

A conference room with a large wooden table, chairs, and a projector screen. The room is dimly lit, with a chandelier hanging from the ceiling. The projector screen displays the text "THE MENUS CORPORATE" and the Liuna Station logo.

THE
MENUS

CORPORATE



LIUNASTATION
EXTRAORDINARY EVENTS



C O R P O R A T E B R E A K F A S T S E L E C T I O N S

The menus below are served buffet style.

CONTINENTAL EXPRESS

Assorted Muffins,
Danishes & Croissants

Butter & Preserves

Freshly Brewed Regular
& Decaffeinated Coffee
and Tea Orange Juice
& Cranberry Juice

EXECUTIVE BREAKFAST

Assorted Muffins,
Danishes & Croissants

Butter & Preserves

Oatmeal served with
Brown Sugar, Cinnamon
& Raisins

Cereal Bars

Individual Yogurts

Bagels served
with Cream Cheese

Seasonal Cut Fruit

Freshly Brewed
Regular & Decaffeinated
Coffee and Tea

Orange Juice & Cranberry Juice

C.E.O. BREAKFAST

Assorted Muffins,
Danishes, Croissants

Butter & Preserves

Omelettes

Peameal Bacon
Breakfast Sausage

French Toast

Home Fries

Seasonal Cut Fruit

Freshly Brewed
Regular & Decaffeinated
Coffee and Tea

Orange Juice &
Cranberry Juice

*All menus are subject to applicable tax. Package is quoted based on minimum requirements.
Additional hall rental may apply. Any vegetarian or special dietary needs can be accommodated prior to event date. Valid
Monday to Friday. Prices subject to change for Saturday and Sunday events.*



LUNCH & DINNER BUFFETS

Buffet 1

Mixed Greens Salad
Assorted Dressings
Pasta Salad
Mixed Bean Salad
Crudités served with Hummus
Assorted Sandwiches
*Variety of Breads & Fillings Including Vegetarian
Gluten Free Options Available Upon Request*
Assorted Squares
Regular & Decaffeinated Coffee & Tea

Buffet 3

Assorted Rolls & Butter
Mixed Green Salad
Assorted Dressings
Crudités served with Hummus
Assorted Cheese & Crackers
Cheese Tortellini in a Light Tomato Sauce
(Vegetarian)
Roast AAA Prime Rib of Beef au Jus
Roast Chicken
Roast Potatoes
Frenched Green & Yellow Beans, Baby Carrots
Seasonal Cut Fruit
Assorted Pastries & Squares
Regular & Decaffeinated Coffee & Tea

Buffet 2

Assorted Rolls & Butter
Mixed Greens Salad
Assorted Dressings
Crudités served with Hummus
Penne in a Light Tomato Sauce
Herb Roast Chicken Supreme
Mixed Wild Rice Pilaf
Seasonal Cut Fruit
Assorted Dessert Squares
Freshly Baked Cookies
Regular & Decaffeinated Coffee & Tea

Buffet 4

Assorted Rolls & Butter
Antipasto
Soppressata, Capicollo, Salami,
Provolone Cheese, Marinated Vegetables,
Gourmet Olives
Mixed Greens Salad
Assorted Dressings
Caprese Salad
Cannelloni and Manicotti
(In a Light Tomato Sauce)
Roast AAA Prime Rib of Beef au Jus
Roast Chicken Supreme
Roast Potatoes
Sautéed Vegetables
Seasonal Cut Fruit
Assorted Pastries
Regular & Decaffeinated Coffee & Tea

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Any dietary concerns need to be addressed prior to the event. Valid Monday to Friday.
Hall rental May Apply.*



LIUNASTATION
EXTRAORDINARY EVENTS

GALA MENUS

MENU 1

A selection of Chefs Choice
Hot & Cold Hors D'Oeuvres
passed by our staff

Assorted Rolls & Butter

Mixed Green Salad
Balsamic Vinaigrette

Your Choice of:
Roast AAA Prime Rib
of Beef Au Jus
OR
Frenched Chicken Supreme
Mushroom Reduction

Accompanied by:
Vegetable Medley
Roast Potatoes

Tartufo Zabaglione
Regular & Decaffeinated
Coffee and Tea

MENU 2

A selection of Chefs Choice
Hot & Cold Hors D'oeuvres
passed by our staff

Assorted Rolls & Butter

Antipasto Classico
Prosciutto, Melon, Bocconcini,
Gourmet Olives & Grilled Artichokes,
Cacciatore Sausage,
Marinated Vegetables, Bread Sticks

