

**PARAMOUNT**  
CONFERENCE & EVENT VENUE

*Bella* *Maggio*  
BOUTIQUE EVENT VENUE

*the Manor*  
EVENT VENUE

## 2010 Meeting Packages (25 people or more)

### THE BUDGET FRIENDLY PACKAGE \$39.00 PP PLUS TAX AND SERVICE

- Room rental and set-up charges.
- Continuous coffee break featuring; breakfast loafs, coffee, tea, juice, and bottled water in AM, and coffee, tea, bottled water and soft drinks only in the PM
- Cold Working lunch including soft drinks & bottled water

### THE CORPORATE MEETING PACKAGE \$49.00 PP PLUS TAX AND SERVICE

- Room rental and set-up charges.
- Continental Breakfast (breakfast #1 & #2 included)
- Cold Working lunch including soft drinks & bottled water
- Coffee Breaks; Mid – Morning & Mid - Afternoon with snacks

### THE PREFERRED CORPORATE MEETING PACKAGE \$59.00 PP PLUS TAX AND SERVICE

- Room rental and set-up charges.
- Hot Breakfast buffet with Espresso Bar featuring espresso, lattes, and cappuccinos.
- Hot Buffet Lunch including soft drinks & bottled water
- Coffee Break –Mid-Morning and Mid-Afternoon to include full service Espresso bar & snacks

### THE EXECUTIVE CORPORATE MEETING PACKAGE \$69.00 PP PLUS TAX AND SERVICE

- Room rental and set-up charges.
- Hot Breakfast buffet to include an Omelette Station and full service Espresso Bar featuring espresso, lattes, and cappuccinos.
- Hot Buffet Lunch including soft drinks & bottled water
- Upgraded Mid-Morning break
- Upgraded Mid - Afternoon break with choice of snacks

### “FIRE IT UP” MEETING PACKAGE \$39.00 PP PLUS TAX AND SERVICE

- Available only at the Manor for groups of 50ppl or more
- Room rental and set-up charges.
- Continental Breakfast
- BBQ lunch on the outdoor patio including soft drinks & bottled water
- Coffee Breaks; Mid – Morning & Mid - Afternoon with snacks

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# Cold Buffet Lunches

## COLD WORKING LUNCH #1

Assorted Mini Deli Sandwiches (selection based on 1 ½ sandwiches per person)  
Served on a selection of fresh breads  
Roast beef, smoked ham, smoked turkey, roasted chicken & grilled vegetables  
Tea Sandwiches: tuna, egg, cream cheese & cucumber & salmon  
Crisp romaine, radicchio salad with champagne vinaigrette  
Coleslaw: white cabbage, julienne of carrot, dried cranberries with creamy vinaigrette  
Assorted homemade cookies and fresh baked double chocolate brownies  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## COLD WORKING LUNCH #2

Assorted Deluxe Wraps & Focaccia Sandwiches (selection based on 1 ½ sandwiches per person)  
Prepared with traditional focaccia, white, corn & spinach tortilla shells  
Grilled vegetable with fresh basil; roasted red pepper & brie; rapini, feta cheese & “My Mother’s extra virgin olive oil”; jerk chicken breast with mango; steelhead smoked salmon, capers, lemon zest, dill, cream cheese; tuna; black forest ham, emmenthal, dijon cream; grilled top sirloin beef with crispy onion, mushrooms & pommery mustard sour cream;  
Spinach & roast yam salad: Baby spinach leaves & roasted yam drizzled with an avocado vinaigrette  
Classic Caesar Salad: hearts of romaine with traditional homemade dressing, herbed croutons, grated parmesan  
Raspberry hazelnut linzer bar; cheesecake brownie; German chocolate square; Kahlua toffee bar & iced brownie (no nuts)  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## COLD WORKING LUNCH # 3

Deluxe smoke house platter of Montreal smoked meat, black forest ham, roasted chicken and smoked turkey.  
Accompanied by mustards, mayonnaise, pickles, lettuce, tomato, horseradish and gourmet rolls & sliced foccacia  
Mixed greens salad with toasted almonds, oven dried tomato and poached pears with a lemon and herb vinaigrette  
Classic Caesar Salad: hearts of romaine with traditional homemade dressing, herbed croutons, grated parmesan  
Fresh cut carrot, celery, cucumber & pepper crudités with blue cheese or ranch dip  
Assorted homemade cookies, dessert squares and house made pastries  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## COLD WORKING LUNCH #4

