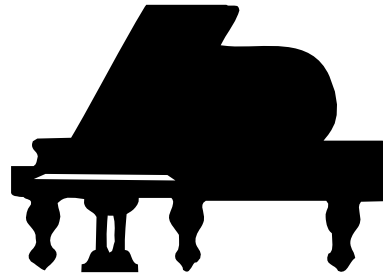
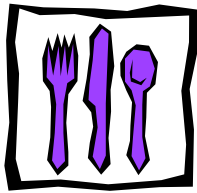


☞ Weddings - Personal & Business Celebrations - Fund-raisers - Dancing ☞

Dinner Menu
Catering by St. Clair Centre For The Arts



(519) 252-8311 ext.4682#
Contact – Laurie Williams
lwilliams@stclaircollege.ca

986Ouellette Avenue
Windsor Ontario N9A 1C6
Canada

www.masonictempleballroom.com

◆
Phone 519 253 3615
Fax 519 258 5522

Email- information@masonictempleballroom.com

Thank you for your inquiry. I have attached a copy of our wedding menu for you to view.

Cake Cutting

We do have a cake cutting fee of \$2.50 per person (based on 60% of your dinner count only) that includes cutting the cake, providing all china/cutlery, and coffee/tea for your guests late in the evening. This fee can sometimes be lowered or waived should you not require us to provide all of these services.

Included Items

We include white or ivory tablecloths, selected colour tablecloths also available, white, ivory or colored napkin, and skirting for head table, d.j. , cake and gift tables. Also included is a microphone, podium and complimentary guest parking.

All prices are subject to taxes. A non-refundable deposit is required at time of booking.

All meals served buffet style will have a 10% discount on the total price.

Menu Selections

Menu and beverage selections should be submitted one (1) month in advance in order to guarantee delivery of products and services.

Special dietary substitutes are available in limited quantities and must be arranged fourteen (14) days prior to the function. Guests ordering special meals must be identified to the banquet supervisor in advance of the meal service.

Catering Guarantee

The number of attendees must be guaranteed ten (10) days prior to the date of the function, for all food and beverage services.

Taxes

All menu and beverage prices are exclusive of taxes. (PST. & GST. are extra)

Food and Beverage Policy

St. Clair Centre For The Arts is the exclusive provider of all food services. Alcoholic beverage service can be arranged with Masonic Temple only. Food and Beverage prices are subject to change. Table settings are arranged based on a maximum of 8 persons per table.

Deposit Policy

A non-refundable deposit of \$500.00 is due, when contacted by St. Clair Centre For The Arts, within seven (7) days of the booking and is based on the deposit schedule contained herein.

Payment Policy

Fourteen (14) days prior to the event, 100% of the estimated billing is due. St. Clair Centre For The Arts will invoice the greater of the guarantee or actual number of guests in attendance. Any outstanding balance is payable upon receipt of invoice.

Soup

Minestrone

Fresh vegetables all slow simmered in chicken stock with fresh herbs

4

Mushroom Soup

Sautéed mushrooms all slow simmered in chicken stock pureed with a touch of cream and hand grated parmesan cheese

4

Roasted Pepper

Fire roasted red and yellow peppers simmered in a vegetable stock then finished with fresh cream and hand chopped herbs

5

Lobster Bisque

Fresh lobsters slow roasted then reduced in a brandy broth finished with a touch of cream and chopped lobster meat

6

Antipasto

Crudités

Carrot and celery batonette, stuffed queen olives, baby corn, sweet gherkins with kalamata olives

6

Romano

Prosciutto, provolone, stem on artichoke, fire roasted red peppers, spaghetti style eggplant, grape tomato with pearl bocconcini

8

Grilled Vegetable Platter

Grilled spaghetti style eggplant, grilled zucchini, grilled mushrooms, and grilled red peppers

7

Pasta

Penne Tomato Basil

Dececco penne rigate tossed with our own Roma tomato basil sauce with fresh garlic

7

Penne Bolognese

Dececco penne rigate tossed with our own slow simmered all fresh pork and beef meat sauce tossed with fresh grated parmesan cheese

8

Penne Blush

Dececco penne rigate tossed with our own tomato basil sauce finished in cream, tossed with fresh grated parmesan cheese

8

Lasagna

Fresh egg noodle layered with roman tomato meat sauce and shredded mozzarella and parmesan cheese

8

Manicotti

Fresh egg noodle pasta filled with ricotta cheese and sautéed spinach topped in our own Roma tomato basil blush sauce

9

Ravioli Tartufo

Fresh egg noodle ravioli filled with ricotta, casatella and Parmeggiano Reggiano cheese with walnut tossed with wild mushroom sauce finished with truffle essence

11

Salads

Caesar Salad

Heart of romaine with house herbed crouton and shaved parmesan cheese all in a creamy caesar dressing garnished with lemon wedges