Liuna's Signature Lasagna

Your Choice of:
Grilled AAA Prime Rib of Beef
Au Jus
OR

Roast Frenched Chicken Supreme
Mushroom reduction
OR

Seared Salmon
Lemon Caper Sauce

Accompanied by:
Vegetable Medley
Herb Garlic Mashed Potatoes

Vanilla Ice Cream Crêpes
Berry Coulis

Regular & Decaffeinated
Coffee and Tea

MENU 3

Assorted Rolls & Butter

Supreme Antipasto Bar

Handmade Cheese &
Spinach Crespelle
Genovese Sauce

AAA Grilled Filet Mignon
Herb Garlic Mashed Potatoes
Seasonal Grilled Vegetables

Mixed Green Salad
Balsamic Vinaigrette
(Family style service)

Crème Brulee

Regular & Decaffeinated
Coffee and Tea

Espresso Bar
9:00 p.m. – 12:00 a.m.



Espresso Service \$2.50 p.p Plus tax

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LIUNASTATION
EXTRAORDINARY EVENTS

C O R P O R A T E M E N U S E L E C T I O N S

Choice of One Salad

Mixed Field Greens
House Made Vinaigrette

Baby Spinach Salad
Mandarin Oranges and Cranraisins
Citrus Vinaigrette

Caesar Salad Fresh Parmigiano Cheese,
Crisp Bacon, Croutons

Choice of One Soup

Minestrone, Roast Butternut Squash,
Cream of Potato & Leek, Cream of Broccoli

**Substitute Fusilli in a Fresh Tomato Basil Sauce*

Choice of One Entrée Selection

Roast Chicken Supreme

Chicken Da Vinci

Frenched Chicken Supreme

Breaded Chicken Florentine

Grilled AAA Prime Rib of Beef

Grilled AAA New York Steak

Seared Atlantic Salmon

Choose Two of the Following Sides to Accompany Your Entrée

Roast Potatoes, Herb Garlic Mashed Potatoes, Frenched Green & Yellow Beans,
Baby Carrots, Sautéed Peppers & Zucchini, Broccoli & Cauliflower, Wild Rice Pilaf,
French Fries

Choose One of the Following Desserts

Chocolate Mousse, Tartufo Zabaglione, Vanilla Raspberry Bombette, Crêpes Stuffed
with French Vanilla Ice Cream with Berry Coulis, Apple Crumble Cheese Cake,
Caramel Pecan Cheesecake, Vanilla Mascarpone Torte with Berry Reduction
Regular & Decaffeinated Coffee and Tea

Add One Hour of Chefs Choice Hot & Cold Passed Hors D'oeuvres

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COCKTAIL RECEPTION (HORS D'OEUVRES)

PACKAGE 1

Food service for one hour

A selection of Chefs Choice
Hot & Cold Hors D'Oeuvres
passed by our staff

Stationary

Homemade Artisan Pizza
Crudités served with Hummus
Domestic Cheese & Crackers

Regular & Decaffeinated
Coffee & Tea Station

PACKAGE 2

*Food service for one and a half
hours*

A selection of Chefs Choice
Hot & Cold Hors D'Oeuvres
passed by our staff

Stationary

Homemade Artisan Pizza
Crudités
Domestic Cheeses
Artisan Breads & Crackers
Olive Tapenade
Roasted Red Pepper Dip
Hummus
Shaved Beef on Mini Baguettes
Grainy Mustard
Seasonal Cut Fruit
Regular & Decaffeinated
Coffee & Tea Station

PACKAGE 3

Food service for two hours

A selection of Chefs Choice
Hot & Cold Hors D'Oeuvres
passed by our staff

Stationary

Crudités
Artisan Breads & Crackers
Olive Tapenade
Roasted Red Pepper Dip
Hummus
Homemade Artisan Pizza
Domestic & Imported Cheeses
Marinated & Grilled Vegetables
Gourmet Olives
Fried Calamari
Sushi (*Minimum 60 guests*)
Marinated Shrimp
Smoked Salmon
Shaved Beef on Mini Baguettes
Grainy Mustard
Seasonal Cut Fruit
Regular & Decaffeinated
Coffee & Tea Station



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FULL DAY CONFERENCE PACKAGES

BREAKFAST

Assorted Muffins, Danishes & Croissants
Preserves & Butter
Assorted Yogurts
Seasonal Cut Fruit
Coffee, Tea, Decaf & Juices

MORNING BREAK

Refresh of Coffee, Tea & Juices

BREAKFAST

Assorted Muffins, Danishes & Croissants
Preserves & Butter
Assorted Yogurts
Seasonal Cut Fruit
Coffee, Tea, Decaf & Juices