Deluxe foccacia sandwiches with a variety of fillings including some vegetarian options  
(Grilled vegetable with fresh basil; Roasted red pepper & brie; Rapini, feta and My Mother’s extra virgin olive oil;  
Jerk chicken breast with mango; Steelhead smoked salmon, capers, lemon zest, cream cheese; Black forest ham, emmenthal, grilled pineapple, Dijon cream; Shaved prosciutto, parmesan, cantaloupe aioli; Medium rare roast beef with crispy onion, mushroom and pommery mustard sour cream  
Mini bags of chips  
Mixed greens salad with a lemon and herb vinaigrette  
Assorted homemade cookies, dessert squares and house made pastries  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

# Cold Buffet Lunches

## COLD WORKING LUNCH #5

Slow cooked peppercorn crusted beef tenderloin served at room temperature accompanied by gourmet mustards, homemade chutneys, assorted breads, white flour rolls

Mini bags of chips

Baby spinach & baby arugula salad with dried cranberries and toasted almonds & brie tossed in honey Dijon & tarragon vinaigrette

Pearl barley & mushroom salad with tarragon vinaigrette

Assorted individual cup cakes

Freshly brewed coffee and tea, soft drinks, juices & bottled water

## COLD WORKING LUNCH # 6

Fresh baked multigrain & white flour rolls with butter

Panko & coconut crusted fish served at room temperature (based on one 4oz portion per person)

Panko crusted chicken tenders served at room temperature accompanied with lemon garlic aioli & sweet chili sauce (based on two 4oz portion per person)

Nappa & red cabbage salad topped with sliced apples & toasted pine nuts tossed in a preserved lemon and thyme vinaigrette

Fusili pasta salad with grilled vegetables

Assorted homemade cookies, dessert squares and house made pastries

Freshly brewed coffee and tea, soft drinks, juices & bottled water

# Hot Buffet Lunches

(Available to groups of 25ppl or more, groups of 25 ppl or less who wish to have a hot lunch must contact sales representative for a custom menu)

## HOT WORKING LUNCH BUFFET #1

Beef tenderloin in a peppercorn sauce  
Farfalle tossed with smoked chicken, julienne peppers and zucchini with a cream sauce  
Greek village salad with baby arugula and “My Mother’s extra virgin olive oil”  
Homemade crispy garlic baguette & flatbreads  
Fresh cut carrot, celery, cucumber & pepper crudités with blue cheese or ranch dip  
Assorted homemade cookies and fresh fruit  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## HOT WORKING LUNCH BUFFET #2

Prosciutto, sun dried tomato & bocconcini stuffed chicken supreme  
Oven roasted new red potato wedges  
Seasonal vegetables, lightly seasoned  
Oven roasted tomato, poached pear and mixed green salad with roasted shallot vinaigrette \*toasted almonds on the side  
Selection of flatbreads, foccaccia spears, and homemade multigrain & white rolls with whipped butter  
Selection of gourmet mini cupcakes and house made pastries  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## HOT WORKING LUNCH BUFFET #3

Beer battered Cod fish & chips with a chipotle tartar sauce  
Village salad of vine ripened cherry tomato, cucumbers, sliced red onion & feta cheese tossed with an oregano vinaigrette  
Cabbage & cranberry coleslaw  
Seasonal fresh fruit and mini chocolate bars  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## HOT WORKING LUNCH BUFFET #4

Pad Thai chicken with rice noodles (chicken in a pad Thai sauce of tangy tomato, cilantro, lemongrass, tamarind, ginger, crushed chilies & soy garnished with chopped nuts)  
California maki sushi rolls  
Green mango salad with tossed in a sesame vinaigrette  
Seasonal fresh fruit platter & fortune cookies  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

# Hot Buffet Lunches

(Available to groups of 25ppl or more, groups of 25 ppl or less who wish to have a hot lunch must contact sales representative for a custom menu)