6

Spinach

Baby spinach topped with roasted walnut and sliced pear served with crumbled blue cheese

6

Mesclun Mix

Organic greens served with grape tomato, cucumber and your choice of dressing

5

Caprese

Grape tomatoes and baby bocconcini cheese tossed with fresh basil, garlic and extra virgin olive oil

7

Dressing Selections (all made in house)
Emulsified balsamic (our house dressing)

Raspberry vinaigrette

Buttermilk ranch

Caesar

Main Course

Roast Chicken

Fresh chicken seasoned with herbs and seasonings oven roasted

9

Chicken Supreme

Wing on chicken breast stuffed with Prosciutto, provolone and asparagus served over a roasted garlic jus

14

Chicken Marsala

Boneless skinless breast of chicken pan seared and tossed with sautéed quartered button mushroom in a light Marsala wine sauce

11

Chicken Parmesan

Boneless skinless breast of chicken topped with fresh tomato basil sauce with grated parmesan cheese and melted mozzarella

9

Slow Braised Roast Beef

Slow braised roasted beef, sliced then topped with sautéed whole button mushrooms in an herbed beef jus

11

Veal Parmesan

Milk fed veal scaloppini breaded then topped with our fresh tomato basil sauce with grated parmesan cheese and mozzarella cheese

9

Veal Marsala

Milk fed veal scaloppini pan seared then topped with sautéed button mushrooms in a light Marsala wine sauce

11

Filet Mignon

Individual certified Ontario corn fed beef tenderloin pan seared then oven roasted with a light beef and herb jus

20

Veal Porcini

Aged veal tenderloin pan seared then topped with sautéed porcini mushrooms finished in a brandy cream sauce

17

Herb encrusted Beef Tenderloin

Certified Ontario corn fed beef tenderloin seared then rubbed with pommery mustard and fresh hand chopped herbs then oven roasted with extra virgin olive oil

19

Salmon Fillet

Fresh Canadian salmon fillet topped with minced garlic and pesto, finished in a lemon scented white wine bath with sea salt and grape tomato compote

13

Starches

Roasted Potatoes

Yukon gold potatoes seasoned with fresh herbs and spices oven roasted

3

Whipped Potatoes

Yukon gold potatoes whipped with cream and butter finished with grated parmesan cheese

4

French Fingerling

Fresh French fingerling potato steamed then seasoned lightly with sea salt, rosemary, garlic and cracked black peppercorn

5

Scalloped Potato Dauphinoise

Yukon potatoes layered in parmesan cheese and heavy cream baked golden

5

Vegetables

(Family Style)

Parisienne Carrots

Mini carrots sautéed with garlic and herbs finished in an orange scented honey

3

Asparagus

Fresh roasted asparagus spears lightly seasoned in extra virgin olive oil and sea salt

5

Ratatouille

Eggplant, zucchini, coloured peppers and fresh tomato all sautéed with fresh herbs and hand sliced garlic

4

Vegetables

(Individually plated)

Stuffed artichoke

Heart of artichoke filled with small dice of zucchini, eggplant and peppers topped with goat's cheese

5

Asparagus

Fresh roasted asparagus spears lightly seasoned in extra virgin olive oil and sea salt

5

Ratatouille

Eggplant, zucchini, coloured peppers and fresh tomato all sautéed with fresh herbs and hand sliced garlic served in a baby eggplant

5

Desserts

Chocolate Fondant

Liquid fudge center brownie, oven baked and served warm over crème anglais berry compote

6

Cheese Cake

Individually baked vanilla cheese cakes served over a raspberry reduction with mango puree served with freshly whipped cream topping

6

Tartufo

Italian Tartufo topped with roasted nuts and filled with ice cream served over our hand whipped cream

4

Lemon Sable

Lemon cream, sliced almond with pistachio flakes served on a shortbread biscuit

6

Tarte Tatin

Caramelized apple pieces nested on a butter short-crust base, served with a vanilla yogurt cream

6

Cheese Board

Assorted imported and domestic cheeses served with seasonal fruit and French stick

6

Buffet Desserts
(Prices are per person)

Mini Verrines Sucres

4 assorted flavours; red fruit, pear & chocolate, coconut & pineapple and pistachio & chocolate

4

Petit Fours

Assorted mini French pastries to include; crème Brule, éclairs, berry tartin and napoleons

4

Macaroons

Mini meringue pastries filled with light French pastry creams and fruit spreads

4

Mirlitons

Small buttery cakes made from almonds served with assorted flavours; chocolate & orange, hazelnut & raspberry, peach & lavender, apple & black currant, pistachio & cherry

4

Assorted Tortes

A wide variety of assorted styles and flavours

5

Fresh Fruit Tray

Seasonal fresh fruit served on a platter or individually

3