

# THE MENUS



#### Menu 1

#### **Assorted Rolls & Butter**

LIUNA Spring Mix Salad served in a House Vinaigrette Individual style service

#### Pasta

Fussilli Served in a Fresh Basil Tomato Sauce Individual style service

#### Entrée

LIUNA's Signature AAA Roast Prime Rib of Beef Au Jus Seasonal Vegetable Medley Roast Potatoes Individual style service

#### Dessert

Tartufo in a Wafer Bowl Regular and Decaffeinated Coffee and Tea Individual style service

#### Moonlight Buffet

Cut & Serve Your Wedding Cake Homemade Artisan Pizzas Regular & Decaffeinated Coffee and Tea

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

## WEDDINGS

#### Menu 2

#### **Assorted Rolls & Butter**

#### Pasta

Cheese Tortellini Served in a Genovese Sauce Individual style service

#### Entrée

LIUNA's Signature AAA Grilled Prime Rib of Beef Au Jus Roast Potatoes Seasonal Vegetable Medley Individual style service

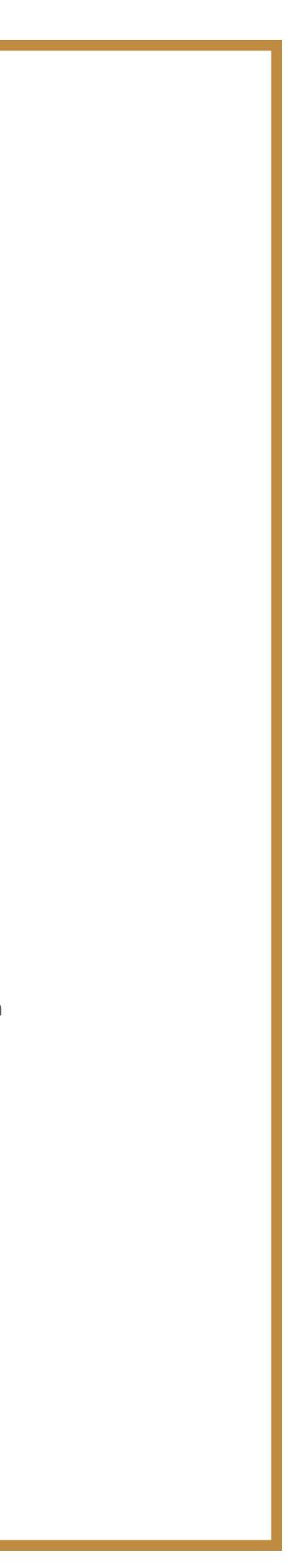
White Wine Rosemary Chicken Breast LIUNA House Salad served with a House Vinaigrette Family style service

#### Dessert

Crêpes stuffed with French Vanilla Ice Cream with Wildberry Topping Regular and Decaffeinated Coffee and Tea Individual style service

#### **Moonlight Buffet**

Cut & Serve Your Wedding Cake Homemade Artisan Pizzas Pastries Regular & Decaffeinated Coffee and Tea



#### Menu 3

### Assorted Hot and Cold Passed Hors D'oeuvres

Hand Selected by our Executive Chef

#### **Assorted Rolls & Butter**

#### Antipasto Classico

Prosciutto, Melon, Bocconcini, Olives & Artichokes Individual style service

#### Pasta

LIUNA Signature Lasagna Individual style service

#### Entrée

AAA 8oz New York Steak Garlic Herb Mashed Potatoes Seasonal Vegetable Medley Individual style service

Chicken Da Vinci LIUNA's House Salad served with a House Vinaigrette Family style service

#### Dessert

Chocolate Caramel Torte Regular & Decaffeinated Coffee and Tea Individual style service

#### **Moonlight Buffet**

Cut & Serve Your Wedding Cake **Assorted Pastries** Homemade Artisan Pizzas Regular & Decaffeinated Coffee and Tea

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## W E D D I N G S

#### Menu 4

#### **Assorted Rolls & Butter**

#### Supreme Antipasto Bar

#### Pasta

Two Crespelle in a Genovese Sauce Individual style service

#### Entrée

AAA Grilled 6oz Filet Mignon Garlic Herb Mashed Potato Seasonal Grilled Vegetables Individual style service

LIUNA Spring Mix Salad served with a House Vinaigrette Family style service

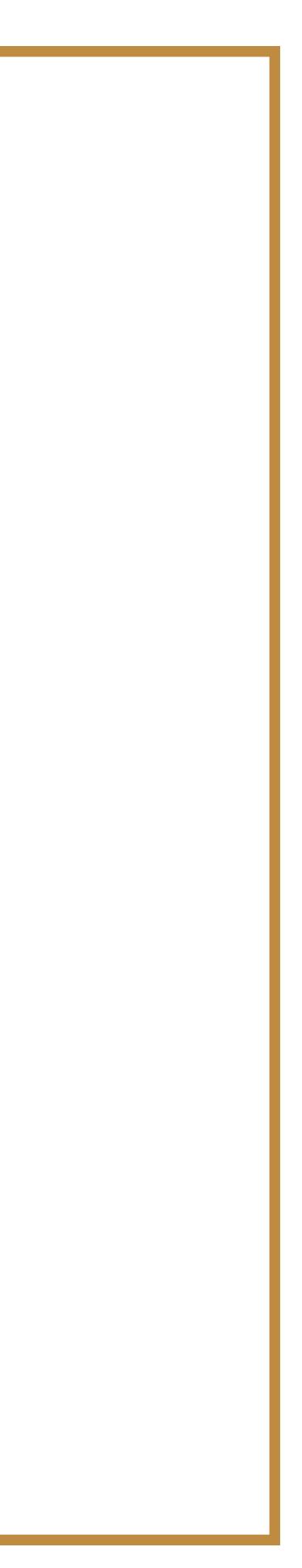
#### Dessert

Tiramisu Regular & Decaffeinated Coffee and Tea Espresso Bar 9pm – 12am Individual style service