## HOT WORKING LUNCH BUFFET #5

Homemade rolls (whole wheat, regular & olive) with whipped butter  
6 oz. skinless teriyaki marinated chicken breast sliced and served with a seasoned soy & teriyaki glaze  
3 oz. maple glaze Atlantic salmon filet  
New red roasted potato salad with sautéed mushrooms; crispy onions & pommery cream dressing  
Far East Salad: Nappa cabbage, Chinese noodles, toasted almonds, sesame, sweet & sour vinaigrette  
Seasonal fresh fruit salad with berry yogurt accent  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## HOT WORKING LUNCH BUFFET #6

(Available with the executive meeting package only)

Grilled Salmon in a lemon and butter sauce  
Pan Seared Chicken Piccata served with Roasted Potatoes and Seasonal Vegetables  
Assorted Pizzas made fresh from the Old Fashioned Pizza Ovens- traditional Veg and Hawaiian Pizza  
Far East Salad: Nappa cabbage, Chinese noodles, toasted almonds, sesame, sweet & sour vinaigrette  
Spinach & roast yam salad: Baby spinach leaves & roasted yam drizzled with avocado  
Vinaigrette  
Crisp romaine, radicchio salad with champagne vinaigrette  
Antipasto Platters to include:  
Grilled Eggplant  
Marinated Roasted Red Peppers Grilled Zucchini with Parmesan Cheese  
Mixed Marinated Grilled Vegetables Banana Peppers Stuffed with Mozzarella & Sundried Tomatoes, Marinated Mushrooms, Bocconcini a la Caprese, Home-seasoned Black & Green Olives  
Mediterranean spreads with Pita: Tirokafteri, Tzatziki, and Hummus  
Chef's Selection of pastries, mini cupcakes, fresh baked cookies, and seasonal fresh fruit  
Freshly brewed coffee and tea, soft drinks, juices & bottled water

## BBQ OPTION (AVAILABLE ONLY AT THE MANOR)

Outdoor BBQ – available in late spring, summer, and early fall (groups of 50ppl or more)

6oz Top Sirloin Burger  
Chicken Breast with Chipotle BBQ Sauce -4oz boneless skinless chicken breast grilled and brushed with our own spicy BBQ sauce  
Italian Sausage -A mix of hot and sweet served with hot peppers and Italian buns  
Condiments include regular and sesame seed buns, ketchup, mustard, relish, sliced onions pickles and tomato, lettuce  
New Potato Salad with Sour Cream Dijon Dressing  
Tossed with peppers, scallions, an herbs in our own creamy dressing  
Mixed Green Salad with Honey Balsamic Dressing  
Country Coleslaw  
Sliced Watermelon Platter  
Assorted Cookies  
Soft Drinks, bottled water, juice, coffee, and tea

# Breakfast Menus

## BREAKFAST MENU #1

Fresh baked Butter croissants  
Mini chocolate croissants  
Fresh baked muffins & mini muffins  
Mini fruit danishes, mini buffalo cinnamon buns  
Mini bagels & cream cheese

UPGRADE \$1.50 per person: add smoked salmon  
Sliced fresh fruit arrangement  
Freshly brewed coffee, tea, juices & water

## BREAKFAST MENU #2

Cottage cheese & Yogurt  
Granola  
Seasonal fruit salad  
Dried apricots, cranberries & almonds  
"My Father's" Honey  
Breakfast Loafs  
Freshly brewed coffee, tea, juices & water

## BREAKFAST MENU #3

Sandwiches & wraps  
Served in tortilla shells, croissants, bagels & English muffins  
To consist of: Scrambled eggs, bacon & cheddar cheese  
Zucchini frittata – ham & cheese frittata – mushroom & caramelized onion frittata  
Peameal bacon & plum tomato  
Whole fruit  
Freshly brewed coffee, tea, juices & water

## BREAKFAST MENU #4

Eggs Benedict: English muffin with poached eggs, peameal bacon & hollandaise sauce  
Eggs Florentine: English muffin with poached eggs, wilted spinach & hollandaise sauce  
Eggs Benjamin: English muffin with poached eggs, smoked salmon & hollandaise sauce  
Individual select cereal with individual 2% milk  
Individual fruit yogurt  
Whole fruit  
Freshly brewed coffee, tea, juices & water

