*  
*with Strawberries, Pineapples, Bananas*  
*and a choice of Vanilla Pound Cake, Marshmallows or Lady Finger-Cookies*

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Belgian Waffles *5.00 p/p
with Fresh Berries & Condiments

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**Late Night Sweet Boutique** \* \$7.00 p/p  
*An Assortment of Cakes , Pastries and seasonal Fruit platter*  
*Coffee & Tea Station*

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International Cheese Board * \$7.00 p/p
Cheddar, Friulan, Bergeron, Camembert, Blue Cheese
with Wafer Crackers, Breadsticks & Crostini Rounds,
Fresh Grapes, Dried Fruits & Deluxe Assorted Nuts

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**Hot Dogs and Fries Station**\* \$5.00p/p  
*Gourmet hot dogs served with fresh cut fries*  
*Garnished with Tomato Slices, Pickles, Banana Peppers & Condiments*

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Asian Noodle Station * \$5.00 p/p
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

Deluxe Antipasto Station * \$15.00 p/p

*Assorted Breads, Breadsticks & 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** \* \$6.00 p/p

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

*\*Inside Hall A only*

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Barbecue Station *\$8.00 p/p

*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** \*\$5.00 p/p

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

**Brighton Convention & Event Center**

2155 McNicoll Avenue, Toronto, ON M1V 5P1 • Tel: 416.299.0077 • Fax: 416.299.4619

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## **Roasted Porchetta & Corona Station**

*(minimum 100 guests) \*\$6.00 p/p*

*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 *\$9.00 p/p

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

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## **Assorted Gourmet Pizzas Station \*\$5.00 p/p**

*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 *\$18.00 p/p

*Baby Boiled Lobsters, Dungeness Crab, Mussels, Cod & Shrimp Patties,
Shell on Shrimps with Pimento Paste, Calamari,*

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## **Gourmet Poutine Station \*\$4.00 p/p**

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

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Grilled Cheese Station \$3.50 p/p

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

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## **Hand Carved Ice Sculptures**

*Market Price*

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## **VEGETARIAN & VEGAN OPTIONS**

### **Vegan Strudel** \*Not Gluten Free

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

### **Basil-Balsamic Glazed Vegetable Kebabs**\*Vegetarian Gluten Free

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

### **Grilled Portobello** \*Only Vegetarian

*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*

### **Vegan Ratatouille**

*Variety of fresh vegetables stewed in tomato sauce and  
served with rice*

### **Tofu** \*Vegan and Gluten Free

*Stir Fried Rice & Vegetable with Tofu  
served over rice*