



CONTINENTAL BREAKFAST \$11.95
Includes assorted muffins, Danishes, cookies yogurt, breakfast cakes, croissants, bagels, fruit, coffee, tea, water and assorted juices

AMERICAN BREAKFAST \$11.95
Includes bacon, sausage, your choice of eggs (Benedict/ omelette/scrambled), home fries, toast, bagels, jams, fruit, coffee, tea, water and assorted juices

BRUNCH \$29.95
*Includes, "Welcome Mimosa Cocktail";
Bacon, ham, home fries, French toast, eggs Benedict, vegetarian lasagne, stuffed chicken, carved roast beef, pan fried perch, vegetable casserole, pasta salad, potato salad, garden salad, assorted pastries, English muffins, bagels, fruit, coffee, tea, water and assorted juices*

COLD LUNCH BUFFET

SOUP OF THE DAY & SALAD \$8.00

ASSORTED SANDWICHES/WRAPS \$12.95
Includes choice of salad, fresh fruit, coffee, tea, water and juices

SALAD CHOICES

Add another salad to the above lunch buffet for only \$3.00 per person

- Pasta (Italian or Greek Style)
- Potato
- Mixed Greens
- Caesar
- Chicken Caesar
- Garden
- Radicchio
- Spinach
- Greek
- Maurice

ASSORTED VEGGIE TRAY with DIP \$35/each or \$25 for 2+
FRUIT TRAY \$35/each or \$25 for 2+
ASSORTED PASTRIES (2 pieces per person) \$3.00

HOT LUNCH BUFFET.....\$20.00

Includes: Soup of the Day or salad, garlic sautéed local vegetable, roasted potatoes, assorted pastries, fruit, rolls & butter, coffee, tea, water & juices

Choice of: Lasagne; vegetarian crepes in a blush sauce; penne with tomato basil sauce/ meat sauce/primavera sauce/ Alfredo sauce/vodka sauce/ blush sauce

Choice of Chicken: sautéed breast with mushroom sauce topped with asparagus and mozzarella cheese; chicken breast stuffed with vegetables and Swiss cheese in a red wine reduction sauce; rosemary roasted chicken; chicken kabob; chicken parmigiana

BUFFET ADD-ONS

Add another course to the above lunch

Sliced roast beef tenderloin	\$8.00
Cajun beef kabob.....	\$5.00
Beef and vegetable stew.....	\$5.00
Veal parmigiana	\$5.00
Sautéed veal topped with grilled eggplant, roasted red pepper and asiago cheese in a mushroom & red wine sauce.....	\$8.00

PLATED MEALS

Includes seasonal salad seasonal potato & vegetable, assorted breads, butter, coffee, tea, water and soft drinks,

Rissotto with mushroom sauce

<i>Lunch Portion.....</i>	<i>\$14.00</i>	<i>Dinner Portion</i>	<i>\$18.00</i>
---------------------------	----------------	-----------------------------	----------------

Beef Cannelloni in a blush sauce

<i>Lunch Portion.....</i>	<i>\$14.00</i>	<i>Dinner Portion</i>	<i>\$18.00</i>
---------------------------	----------------	-----------------------------	----------------

Seared beef tenderloin in a parmesan cheese crust

<i>Lunch Portion.....</i>	<i>\$18.00</i>	<i>Dinner Portion</i>	<i>\$26.00</i>
---------------------------	----------------	-----------------------------	----------------

Roasted rack of lamb in a mint & blueberry sauce

<i>Lunch Portion.....</i>	<i>\$18.00</i>	<i>Dinner Portion</i>	<i>\$26.00</i>
---------------------------	----------------	-----------------------------	----------------

Poached salmon w/ Dijon mustard sauce

<i>Lunch Portion.....</i>	<i>\$16.00</i>	<i>Dinner Portion</i>	<i>\$21.00</i>
---------------------------	----------------	-----------------------------	----------------

Breaded grilled halibut with sundried tomato sauce

<i>Lunch Portion.....</i>	<i>\$16.00</i>	<i>Dinner Portion</i>	<i>\$21.00</i>
---------------------------	----------------	-----------------------------	----------------

Sauteed tilapia filet served w/ mussels and shrimp n a marinara sauce

<i>Lunch Portion.....</i>	<i>\$16.00</i>	<i>Dinner Portion</i>	<i>\$21.00</i>
---------------------------	----------------	-----------------------------	----------------

HORS D'OEUVRES

Pre-dinner hors d'oeuvres\$10.00

*Includes choice of 5 items (one of which is *) butler passed*

Complete hors d'oeuvres reception.....\$22.00

*Includes choice of 9 items (2 of which is *) butler passed*

Crostini alla Olive (crostini topped w/ black olive tapenade)

Rotoli D' Asparagi (rolled pastry shell stuffed w/ asparagus, ham & cheddar)

* Costolette D'Agnello (grilled Ontario lamb chops)

Varieta di Tartellette (assorted mini quiche)

Stick di Pollo Parmigiana (breaded chicken kabob)

* Stick di Gamberi (grilled shrimp kabob w/ a dijoin, mustard, brandy sauce)

* Stick di Manzo (beef tenderloin kabob w/ a sundried tomato sauce)

Involtino di Salsiccia e Melanane (grilled rolled eggplant stuffed w/ Italian sausage)

* Stick di Manzo (veal tenderloin kabob in paprika/ mustard grapes & goat cheese rolled in pistachio nuts)

Mustard meatballs

Stick di Polla (herbed chicken kabob wrapped w/ prosciutto & a puff pastry)

* Stick di Manzo (beef tenderloin kabob encrusted in almonds & mixed herbs)

