

Italian Wedding Menu

Enhanced Wedding Antipasto Bar

PROSCIUTTO, SOPRESSATA, FRUTTA DI MARE, MARINATED ROASTED PEPPERS, GRILLED ZUCCHINI, MARINATED MUSHROOMS, BOCCONCINI AND TOMATO, HOME-SEASONED GREEN OLIVES, PARMIGIANO CHEESE, MARBLED CHEESE, SMOKED SALMON WITH CREAM CHEESE, GRILLED PORK SAUSAGES AND ONIONS, STEAMED MUSSELS IN TOMATO BROTH, PIZZA SQUARES, BRUSCHETTA

Spumante Toast Before Dinner Service

Specialty Bread Basket

ASSORTED DINNER ROLLS AND BUTTER

Pasta & Risotto

ONE PASTA & ONE RISOTTO OF YOUR CHOICE

Main Entree

10OZ FRENCH CUT VEAL CHOP SERVED IN A COGNAC SAUCE
(VEGETARIAN & PLANT BASED OPTIONS AVAILABLE)

CHEF SELECTION OF GARDEN FRESH VEGETABLES & POTATOES

SPRING MIX SALAD- SPANISH ONIONS, JULIENNE CARROTS, OLIVE OIL & BALSAMIC VINAIGRETTE (BOWL PER TABLE)

Dessert

CRÈME BRULE- VANILLA CRÈME BRULE TOPPED WITH BERRIES & SERVED IN A RAMEKIN

Wedding Cake & Coffee Station

(CLIENT TO PROVIDE CAKE, BORGATA TO CUT & SERVE FROM STATION)

COFFEE & TEA SERVICE

Open Enhanced Bar

RED & WHITE WINE TABLE SERVICE

LIQUORS & LIQUEURS

DOMESTIC & IMPORTED BEERS

SOFT DRINKS, JUICES, BOTTLED WATER

FOR FULL CATERING OPTIONS PLEASE EMAIL US AT EVENTS@BORGATAEVENTCENTRE.CA
INQUIRE ABOUT OFF SEASON DISCOUNTS