



THE
M E N U S
S O C I A L



LIUNASTATION
EXTRAORDINARY 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 Carved 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 Carved Fruit
Assorted Dessert Squares
Freshly Baked Cookies
Regular & Decaffeinated Coffee & Tea

Buffet 4

Assorted Rolls & Butter
Antipasto
Soppresata, 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 Carved Fruit
Assorted Pastries
Regular & Decaffeinated Coffee & Tea

*All prices are subject to applicable tax. Pricing is quoted based on minimum room requirements.
Any dietary concerns need to be addressed prior to the event. Valid Sunday to Thursday.
Add 10% for Friday functions & 50% for Saturday functions. Hall rental may apply*



BRIDAL SHOWER MENUS

Menu 1

Assorted Rolls & Butter

Mixed Greens Salad
House Vinaigrette

Pasta

Fusilli
Fresh Basil Tomato Sauce

Entrée

Chicken Supreme
Wine Mushroom Reduction
Herb Garlic Mashed Potatoes
Vegetable Medley

Dessert

Tartufo Zabaglione

Regular & Decaffeinated Coffee & Tea

Soft Drinks Included on Table

Menu 2

Assorted Rolls & Butter

Antipasto Classico

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

Pasta

Fusilli
Fresh Basil Tomato Sauce

Entrée

Chicken Supreme Alla Florentine
Wild Mushroom Risotto
Sautéed Vegetables

Mixed Greens Salad
House Vinaigrette
Family style service

Dessert

Crêpes Stuffed with French Vanilla Ice Cream
Berry Coulis

Regular & Decaffeinated Coffee & Tea

Soft Drinks Included on Table

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Any dietary concerns need to be addressed prior to the event. Valid Sunday to Thursday.
Add 10% for Friday functions & 50% for Saturday functions. Package includes the use of the hall for 4
hours.*

All menus served individual style service.



LIUNASTATION
EXTRAORDINARY EVENTS

SUNDAY
BRUNCH BUFFET

Assorted Freshly Baked Breakfast Items

Your choice of:

Peameal Bacon or Oven Roasted Ham

Plus the following:

Wild Mushroom & Brie Omelets

Assorted Rolls & Butter

Crudites with Hummus

Manicotti

Served in a Genovese Sauce

Mixed Green Salad

Assorted Dressings

Red Onion & Tomato Salad
with House Vinaigrette

A Selection of Deli Meat

Assorted Cheese & Crackers

Roast Potatoes

Seasonal Vegetable Medley

Your choice of one of the following:

Chicken Stir Fry

or

Roasted AAA Prime Rib of Beef

or

Chicken Da Vinci

Dessert

Assorted Sweets

Seasonal Carved Fruit

Regular & Decaffeinated Coffee and Tea

SUNDAY
CLASSIC MENU

Assorted Rolls & Butter

Antipasto Classico

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

Pasta

Fusilli

Genovese Sauce

Entrée

Grilled AAA Prime Rib Au Jus

Herb Garlic Mashed Potatoes

Vegetable Medley

Mixed Greens Salad

House Vinaigrette

Family style service

Dessert

Cut & Serve Client's Cake

Regular & Decaffeinated Coffee and Tea

Pitchers of Soft Drinks on Tables

*All prices are subject to applicable tax. Pricing is quoted based on minimum room requirements.
Any dietary concerns need to be addressed prior to the event. Package includes the use of the hall for 4 hours. Sundays Only.
All menus served individual style service unless otherwise stated*



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.



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 Carved 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 Carved Fruit
Regular & Decaffeinated
Coffee & Tea Station



*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 Sunday to Thursday. Prices subject to change for Friday and Saturday events*



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*

