

Art of Special Events Menu



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.



The Carving Board



Roast Striploin of Beef

With creamed horseradish and served with mini kaisers.

... 11.99 per person

Leg of Lamb

Herb crusted leg of spring lamb served with natural pan juices and mint jelly.

... 14.99 per person

Side of Smoked Nova Scotia Salmon

Served with buttered pumpnickel bread, red onion, capers, chopped egg and lemon wedges.

... 13.99 per person



Smoked Pork Loin

Served with assorted mustards and double rye bread.

... 13.99 per person

Beef Wellington

Whole beef tenderloin folded in puff pastry and served with a Madeira wine sauce.

... 21.50 per person

Slow Roasted Turkey Breast

Served with cranberry sauce and pan gravy.

... 15.99 per person

Accompanied with assorted rolls, breads and whipped butter.



Cocktail Reception Menus



Deluxe

A selection of our hot and cold hors d'oeuvres (5 pieces per person – 3 hot and 2 cold).
A side of smoked Atlantic salmon with garnishes and pumpernickel bread.
Assorted tea sandwiches.
Domestic and imported cheeses with chilled grapes and biscuits.
Seasonal crudités with two dipping sauces.

... 26.99 per person

Superior

A selection of our hot and cold hors d'oeuvres (5 pieces per person – 3 hot and 2 cold).
Freshly prepared sushi platter with pickled ginger.
Chilled seafood platter with poached jumbo shrimp and marinated seafood salad.
Domestic and imported cheeses with chilled grapes and biscuits.
Seasonal crudités with two dipping sauces.

... 29.99 per person

This is only a representative sample of our cocktail menus. We would be pleased to create a custom reception menu to meet your requirements.

Classic Buffets





Deluxe

Chilled Items

Baker's basket of assorted rolls, breads and whipped butter
Classic Caesar salad
Herbed rice salad
Three bean salad

Hot Items

Grilled breast of chicken
Penne all'arrabiata with grilled sweet peppers
Roasted new potatoes and glazed baby carrots
Seasonal sliced fresh fruit tray.

... 27.50 per person

Superior

Chilled Items

Baker's basket of assorted rolls, breads and whipped butter
Assorted crudités with two dipping sauces
Mixed salad greens with balsamic vinaigrette
Marinated Roma tomatoes, arugula and bocconcini cheese
Mediterranean pasta salad
Antipasto of grilled vegetables and assorted cured meats

Hot Items

Roasted top sirloin of beef with natural pan juices, horseradish and mustard
Chicken braised with artichokes, mushrooms and Roma tomatoes



Penne pasta with roasted peppers
Oven roasted potatoes
Medley of fresh vegetables

... 52.50 per person

This is only a representative sample of our buffet selections. We would be pleased to create a custom buffet menu to meet your requirements.

Sweet Tables



Deluxe

Assorted fruit, mousse and butter tarts
Sliced fresh fruits
With a selection of bite-sized pastries including:
Triple chocolate fudge cake
Carrot cake with cream cheese icing
Lemon burst macarons
Silk chocolate truffle bars
Triple berry crumble
Double chocolate brownies
Nanaimo bars
Selection of specialty cookies

Hot, freshly brewed coffee, herbal and specialty teas.

... 12.99 per person

Superior

Chocolate dipped strawberries
Mille-feuille of berries with crème Anglaise
Lemon cheesecake
Double chocolate mousse cake
Assorted French pastries



Linzertorte
Black Forest torte
Sliced fresh fruits and seasonal berries
Crème caramel
Selected cheeses and biscuits

Hot, freshly brewed coffee, herbal and specialty teas.