## BREAKFAST MENU #5

Scrambled eggs  
Texas French toast with icing sugar & maple syrup  
Breakfast sausage & crispy bacon  
Crispy home fries with caramelized onions  
Individual select cereal with individual 2% milk  
Individual fruit yogurt  
Mini croissants; mini danishes & mini muffins  
Freshly brewed coffee, tea, juices & water

## UPGRADE \$3 PER PERSON:

Live Omelet Bar:  
Our Chef will make customized Omelets with Green Onions, caramelized onions  
Diced Bacon, Shredded Cheddar Cheese, Chopped Tomatoes, Smoked salmon  
Chopped Peppers, sautéed mushrooms, Cubed Potatoes, cubed ham

\* Egg white omelets available

# Upgrade Options For Coffee Breaks

## MID MORNING SNACKS \$2 PER PERSON:

- Granola bars
- Individual yogurts
- Breakfast breads
- Fresh fruit bouquet
- Whole fruit
- Scones & Tea Biscuits

## AFTERNOON BREAKS \$2 PER PERSON:

- Home baked cookies
- Chocolate dipped strawberries
- Brownies
- Cupcakes
- Decadent Delights
- Domestic & International cheeses & cracker platter
- Fresh cut vegetables & dip platter
- Pita wedges, flatbreads & spreads
- Mini pizza & foccaccia spears
- Salted pretzels or potato chips
- Salted tail mix
- Blue & yellow nacho chops with spicy salsa
- Assorted Maki sushi with soya sauce; pickled ginger & wasabi
- California Rolls with soya sauce; pickled ginger & wasabi
- Brie encroute with flatbreads & crackers
- Fresh fruit bouquet
- Ice cream bars
- Crispy French fries
- Dried fruits & nuts
- Sliced fresh Fruit arrangement
- Candyland snacks: gummie bears, sour keys, double bubble, jujubes, jelly beans, smarties, skittles, caramel popcorn

# Alternative Menu Additions And Options

Station style menus are a great way to spice up a lunch or break, please contact your sales representative to assist you in designing a station style menu and for pricing information

## **OYSTER BAR**

Fresh Select Oysters will be displayed on an Engraved Oyster Shell Ice Sculpture Served with Traditional Condiments

## **VODKA & CAVIAR STATION**

Guests will enjoy Flavored Frozen Vodka displayed in tower Ice Sculpture & served with Beluga Caviar on blini

## **GRILLED LAMB CHOPS**

French Cut Grilled Marinated Lamb Chop served in a martini glass with mashed potatoes

## **ANTIPASTO PLATTER**

Prosciutto, bocconcini, grilled vegetables, Sundried tomatoes, marinated mushrooms, gourmet cheese

## **SAGANAKI STATION**

Kefalotiri cheese flambéed with ouzo served on pita wedges and fresh homemade Focaccia

## **SUSHI BAR**

Sushi & Sashimi prepared by Chefs in front of your guests with Ginger, Wasabi, Soya Sauce & Chop Sticks

## **PASTA STATION**

Our chefs will prepare a choice of pasta with a selection of sauces & a variety of ingredients

## **PAELLA STATION**

Chefs will prepare & present live in front of guests; chicken, scallop & shrimp Paella spiced to perfection & topped with fresh mussels for guests to enjoy

## **GARLIC MASHED POTATO STATION**

Garlic mashed potatoes served in a martini glass topped with gravy & fried crisp onions with a selection of graded cheese & fresh bacon bits

## **OMELET STATION**

Scrambled Eggs in a chaffing dish & fresh omelet's (have egg white omelet's available) being prepared by our chef with cheese, tomatoes, mushrooms, peppers and onions accompanied by assorted Danishes, muffins, croissants, bagels and assorted jams

## **BELGIAN WAFFLE STATION**

Fresh "Belgian" style waffles served warm with vanilla ice cream, whipped cream, maple syrup chocolate sauce and an assortment of berries

## **GRILLED PINEAPPLE STATION**

Grilled "golden" pineapple with hot caramel sauce served with whipped cream, vanilla ice cream, assorted berries & chocolate sauce