MORNING BREAK

Refresh of Coffee, Tea & Juices

BREAKFAST

Assorted Muffins, Danishes & Croissants
Preserves & Butter
Assorted Yogurts
Seasonal Cut Fruit
Coffee, Tea, Decaf & Juices

MORNING BREAK

Refresh of Coffee, Tea & Juices

PACKAGE 1

Mixed Greens Salad
Assorted Dressings

Pasta Salad

Homemade Minestrone Soup
(Vegan & Gluten Free)

Assorted Sandwiches
Variety of breads and fillings including vegetarian (gluten free options available upon request)

Assorted Squares

Regular & Decaffeinated Coffee and Tea

AFTERNOON BREAK

Refresh of Regular & Decaffeinated Coffee and Tea

LUNCH OPTIONS

PACKAGE 2

Rolls & Butter
Mixed Greens Salad
Assorted Dressings

Crudités served with Hummus
Penne
in Light Tomato Basil Sauce
(Vegetarian)

Roast Chicken Supreme

Assorted Cookies
Regular & Decaffeinated Coffee and Tea

AFTERNOON BREAK

Refresh of Regular & Decaffeinated Coffee and Tea

PACKAGE 3

Greek Salad: Lettuce, tomato, cucumber, red onion, feta cheese and lemon vinaigrette

Crudités with Hummus

Warm Pita & Tzatziki Sauce

Grilled Chicken

Wild Rice Pilaf

Assorted Squares & Mini Donuts

Regular & Decaffeinated Coffee and Tea

AFTERNOON BREAK

Refresh of Regular & Decaffeinated Coffee and Tea

ADDITIONAL OPTIONS

Oatmeal with toppings
Hard Boiled Eggs
Assorted Chocolate Bars
Assorted Fresh Baked Cookies
Yogurt

Individual Chip Bags
Individual Soft Drinks/Juice/Water
Assorted Granola Bars
Fresh Whole Fruit
Fresh Cut Fruit

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Hall Rental Applies, Special dietary needs can be accommodated prior to event date.
Prices valid Monday to Friday*



LIUNASTATION
EXTRAORDINARY EVENTS

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

Cured Artisanal Pingue Salume

Prosciutto, Lonza, Cacciatore Sausage,
Cappicollo

Seafood

Poached Salmon
Smoked Salmon
Deep Fried Calamari
Marinated Shrimp
Sushi
Mussels Diavola
Seafood Salad

Imported Cheese

Piave, Asiago, Parmiggiano Reggiano

Assorted Marinated Vegetables

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

Assorted Bruschetta

Mini Bocconcini
Caprese Salad



Hall rental may apply. Any special dietary needs can be accommodated prior to function. Package includes the use of the hall for 4 hours. Minimum requirement for the package is 75 adult guests. Add 25% for Saturday function.



LIUNASTATION
EXTRAORDINARY EVENTS

BAR SERVICES

Host Bar

Mixed Drinks include:

Rye (Gibsons), Rum (Bacardi), Gin (Bombay),
Vodka (Luksusowa) and Scotch (Grant's)

A Choice of Italian Or Domestic
Red & White House Wines

Molson Ultra, Molson Canadian, Coors Light,
Coors Original, MGD, Creemore Lager, Blue
Moon

Soft Drinks, Juices, Glasses,
Ice, Garnishes & Bartenders

Deluxe Bar

(Host Bar + Liqueur Package)

Brandy (St.Remy), Sambuca (Ramazotti), Irish Cream
(Bailey's), Amaretto (Disorono), Cognac (Gautier),
Kahlúa, Peach Schnapps, Sophia's Limoncello,
Mercati Grappa

Liqueurs are Served During Receiving Line, Table
Side Service with Coffee and After Dinner at Bar

Supreme Bar

(Host Bar + Deluxe Bar)

Martini's

Stella Artois, Heineken, Corona, Peroni, Moretti,
Dos Equis, New Castle

Bourbon (Woodford, Jim Beam)

Single Malt Scotches

El Jimador Tequila

Bottled Water, Sparking and Natural

SPARKLING TOAST

PROSECCO TOAST

*Bar packages include up to an 8 hour service
Other specialty items available upon request.*

Consumption Bar Service

Soft Drinks or Juices

Domestic Beer, Mixed Drinks, Liqueurs

Imported Beers, House Wine by the Glass

Single Malt Scotch, Martinis,
Specialty Cocktails

Bottle of House Wine

Bartender Fee (up to 4 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*