Stick di Pere e Grana (parmigiana cheese & sauteed pears in a balsamic vinaigrette kabob)

* Tortini di Granchio (crab cakes)

Prugne nel Prosciutto (prunes wrapped in prosciutto & stuffed almonds)

* Fonduta di Brie e Melaograno (brie, pine nuts & pomegranate wrapped in brisee dough)

Assorted mini pizzas

Mini pizzas w/ rosemary potatoes and mozzarella cheese

* Coconut breaded shrimp

Ham, zucchini & cheese strudel

* Goat cheese stuffed figs

Zucchini, feta & cherry tomato crostini

Eggplant or porcini mushroom crostini

Mini spring rolls

BUFFET STATIONS

APPETIZER STATIONS

Cheese & Crackers Platter	\$35
Gourmet Cheese & Crackers Platter.....	\$65
Grilled mixed vegetables.....	\$25

Attended pasta stations, carving stations, seafood stations and flambé dessert stations are also available.

DINNER BUFFET

*Includes Veggie Ravioli in an asparagus cream sauce or tomato sauce; **choice of** sweet potato casserole or scalloped potato; **choice of** vegetable ratatouille or garlic rapini; assorted breads and butter; seasonal fruit; **choice of** assorted mini pastries or vanilla and chocolate cake*

Beef Wellington.....	\$42.00
Chocolate Mint Roast Rack of Lamb.....	\$42.00
Breaded veal loin in a herbed crust.....	\$38.00
Pan fried lemon perch.....	\$36.00
Seared sea scallops w/ baby bokchoy in a teriyaki sauce	\$36.00
Jumbo Shrimp in an Arabiata sauce	\$36.00

PLATED MEALS

MENU #1 – SUMMER INSPIRATION \$69.95

Roasted figs stuffed with goat cheese and wrapped with prosciutto served on a bed of mixed greens with a Dijon mustard and white balsamic vinaigrette

Ricotta cheese dumplings served with tomato concasse in a garlic and basil sauce

Roasted veal tenderloin w/ a Port wine reduction on a bed of seasonal sautéed garlic vegetable and mashed potatoes

Raspberry with sesame and orange crisp and Chantilly custard and kiwi sauce

MENU #2 – MEDITERRANEAN SURF & TURF \$69.95

Zucchini flower fritters on a bed of frisee salad w/ sundried tomato dipping

Rolled Mediterranean seabass filet served on a bed of risotto w/ shrimp in an arugula pesto sauce

Seared beef tenderloin served on a bed of seasonal fresh vegetables and potato fondant with a cognac and beef reduction

Mango & Proseco wine mousse w/ strawberry coulis

MENU #3 – CHEESE LOVER’S CHOICE \$59.95

- Spinach, pear and goat cheese salad
- Crepes stuffed w/ ricotta cheese and spinach in a blush sauce
- Roasted chicken breast stuffed w/ grilled eggplant, asparagus, sundried tomato and Swiss cheese served in a tomato and red wine sauce
- Potato au Gratin
- Garlic Asparagus and yellow zucchini
- Italian Tiramisu in a cookie cup shell w/ vanilla sauce

CREATE YOUR OWN PLATED DINNER MENU

Create your own menu. All entrees include choice of potato, vegetable or pasta with choice of meat sauce or tomato basil sauce.

- Sauteed chicken breast with mushroom sauce..... \$22.00
- Sauteed chicken breast topped w/ asparagus and mozzarella cheese..... \$22.00
- Chicken Cordon Bleu \$24.00
- Seared beef tenderloin in a parmesan cheese crust with a red wine reduction sauce \$28.00
- Sauteed Provini (grain fed) veal chop in a mushroom and white wine sauce... \$28.00
- Roasted lamb chops served w/ rosemary garlic and olive oil sauce \$28.00
- Broiled lobster tail market price
- Grilled salmon filet on a bed of sautéed spinach and topped with tomato concasse..... \$26.00
- Zucchini stuffed w/ a garden risotto in a tomato sauce \$22.00
- Pan fried breaded eggplant topped w/ asparagus mousse in a sweet yellow pepper sauce \$20.00

CHOICE OF POTATOES

Roasted sweet potato; roasted rosemary potato wedges; potato au gratin; potato Parisienne

CHOICE OF VEGETABLES

Steamed green beans w/ toasted almonds and fresh tomato; mixed vegetable casserole



CHOICE OF SALAD

Add a salad course to your menu

Pasta (Italian or Greek Style)	\$3.00
Potato	\$3.00
Mixed Greens.....	\$3.00
Caesar	\$4.00
Chicken Caesar	\$5.00
Garden.....	\$3.00
Radicchio	\$4.00
Spinach.....	\$4.00
Greek.....	\$5.00
Maurice	\$5.00

CHOICE OF SOUP

Add a soup course to your menu

Carrot.....	\$4.00
Potato	\$4.00
French onion.....	\$5.00
Roasted red pepper	\$4.00
Cream of asparagus	\$4.00

DESSERTS

Complete your dining experiences with a decadent dessert

Raspberry tart w/ a strawberry sauce	\$6.00
Ice wine cheesecake w/ a cherry sauce.....	\$6.00
Italian Tiramisu w/ a vanilla sauce	\$6.00
Panna Cotta w/ a blackberry sauce	\$6.00
Chocolate mousse w/ a rum sauce	\$6.00
Crème Brule	\$6.00
Assorted biscotti (platter style).....	\$3.00
Fresh fruit cup.....	\$3.00

Customized menus are also available. Please ask us how we can help you personalize your menu for your special event at The Art Gallery of Windsor.

All Prices exclude taxes and gratuity

