



# Menu

#### COCKTAIL HOUR

#### FRESH & LOCAL GRAZING TABLE

selection of artisanal cured meats, local cheeses, preserves, pickled vegetables, tapenades, bruschetta, hummus, and crostini

#### PASSED HORS D'OEUVRES

chef's selection

#### DINNER STATIONS

#### FRESHLY BAKED BREAD AND ROLLS

#### SALAD BAR

assorted greens with seasonal accompaniments and two dressings, including garden vegetables, fried prosciutto, and garlic croutons

#### LIVE-ACTION PASTA STATION

penne with a choice of tomato basil or alfredo sauce, assorted vegetables, assorted proteins, and parmesan cheese

#### **CARVERY TABLE**

choice of: braised beef brisket, roasted pork loin, or roasted turkey breast, all served with your choice of garlic confit mashed potatoes, herb-roasted potatoes, or seasonal roasted vegetables

#### **DESSERT TABLE**

an assortment of pastries, cookies, seasonal pies, and cakes

#### BAR six hours

#### NIAGARA VQA RED & WHITE WINES

by Vineland Estates Winery

#### DOMESTIC BEERS

including Coors Light, Coors Banquet, Miller Genuine Draft, and Heineken 0.0

#### SPIRITS

including Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, and Jim Beam Bourbon

#### LIQUEURS

including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum

#### NON-ALCOHOLIC BEVERAGES

including Pepsi, Diet Pepsi, 7UP, ginger ale, soda water, tonic water, iced tea, cranberry juice, orange juice, and Clamato

Premium packages available, please inquire.

### ADD ONS priced per person

#### BAR ENHANCEMENTS

- Craft beer selection starting from \$3
- Upgrade to imported wine by Masi Modello \$5
- Premium beer upgrade starting from \$5
- Bar rail upgrade starting from \$7
- Sparkling wine toast \$8
- Premium bar package \$12

## \$125\* per person

\*Pricing is based on a minimum of 85 guests, smaller groups accommodated with rental fee. All prices subject to 13% HST and 18% facility fee. Prices subject to change without notice. Any dietary restrictions can be accommodated.

#### Contact us to book your event

events@riversedgeparis.com | 905-746-5524