



WHITE SAPPHIRE SELECTIONS

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

**Butler Passed Hot & Cold Hors D'oeuvres Upon Arrival
Imported & Domestic Cheese Display**

HOUSEMADE APPETIZERS:

French Served Soups:

Stracciatella, Minestrone, Cream of Broccoli,
Cream of Mushroom
Oven roasted Chicken Noodle, Potato &
Leek, Butternut Squash & Thyme

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

Roasted Vegetable Terrine

Layers of Panko-Crusted Eggplant,
Tomato, Goats Cheese & Basil

Marquis Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced
Mushroom, Red & Yellow Peppers, Brown Sugar Chili Croutons
drizzled with Raspberry Vinaigrette

Leafless Greek Salad

Fresh Garden Tomato, Cucumber, Feta &
Olives Served with a Creamy Oregano
Dressing

FAMILY STYLE PASTA SELECTIONS:

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

*Available Upgrade: *A La Carte Marquis Signature Seven Layer Lasagna Bolognese* Also available vegetable lasagna

*Available Upgrade: *A La Carte Marquis Signature Cannelloni & Manicotti* Stuffed with Meat or Cheese Topped with Tomato Basil Sauce

ENTREES:

Roasted Tuscan Chicken

Stuffed with Goats Cheese, Roasted Red Peppers & Basil, Topped with a Red
Pepper & Artichoke Veloute

Roast Pork Loin

Stuffed with Herb Dressing and Glazed with a Port Wine Sauce

Manhattan Style Centre Cut Alberta

Strip Loin

served with peppercorn sauce

AAA Deluxe Prime Rib

Au Jus

Chicken Dijonnaise

Topped with a White Wine Dijon Veloute

Chicken Ballantine

Stuffed with Spinach, Mushrooms & Rice Medley
In a Madeira Wine Sauce

CHOICE OF STARCH ACCOMPANIMENT:

Roasted Red Skinned Potatoes

Country Garlic Mashed Potatoes

Grilled Yams

Basmati Rice & Wild Mushrooms

Mini Roasted New Potatoes

Mashed Sweet Potatoes

CHOICE OF VEGETABLE ACCOMPANIMENT:

Grilled Peppers, Onions, & Zucchini

Sugar Snap Peas, Baby Corn & Red Bell Peppers

Broccoli & Red Pepper Sautéed

Steamed Cauliflower, Broccoli & Carrots

Fresh Seasonal Stir-fry Vegetables

DESSERTS:

Chocolate Brownie Sundaes A Decadent Warm Chocolate Brownie with Vanilla Ice Cream Finished With Whip Cream

Fresh Strawberry Parfait French Vanilla Ice Cream Garnished with Fresh Strawberries, Whip Cream and Belgian Chocolate Shavings

New York Style Cheesecake Creamy, Smooth Cheesecake, Topped With Blueberry or Cherry Sauce

White Chocolate Mousse in a Crepe Basket with Fresh Seasonal Berries

Venetian Chocolate Torte Garnished with a Raspberry Coulis

LATE NIGHT BUFFET:

Your Wedding Cake Cut & Served • Coffee & Tea Service

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

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

WHITE SAPPHIRE

Premium Beverage Service for 7.5 Hours
Niagara VQA Wine Service throughout Dinner
One Hour of Butler Passed Hors D'oeuvres
Plus Imported & Domestic Cheese Display
Individually Plated Four Course Dinner
Freshly Baked Variety of Warm Organic Rolls with Churned Butter
Appetizer, Soup or Salad, Pasta, Entrée & Dessert
Freshly Brewed 100% Columbian Coffee & Tea Service
Late Night Sweet Table • Client's Own Wedding Cake Cut & Served
8 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