

Art of Special Events



Forza Italia

Antipasto Italiano
Pasta e fagioli (white bean and pasta soup)
Insalata Cesare
Insalata mista (mixed market greens)
Spaghetti alla puttanesca (anchovy, capers, black olives, tomato sauce and hot spices)
Petto di pollo alla griglia (grilled chicken breast with lemon and olive oil)
Vitello saltimbocca (veal with prosciutto, sage and white wine sauce) or
Ossobucco gremolata (braised veal shanks served with saffron rice)
Calabrese and focaccia bread
Cannoli Siciliani

... 51.99 per person

Décor: The Venetian carnival of February is celebrated in this décor that combines Venetian opulence with fabulous florals including classical Italian masks on sticks. The picturesque beauty of Venice is captured at the buffet station beginning with deep sea blue fabrics that create a background to masses of red roses.

Bahama Mama

Featuring Caribbean green salad with papaya vinaigrette, black bean and seafood salad, pigeon peas n'rice with coconut milk, chicken Ochio Rios, Bridgetown flying fish, St. Vincent curried beef, jerked ribs, corn bread, sliced tropical fruits and sun island punch.

... 37.99 per person

Décor: This island buffet is resplendent in shades of pink, turquoise and golden yellow fabrics and tropical flowers. About the room, clusters of palm trees are placed against thatched backdrops to

create a truly tropical fantasy. Whether tall ships, limbo dancers or fire eaters, this is a dazzling "Hot, Hot, Hot" party setting.

La Vida Loca

Jalapeño poppers
Ensalada de frijoles negros (black bean salad with cilantro)
Sopa de tortilla (tortilla soup)
Chili de carne Mexicana (beef chili)
Fajitas de pollo (chicken fajitas)
Ceviche de calamari (marinated calamari)
Arroz rojo con gandules y zanahorias (red rice with peas and carrots)
Steak picado (cubes of seasoned beef and sautéed vegetables)
A true Mexican fiesta including corn bread, tortilla chips and nachos with salsa ranchero, guacamole dip, pico de gallo, sour cream, refried beans and jalapeño peppers

... 38.99 per person

Décor: Celebrating in true Mexican style, a fiesta of artifacts, carnival flavours and Mariachi elements are gathered together in an explosion of colour for this station. Colourful tissue pinwheels and piñatas rise to the festivities with carnations and tropical bougainvillea complimenting the design.

Fisherman's Catch

Calamari lightly breaded, hot crab dip with toasted baguette, shrimp Caesar salad, mixed spring greens and balsamic vinaigrette, rice pilaf, mussels marinara with sautéed onions and oregano in a tomato sauce, seared Pacific snapper fillet with a pineapple salsa, seafood with lobster and crab, crab claws and smoked salmon with a tangy cocktail sauce. Served with freshly baked rolls and flat breads.

... 51.99 per person

Décor: The rich bounty gathered from Canada's seas is brilliantly displayed in this buffet. Fishermans' baskets spill fresh lobsters, clams, crabs and red snapper celebrating the fresh products from our vast waters. Classic coastline props such as lobster traps and trawler boats are additional elements which can be incorporated into the room décor.

Bangkok Wok, Marrakesh Express, Sushi Bar, La Pasta or I am Canadian!

Your theme is limited only by the imagination. Anything is possible in the magical world of Special Events.

Captivate your audience. Let Franco Freshy elevate your next event experience.

Please Note: Décor, rentals and staffing are additional and are quoted per event. Please call our Event Planners who will be pleased to provide complete details.

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