



## CELEBRATION PACKAGE (PLATED)

WELCOME MOCKTAIL SERVED UPON ARRIVAL

### CHARCUTERIE STATION

Specially Selected Artisan Breads | Cured Meats | Imported Cheeses |  
Grilled Vegetables | Traditional Accompaniments

### SALAD

*Insalata Mista*

Mixed Greens with Heirloom Tomatoes, Cucumbers, and Balsamic Vinaigrette

### PASTA

Penne alla Vodka served with grated Parmigiano Reggiano

### MAIN ENTREE (CHOICE OF ONE)

#### **Herb-Crusted Roast Beef**

Roast Beef encrusted with fresh herbs, slow-roasted to perfection, and served with a rich, velvety red wine jus.

#### **New York Striploin**

AAA New York striploin, grilled to perfection and served with a velvety king mushroom au jus

#### **Pan-Seared Salmon with Lemon Beurre Blanc**

Fresh Atlantic salmon, pan-seared to a delicate golden crust, finished with a silky lemon beurre blanc and garnished with micro herbs.

#### **Pan-Seared Chicken Supreme**

Tender, herb-marinated chicken breast, perfectly seared and finished with a velvety wild mushroom and tarragon cream sauce

*Above Entrées served with Roasted Fingerling Potatoes and Seasonal Vegetables*

#### **Wild Mushroom Risotto with Truffle Oil**

Creamy Arborio rice simmered with an assortment of wild mushrooms, finished with a drizzle of aromatic white truffle oil and a sprinkle of aged Parmesan.

### DESSERT (CHOICE OF ONE)

Chocolate Lava | Crème Anglaise  
New York Cheesecake | Wild Berry Compôte  
Freshly Sliced Seasonal Fruits

#### *Non-Alcoholic Beverages Included*

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee, Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks

*All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.  
Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan | 905-660-0212*