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## ANTIPASTO BAR

Marinated Eggplant, marinated roasted red peppers, grilled zucchini, bruschetta, banana peppers stuffed with mozzarella & sun dried tomatoes, marinated mushrooms, bocconcini a la caprese, kalamata olives with pepperoncini, home seasoned green olives with chili flakes fresh mixed bean salad, greek village salad, Far east salad with nappa cabbage & sweet & soya vinaigrette, fresh roasted beetroot salad, pizza boats, seafood salad, freshly sliced prosciutto, carved Parmegiano Reggiano wheel, oven roasted Italian sausage with green peppers & onions, beer battered codfish with garlic dip, homemade focaccia and specialty breads

## CRÊPE STATION

Fresh Crêpes prepared with whipped cream, vanilla ice cream, assorted berries & chocolate sauce

## PORCHETTA & CORONITA STATION

Oven Roasted Porchetta carved & served in Calabrese buns with hot banana peppers and horseradish or warm pita with tzatziki, lettuce, onion & tomatoes accompanied by Coronita Beer on Ice

## MONTREAL STYLE DELI STATION

Montreal Smoked Meat, Corned Beef & Pastrami Sliced for guest & served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery, French's)

## BELGIAN CHOCOLATE FOUNTAIN

Free Flowing Chocolate Fountain with a selection of skewered fruit, marshmallows & palm leaves for guests to dip

## FAJITA STATION

Chefs will prepare & present live for guests Sautéed Beef, Chicken & Vegetables in Mexican spices with a selection of ingredients to choose from

## CHERRIES JUBILEE

Flambé Cherries Jubilee served over Vanilla Ice Cream in a Martini Glass

## SUNDAE BAR

Vanilla, Strawberry & Chocolate Ice Cream along with a selection of strawberry, chocolate & butterscotch sauces accompanied by specialty candies for guests to create their own unique sundae

## SPECIALTY COFFEE STATION

Guests will be able to choose from a selection of liqueurs and create the desired specialty coffee with whipped cream & maraschino cherry toppings

## FLAMBÉ OUZO SHRIMP STATION

Chefs will Flambé Black Tiger Shrimp with ouzo for guests to enjoy

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## **ALASKAN KING CRAB LEG STATION**

Chefs will Sautee Alaskan King Crab Legs (Shaven) with White Wine & Garlic accompanied by a hand carved Ice Sculpture Display

## **SPECIALTY ICE CREAM TRUCK**

Sundaes, Shakes, Floats, Soft Serve Ice Cream, Slushies & a Variety of Popsicles

## **CANDYLAND**

A Selection of "Classic" candies displayed & made available for guests to shop from

## **MARKET STYLE FRESH FRUIT STATION**

A Selection of seasonal fresh fruit carved by our chef & displayed for guests to enjoy

## **BANANAS FLAMBÉ**

Chefs will flambé rum flavored bananas & pecans served over vanilla ice cream

## **GREEK COFFEE STATION**

Authentic Greek Coffee prepared for guests

## **CHICKEN ROULADE STATION**

Oven Roasted Chicken carved & served in a pita with a selection of condiments to choose from

## **INTERNATIONAL PIZZA STATION**

Chefs will prepare Gourmet International Pizza with a selection of toppings

## **CHOW MEIN STATION**

Vegetable chow mien accompanied by shrimp and Thai chicken, served to guests in authentic Chinese style boxes with chop sticks

## **PROSCIUTTO & PARMEGIANO CARVING STATION**

Freshly sliced Prosciutto, carved Parmegiano wheel, yellow and green melon balls and large round slices of hot house tomatoes

## **NEW YORK, NEW YORK**

A variety of New York Cheese Cakes with selections of different sauces & traditional toppings

## **PASTA AGLIO E OLIO STATION**

Our Chefs will prepare an Authentic Spaghetti Aglio e olio

## **CARVING STATION**

Oven Roasted Top Sirloin carved & served with au jus & horseradish

# Alternative Menu Additions And Options

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## **CHEESE & PORT STATION**

A selection of international cheeses to be displayed including an authentic Reggiano Parmegiano Wheel & Port Wines

## **GRAPPA & ICE WINE STATION**

Guests will enjoy flavored frozen Grappa and a selection of Ontario Ice Wines

## **SEAFOOD BAR**

An assortment of fish to include; crab legs, Whole lobster, steamed mussels, clams, scallops, peel and eat Shrimp, Cod fish balls and shrimp patties