

A large, multi-tiered spread of Italian food. The top tier features a large wooden platter with various cured meats, including salami and prosciutto, along with bread and a whole roasted pig. The middle tier shows a large platter of sliced salami. The bottom tier includes a large platter of cooked shrimp with lemon wedges and a platter of mussels with lemon wedges. The background shows a dining room with white-clothed tables and chairs.

THE
MENU S

LUNCH & DINNER BUFFETS

Buffet 1

LIUNA House Salad served with
a House Vinaigrette

Pasta Salad

Three Bean Salad

Crudités served with Hummus

Assorted Sandwiches

*(Variety of Breads & Fillings Including
Vegetarian Options)*

Assorted Squares

Regular & Decaffeinated Coffee and Tea

Buffet 3

Assorted Rolls & Butter

LIUNA Spring Mix Salad served with
a House Vinaigrette

Crudités served with Hummus

Assorted Cheese & Crackers

Cheese Tortellini in a Light Tomato Sauce
(Vegetarian)

Roast Prime Rib of Beef

Roast Chicken

Roast Potatoes

Frenched Green & Yellow Beans, Baby Carrots

Fresh Fruit

Assorted Pastries & Squares

Regular & Decaffeinated Coffee and Tea

Buffet 2

Assorted Rolls & Butter

LIUNA Spring Mix Salad served with
a House Vinaigrette

Crudités served with Hummus

Penne in a Light Tomato Sauce

White Wine Rosemary Chicken Breast

Mixed Wild Rice Pilaf

Fresh Fruit

Assorted Dessert Squares & Mini Donuts

Regular & Decaffeinated Coffee and Tea

Buffet 4

Assorted Rolls & Butter

European Antipasto

LIUNA Spring Mix Salad served with
a House Vinaigrette

Caprese Salad

Cannelloni and Manicotti
in a Light Tomato Sauce

Prime Rib of Beef

Roast Chicken Supreme

Roast Potatoes

Sautéed Vegetables

Fresh Fruit

Assorted Pastries & Squares

Regular & Decaffeinated Coffee and Tea

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event. Package includes the use of the hall for 4 hours.

MOONLIGHT BUFFET

Add something special to your Moonlight Buffet

Assorted Tortes

Seafood Table

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

Waffle Bar

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

Crepe Marché Station

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)

Poutine Station

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

Fries Supreme Station

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

Nacho Bar

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

Cookies & Milk

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

Gourmet Grilled Cheese & Fries

A selection of bite-sized Grilled Cheese & Fries

S U P R E M E A N T I P A S T O B A R

Served for a maximum of 2 hours & consists of the following:

Assorted Artisan Breads

Assorted Bruschetta
Mini Bocconcini
Caprese Salad

Imported Cheeses

Piave, Asiago, Parmiggiano Reggiano

Assorted Marinated Vegetables

Artichokes, Eggplants, Sundried Tomatoes
Assorted Olives, Mushrooms,
Roasted Red Peppers

Assorted Cured Pique Meats

Prosciutto, Lonza, Sausage
Poached Salmon
Smoked Salmon
Deep Fried Calamari
Marinated Shrimp
Mussels Diavola
Crab Claws with Honey Dijon Dip
Seafood Salad

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BAR SERVICES

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.*

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.*