

CONTINENTAL



Chef Selection of Hot and Cold or Those D'Oeuvres (Pass Around Reception)

APPETIZERS

NON-VEGETARIAN

(Choice of Any Two)

- Cheese Ball
- Fried Zucchini Fingers
- Mozzarella Sticks
- Stuffed Mushroom
- Veg. Quish
- Mushroom Cup
- Cheese and Pineapple Stick
- Veg. Canapes

VEGETARIAN

(Choice of Any Two)

- Chicken Sates
- Fried Coconut Shrimps
- Sausages Rolls
- Non Veg. Canapes
- Mini Beef Kebab
- Chicken Croquettes
- Fish Finger
- BBQ Mid Ball

FIRST COURSE

SOUP

(Choice of Any One)

- Roasted Butter Nut Squash (with Toasted Pumpkin Seed)
- Minestrone Soup with Pasta
- Grill Red Pepper with Roasted
- Garlic Ricotta Crostini
- Shrimp Bisque
- Cream of Broccoli
- Cream of Asparagus

SECOND COURSE (SALAD)

SALAD

(Choice of Any One)

- Heritage Spring Mix (with cherry tomato comfit and Spiced Pecan in Honey Balsamic Vinaigrette)
- Hantorn Romaine (with Crispee Prosciutto Roasted Flat Bread and Parmigiana Dressing)
- Greek Salad (Cube Tomato, Cucumber, Red Onion, Feta Cheese in Lemon Oregano Olive Oil Dressing)
- Grilled Mix Veg. (Grilled Assorted Color Peppers Egg Plant Zucchini in Lemon Garlic Olive Oil Dressing)
- Cream of Broccoli
- Cream of Asparagus

THIRD COURSE

PASTA OPTION

(Choice of Any One)

- Pene Pasta
- Cheese Tortellini
- Ravioli
- Gnocchi
- Agalotti Butter Nut
- Manicottu with cheese
- Spaghetti
- Fetching

SAUCE OPTION

(Choice of Any Two)

- Tomato Basal
- Alfredo
- Arrbbitta (Spice)
- Rose
- Four Cheeses Squash
- Bolognese (Mat Sauce)
- Vodka and Spinach

Address – 510 Deerhurst Drive, Brampton

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Speranza

CONTINENTAL



SEA FOOD

(Choice of Any One)

- *Shrimp Cocktail (Tangy Rose in a Martini Glass)*
- *Smoke Salmon (Serve with Capers Onion and Fresh Lemon)*

FOURTH COURSE (ENTREES)

- *All Entrees Accompanied by Fresh Seasonal Veg. and Potato*
- *Tomato Rice, Saffron Rice, Tomato or Saffron Rice and Seasonal Veg.*
- *Grill 10oz. Milk Fed Ontario Veal Chops with Potable Mushroom, Sundry Tomato, Red Vine Deduction Sauce*
- *Dry Aged AAA 10oz. Price Ribs Aujus and with Yorkshire Pudding and Fresh Horse Radish*
- *8Oz. Filled Mignon with Maple Baken Caramelized Shallots and Pot Burry Rouge*
- *Stuff Chicken Breast with Sun Dry Tomato, Asiago Cheese, Spinach, Mushroom, Cruton in Roses Sauce*
- *7-8 once Pan Seared Filled of Sould with Lemon Butter Sauce*
- *Grilled 7-8 Atlantic Salmon with White Wine Butter Sauce.*
- *DUO of Roasted Chicken Supreme and 4oz. Beef Tender Lion with Red Wine Aujus*
- *4 Oz Beef Tender Lion 5 Oz Coast Lobster Till Basted in Garlic Butter and Fresh Lemon*

VEGETARTIAN OPTIONS

(Choice of Any One)

- *Eggplant Parmigiana (Breaded Fried, Baked with Tomato Sauce and Mozzarella Cheese)*
- *Spinach and Ricotta Stuffed Ravioli with Saffron Pink Pepper Corn Cream Sauce*
- *Stuffed Peppers (with Rice Veg. and Cheese Baked in Tomato Sauce)*

FIFTH COURSE

DESSERTS

(Choice of Any One)

- *Warn Apple Blossom with French Vanilla*
- *Ice Cream and Caramel Sauce*
- *New York Cheese Cake*
- *Tartufo or Fruit Shaped Ice Cream*
- *Tiramisu*

NON-VEGETARIAN

(Choice of Any Two)

- *Ice Cream Crapes*
- *Homemade Syrup Creme Brulee*
- *Brownie & Ice Cream*
- *Moltanlava Cake*

Tea / Coffee & Soft Drink are Complimentary

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