#### **Moonlight Buffet**

Cut & Serve Your Wedding Cake Fresh Fruit **Assorted Pastries** Homemade Artisan Pizzas Regular & Decaffeinated Coffee and Tea

You can replace the Filet Mignon with a Frenched Long Bone Provimi Veal at an additonal cost.



## MOONLIGHT BUFFET

Lobster, Crab Claws, Breaded Fish & Warm Shrimp and choice of: Mussels or Calamari

Fresh Waffles served with Whipped Cream, Maple Syrup and a Wild Berry Couli (Fresh berries can be added at an additional cost)

A Chef attended specialty station where a Fresh Crepe will be prepared with your choice of Nutella and Strawberries. Garnished with Chocolate Swirl and Whipped Cream (Additional toppings available at additional cost)

Build your own Poutine with a selection of Fresh Cut Fries, Gravy and Cheese Curds

Build on our classic Poutine Station by adding Pulled Pork or various Nacho Toppings

Warm Tortillas Chips, Seasoned Ground Beef, Salsa, Sour Cream, Grated Cheese (Hot sauce available) Chili or Nacho Cheese can be added for an additional cost

Shots of White and Chocolate Milk served with a Freshly Baked Cookie on top

A selection of bite-sized Grilled Cheese & Fries

### Add something special to your Moonlight Buffet

#### **Assorted Tortes**

#### Seafood Table

#### Waffle Bar

#### **Crepe Marché Station**

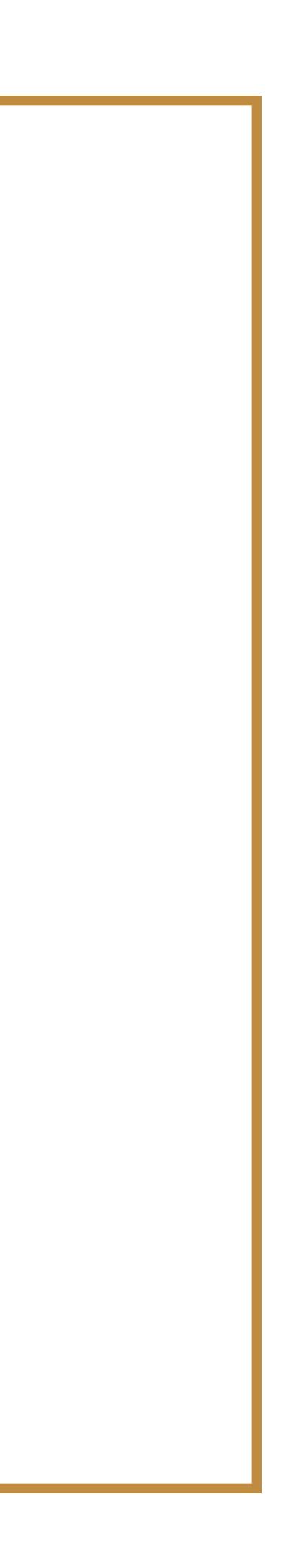
#### **Poutine Station**

#### **Fries Supreme Station**

#### Nacho Bar

#### **Cookies & Milk**

#### **Gourmet Grilled Cheese & Fries**



#### Host Bar

Mixed Drinks with Rye, Rum, Gin, Vodka and Scotch Red & White House Wines A Choice of Italian or Domestic Assorted Domestic Beer Selection Soft Drinks, Juices Glasses, Ice, Garnishes & Bartenders

#### **Deluxe Bar**

(Host Bar + Liqueur Package)

Brandy, Sambucca, Irish Cream, Amaretto, Cognac, Kahula, Amarula, Peach Schnapps

Served During Receiving Line, Table Side Service with Coffee & at Bar After Dinner

#### Supreme Bar

(Deluxe Bar + Cocktail Package)

Martini's Imported Beers Strawberry Daiquiris Pina Coladas Single Malt Scotches

#### Champagne Toast

Bar packages include up to an 8 hour service & glasses, ice, garnishes & bartenders. Other specialty items available upon request.

## BAR SERVICES

#### **Consumption Bar Service**

Soft Drinks or Juices

Domestic Beer, Mixed Drinks, Glass of House Wine

Imported Beers

Single Malt Scotch, Martinis, Specialty Cocktails

Bottle of House Wine

Bartender Fee (up to 5 Hours of Service)

Specialty Items (including Wines) can be accommodated & priced upon request.

All mixes, glasses, ice and garnishes included.

All package prices are subject to applicable tax.

Cash/consumption bar packages subject to tax and hall rental.