... 21.99 per person

Dinner Menus



One

Chilled avocado soup with sweet bell peppers
Hearts of Boston bibb lettuce with orange vinaigrette
Pan-seared Atlantic salmon with soya ginger glaze
Sautéed vegetables and basmati rice
Chocolate mousse

... 29.99 per person



Two

Italian antipasto selection
Stracciatella alla Romana with escarole
Braised veal "Osso Buco" gremolata with risotto Milanese
Raspberry tartufo

... 35.99 per person

Three

Tomato gin soup with herbed croutons
Watercress and avocado with crumbled Stilton and walnuts-sherry vinaigrette
Roasted breast of chicken with mushrooms and Madeira enhanced sauce, roasted garlic mini white potatoes and vegetable medley
Chocolate truffle torte with warm raspberry sauce

... 37.50 per person

Four

Wild mushroom soup with tarragon and goat cheese crostini
Radicchio, endive and romaine salad with oranges and shaved red onion
Veal scaloppini in a lemon herb sauce, buttered egg fettucine and sautéed green beans
Tiramisu

... 41.99 per person

Five

Oxtail consommé with vegetables
Traditional Caesar salad
Stuffed boneless cornish hen, Manitoba wild rice and vegetable medley
Fruit flan with crème patisserie and fresh fruit

... 35.50 per person

Six

Shrimp bisque with cognac and crème fraîche
California greens with roasted tomato vinaigrette
Roasted striploin of beef with Chianti sauce, château potatoes and vegetable medley
Tropical fruit savarin with lime zest and candied ginger

... 35.99 per person

Seven

Sea scallops ceviche with black bean mango salsa
California greens with grilled portobello mushrooms and balsamic vinaigrette
Herb crusted rack of lamb, white bean ragout and vegetable medley
Fresh berry flan with crème Anglaise

... 49.99 per person

Eight

Marinated gravlax with honey mustard dressing
Hearts of romaine with Caesar vinaigrette
Roast tenderloin of beef with wild mushrooms in a Barolo sauce, roasted potatoes and vegetable medley
Grand Marnier chocolate mousse with citrus compote

... 49.99 per person

Above Dinner Menus include freshly baked rolls with butter, coffee and tea service.



Wedding Reception Menus



One

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Crudités with dip

Dinner

Hearts of romaine lettuce with Caesar vinaigrette
Grain-fed chicken breast with Madeira and mushrooms, roasted Parisienne potatoes and steamed broccoli with lemon butter
Bread basket and butter

Apple and cherry strudel with custard sauce
Coffee and tea

... 43.99 per person

Two

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Crudités with dip

Dinner

Cream of broccoli and aged cheddar soup
Roasted beef sirloin with red wine sauce, rosemary roasted red skin potatoes and vegetable medley
Bread basket and butter

Crème caramel with Cointreau soaked orange segments
Coffee and tea

... 44.99 per person

Three

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Crudités with dip



Dinner

Tomato gin soup with herbed croutons
Pan roasted Atlantic salmon fillet with Pernod dill sauce, herbed rice pilaf and stir-fried vegetable medley
Bread basket and butter

Fresh berry flan with Cointreau cream
Coffee and tea

... 42.99 per person

Four

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Smoked salmon with pumpernickel bread
Crudités with dip

Dinner

Cold water shrimp cocktail with sauce
Boneless Cornish game hen stuffed with wild rice, oven roasted Parisienne potatoes and fresh vegetable medley
Bread basket and butter

Almond tulip filled with chocolate mousse and fresh berries
Coffee and tea

... 55.50 per person

Five

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Chilled jumbo Tiger shrimp and crab claws
Crudités with dip

Dinner

Wild mushroom soup with tarragon and goat cheese crostini
Radicchio, endive and romaine salad with oranges and shaved red onion
Veal scaloppine with lemon herb sauce, buttered egg fettuccine and sautéed green beans
Bread basket and butter

Tiramisu
Coffee and Tea

... 65.50 per person

Six

Reception

Non alcoholic fruit punch
Chef's selection of hot and cold hors d'oeuvres
Smoked salmon with pumpernickel
Chef's selection of pâtés and terrines
Crudités with dip

Dinner

Shrimp bisque with cognac and crème fraîche
Organic greens with roasted tomato vinaigrette
Roasted beef tenderloin with Chianti sauce, rosemary roasted Parisienne potatoes and fresh vegetable



medley
Bread basket and butter

Tropical fruit savarin with lime zest and candied ginger
Coffee and tea

... 79.50 per person

