

Portuguese Wedding Menu

Hors D'oeuvres & Martinis

AN ASSORTMENT OF HOT & COLD HORS D'OEUVRES ALONG WITH MARTINIS CIRCULATED TO GUESTS BUTLER STYLE

Spumante Toast Before Dinner Service

Specialty Bread Basket

ASSORTED DINNER ROLLS AND BUTTER

Calde Verde

TRADITIONAL PORTUGUESE CREAM BASED SAUSAGE AND KALE SOUP

Baked Halibut

BAKED HALIBUT WITH RICE PILAF

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

Main

PRIME RIB OF BEEF SERVED WITH AU JUS GRAVY
(VEGETARIAN & PLANT BASED OPTIONS AVAILABLE)

CHEF SELECTION OF GARDEN FRESH VEGETABLES & POTATOES

Dessert

FRENCH VANILLA WRAPPED CREPE, TOPPED WITH WHIPPED CREAM, CHOCOLATE SAUCE & RASPBERRY COULIS

Wedding Cake & Coffee Station

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

COFFEE & TEA SERVICE WITH ESPRESSO

Portuguese Seafood Buffet & European Sweets

ASSORTMENT OF LOBSTER, SNOW CRAB LEGS, CLAMS, COD CAKES, STEAMED MUSSELS, SHRIMPS & A COLD FISH SALAD

ASSORTMENT OF CAKES, FRENCH & ITALIAN PASTRIES, PORTUGUESE CUSTARDS & FRESH FRUIT DISPLAYS

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**