



## RUBY LOVE SELECTIONS

Choice of Appetizer, Main Course, Dessert & Late Night Buffet

### Butler Passed Hot & Cold Hors D'oeuvres Upon Arrival

#### HOUSEMADE APPETIZERS:

##### French Served Soups:

Minestrone,  
Cream of Broccoli,  
Cream of Mushroom  
Oven roasted Chicken Noodle,  
Potato & Leek

##### House Salad

Organic Greens Garnished with Vine Ripe Grape  
Tomatoes with Honey Balsamic Vinaigrette in a  
Cucumber Bowl

##### Mimosa Salad

Mixed Greens with Slivered Almonds &  
Mandarin Oranges in a Sweet Orange & Apple  
Vinaigrette Dressing

##### San Francisco Salad

Mesculin Mixed Greens Garnished with Bermuda  
Onions, Cucumber & Tomato Topped with Balsamic  
Vinaigrette

##### Caesar Salad

Baby Romaine Lettuce, Croutons, Cherry  
Tomatoes, Lemon,  
Creamy Garlic Dressing

#### ENTREES:

##### Herb Crusted Chicken Supreme

Stuffed with Spinach & Mushrooms Topped with White Wine  
Veloute

##### Filet of Salmon Béarnaise

##### Roast Pork Loin Boneless

Glazed with Port Wine Sauce

##### Supreme of Chicken

Topped with Rich Chasseur Wine Sauce

##### Roasted AAA Top Sirloin Au Jus

##### Season Grilled Vegetables plus

#### CHOICE OF STARCH ACCOMPANIMENT:

Roasted Red Skinned Potatoes

Country Garlic Mashed Potatoes

Rice Pilaf

Roasted Rosemary Potatoes

#### DESSERTS:

##### Peach Melba Parfait

French Vanilla Ice Cream Garnished with Fresh Peaches, Whip Cream and Belgian Chocolate Shavings

##### Chocolate Mousse Cups

Dark Chocolate Mousse Finished with Whip Cream and Belgian Chocolate Shavings

##### Tartufo

A Selection of Decadent Ice Cream Surrounding A Sorbet Centre & Coated With Cocoa

##### Warm Apple Crumble

Slightly Crisp Apples, Baked In A Sweet Cinnamon Filling With Crunchy Cookie Crumble On Top! Finished With Whip Cream

##### Trio Sorbet

Refreshing Lemon, Raspberry & Lime Sorbet Garnished with a Fresh Mint

#### LATE NIGHT BUFFET:

Your Wedding Cake Cut & Served • Coffee & Tea Service

PLUS CHOICE OF 2

Fresh Fruit Display • Assorted Tarts & Squares • Pizza Bianco, Rose & Supreme

#### Available Upgrade:

Choice of Pasta Penne, Farfalle or Fusilli with Choice Of Sauce With Sautéed Peppers & Onions

Fresh Ravioli or Tortellini Stuffed with Meat or Cheese Topped with Tomato Basil, Alfredo or Rose Sauce

Marquis Signature Seven Layer Lasagna Bolognese Also available vegetable lasagna

Marquis Signature Cannelloni & Manicotti Stuffed with Meat or Cheese Topped with Tomato Basil Sauce

MARQUIS GARDENS BANQUET AND CONFERENCE CENTRES

HAMILTON 1050 RYMAL RD. EAST 905.388.4411 • GRANDE ANCASTER 1365 SANDHILL DRIVE 905.304.4416 • BURLINGTON 2020 LAKESHORE RD. 905.631.6011



## ***PACKAGE DETAILS***

### **RUBY LOVE**

Premium Beverage Service for 6.5 Hours  
Niagara VQA Wine Service throughout Dinner  
One Hour of Butler Passed Hors D'oeuvres  
Individually Plated Three Course Dinner  
Freshly Baked Variety of Warm Organic Rolls with Churned Butter  
One Appetizer, Entrée & Dessert  
Freshly Brewed 100% Columbian Coffee & Tea Service  
Late Night Sweet Table • Client's Own Wedding Cake Cut & Served  
7 Hour Ballroom Rental with a Minimum Number of Guests Marquis  
All-Inclusive Accessory Package

**\*We Specialize in Customizing Menus & Packages – Please don't hesitate to ask for dietary accommodations and children's meals\***