# Reception Menu

Michelangelo

Events & Conference Centre

Where every event is a Masterpiece

# Reception Hors D'Oeuvres

### Cold Hors d'Oeuvres
### (Minimum Order of 50 Pieces per item)

Smoked Salmon with Cream Cheese Canapé
Chilled Jumbo Shrimp Shooter
Bocconcini, Tomato, and Basil on Toasted Italian Bread
Crostini with Brushetta and Olive Pâté

### Hot Hors d'Oeuvres
### (Minimum Order of 50 Pieces per item)

Mini Crab Cakes with Pepper Aioli
Mini Potato Cakes with Goat Cheese
Beef or Chicken Satay with Spicy Thai Sauce
Coconut Jumbo Shrimp with Michelangelo Cocktail Sauce
Spanakopita
Crab Filled Mushroom Caps
Oriental Mini Egg Rolls with Plum Sauce
Mini Spring Rolls with Spicy Dipping Sauce
Prosciutto and Phyllo Wrapped Asparagus

### Michelangelo's Grand Hors d' Oeuvres and Antipasto Bar Reception

Stylish and chic, The Michelangelo Grand Hors D'oeuvres and Antipasto Bar sets the mood for your evening right from the start. Guests mingle while partaking of the delicacies of our fully serviced, antipasto bar buffet. With over thirty items that include, various marinated vegetable dishes, seafood salad, crab salad, bocconcini cheese, mini spring rolls, cheese balls, bbq meatballs and pan seared jumbo shrimp in front of guests, prosciutto sliced in front of guests, deli meats, there is sure to be more than enough items to satisfy the most discriminating tastes.

# Reception Boutique Stations

**International Cheese Board Display**
White and Orange Cheddar, Gruyere, Stilton, Blue Cheese Garnished with Fresh Fruit

**Fresh Fruit Display**
Sliced Fresh Seasonal Fruit and Berries

**Ontario Vegetable Market**
Celery, Carrots, Cucumbers, Green and Red Peppers, Cauliflower and Broccoli. Served with Ranch Dips

**Soup Counter - Choice of One**
Leek and Potato, Stracciatella, Cream of Broccoli, Roasted Red Peppers, and Butternut Sqaush

**Sliced Smoked Salmon Board**
(May be Substituted for Another Smoked Fish), Smoked Atlantic Salmon served with Capers on a variety of crostini

**Stir-Fry Station**
Broccoli, Carrots, Mushrooms, Celery, Red and Green Peppers and Onions Seasoned with Garlic, Ginger and Soy Sauce

**Vegetarian**
Add Chicken, Beef, or Shrimp

**Seafood Boutique**
Jumbo Garlic Shrimp, Alaskan King Crab Legs, Spicy Mussels, and Oysters on a Half Shell, Served on Ice with Cocktail Sauce, Lemon Wedges and Tabasco Sauce

**Pasta Action Boutique - Choice of Two**
Pennine alla Vodka, Fusilli al Pomodoro, Farfalle alla Carbonara
Cheese Tortellini alla Bolognese, Rigatoni Arrabbiata

**Tavola di Antipasti**
Fresh mozzarella with Vine-Ripened Tomatoes, Fresh Basil and Virgin Olive Oil, Prosciutto with Fresh Melon, Grilled Italian Herb Marinated Vegetables Served Chilled, Mild Capicollo and Genoa Salami, Grilled Olive Oil Marinated Artichoke Hearts, Assorted Olives, Crostini with Bruschetta and Hummus, Olive Oil Marinated White Mushroom Caps, Hot Banana Pepper Rings, Grilled Eggplant

**Carving Boutique Stations**
Roasted Leg of Lamb, With Oregano, Virgin Olive Oil, Garlic, Herbs and Natural Jus, Served with Miniature Artisan Rolls

**Whole Roasted Turkey**
Rosemary, Garlic and Herbs, Cranberry and Turkey Gravy, Served with Miniature Artisan Rolls

**Beef Tenderloin**
With Peppercorn Sauce and Creamy Horseradish, Whole Grain Mustard and Mayonnaise, Served with Miniature Artisan Rolls

**Roasted Prime Rib**
Boneless Rib Eye Served Au Jus, Horseradish, Whole Grain Mustard and Mayonnaise, Served with Miniature Artisan Rolls

**Pork Tenderloin of Stuffed Pork Tenderloin**
Whole Spit-Roasted Porketta, Rosemary, Garlic, Basil and Thyme Rub, Spicy Marinated Peppers and Tomato
Served with Soft Kaiser Buns

# Sweet, Sweet & Sweet Table

**European Sweet Table**
A substantial buffet consisting of fresh fruit, red bread pizza slices, and a selection of pastries. Served alongside Coffee and Tea.

**Michelangelo's Grand Sweet and Fruit Table**
Elaborately carved seasonal fruit displays and attractive French mini pastry and chocolate trays all served by candlelight. Dry ice and lighting effects complement your personalized ice sculpture and create a breathtaking display. Fruits consist of watermelon, cantaloupe, honeydew melons, fresh strawberries, kiwi, pineapple, green and red grapes, figs (seasonal). Served with coffee and tea.

**Michelangelo's Royal Sweet and Fruit Table**
An attractive display of carved seasonal fruits combined with a wide variety of specialty cakes and pastries served by candlelight. This sweet table is sure to please the eye and the pallet, as well as being the perfect final touch to your wedding reception meal service. Served alongside fresh coffee and tea.
Fruits consist of watermelon, cantaloupe, honeydew melons, fresh strawberries, kiwi, and pineapple, green and red grapes.

**Seafood, Fruit and Sweets Buffet**
This elegant buffet consists of the best nature and the bakery has to offer. Seafood items consists of boiled baby lobster halves, cracked snow crab, spicy mussels, shrimp in tomato sauce with rice and peel and eat shrimp. Fruit items consist of carved fruit displays of watermelon, cantaloupe and honeydew melons, fresh strawberries, kiwi, pineapple, green and red grapes, figs, cherries, cactus pears and fruit dip. Complemented by assorted pastries and torts. Served alongside coffee and tea.
Please note that some fruit items may not be available due to seasonal availability.

**Simplicity Buffet**
The alternative to the larger sweet tables, Assorted trays of seasonal fruits consisting of red and green grapes, pineapple, strawberry and kiwi served alongside a delicious selection of pastries accompanied by coffee and tea service.

**Please note that some fruit items may not be available due to seasonal availability.**