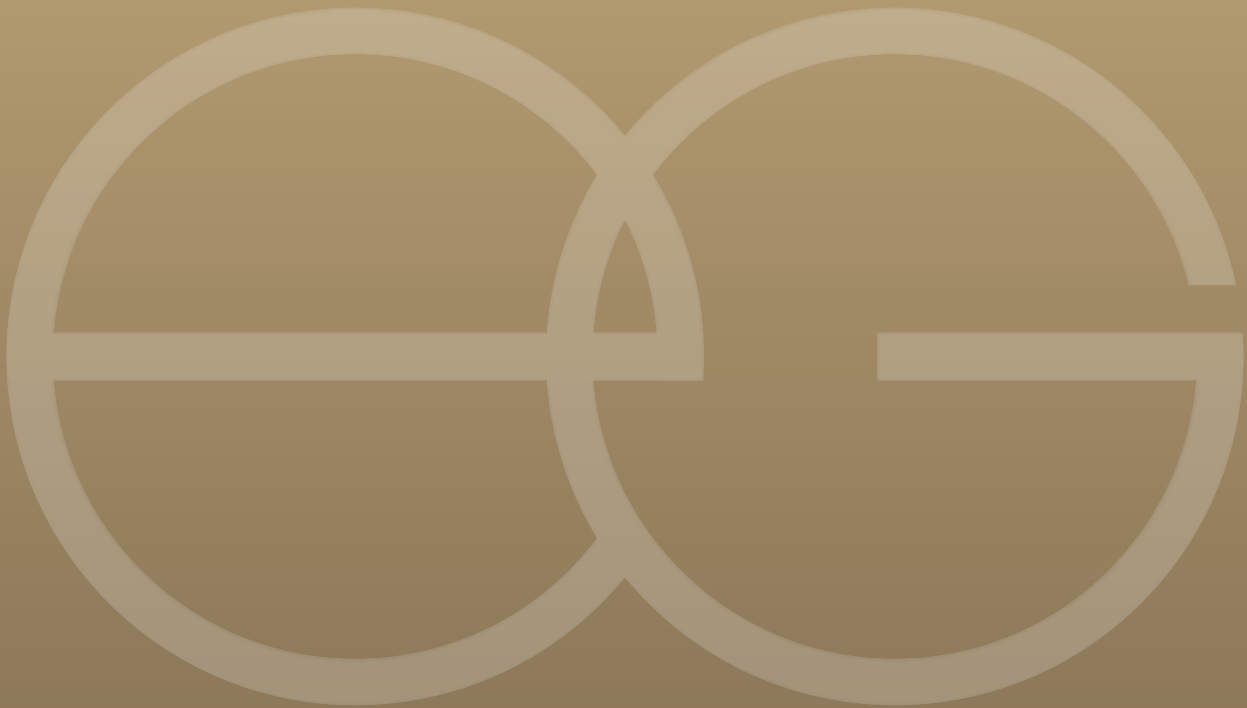


EMBASSY GRAND  

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CONVENTION CENTRE

— MENU PACKAGES —



— SOCIAL MENU PACKAGES —

# SOCIAL

Chef's Choice of Assorted Hot and Cold Hors D'oeuvres with Spumante for Toasting  
Artisanal bread basket with fresh focaccia, flat bread and grissini

## APPETIZER

Choice of one of the following  
Appetizer Salad, Soup or Pasta

## ENTRÉE

Choice of Entrée  
Medley of Seasonal Vegetables  
Oven Roasted Potatoes

## DESSERT

Choice of Dessert served to the table  
Coffee, Tea and Espresso

## DELUXE BAR

Sunday and Friday 20% discount

Kids under 12 25% off

Based on minimum room requirements | Prices subject to change without notice



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# SOIREE

Chef's Choice of Assorted Hot and Cold Hors D'oeuvres  
Liqueurs at Receiving Line, Spumante for Toasting

Artisanal bread basket with fresh foccacia, flat bread and grissini  
Antipasto individually plated

Dried figs wrapped with Prosciutto, Fior di latte with yellow tomato and balsamic glaze, grilled truffled polenta square,  
oyster mushroom melange, grissini

## FIRST COURSE

Choice of pasta, and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

## ENTRÉE

Seasonal Vegetables, Oven Roasted Potatoes  
Mixed Green Salad centre table

## DESSERT

Choice of Dessert served to the table  
Coffee, Tea and Espresso

## DELUXE BAR

Sunday and Friday 20% discount

Kids under 12 25% off

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# GALA

Liqueurs at Receiving Line. Spumante for Toasting

## ANTIPASTO BAR

Prosciutto and Melon, Assorted Italian Deli Meats Assorted Cheeses Assorted Olives, Grilled Eggplant, Zucchini and Red Onion, Marinated Artichoke Hearts, Giardiniera, Assorted Cold Vegetable Salads, Tuscan Bean Salad Pasta Salad, Country Potato Salad, Rice Salad, Roasted Red Peppers in Olive Oil Marinade, Caprese, Marinated Mushrooms, Frutta Di Mare, Fresh Focaccia

### DELUXE

Parmigiano Reggiano Wheel, Chilled Shrimp with Cocktail Sauce and Lemon, Whole Poached Atlantic Salmon with Pesto Mayonnaise, Stone Crab Legs, Smoked Salmon with Sliced Red Onions and Capers, Baby Boiled Lobster, HOT Steamed Mussels a la Marinara, Squid, Baby Octopus and Peas in a Light Tomato Broth, Trippa a la Romana  
Artisanal bread basket with fresh focaccia, flat bread and grissini

## FIRST COURSE

Choice of Pasta and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

## ENTRÉE

Seasonal Vegetables, Oven Roasted Potatoes  
Mixed Green Salad

## DESSERT

Choice of Dessert served to the table  
Coffee, Tea and Espresso

## DELUXE BAR

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# EXCLUSIVE

Liqueurs at Receiving Line. Spumante for Toasting

## INTERACTIVE STATIONS

### Tuscan Antipasto Bowl

Freshly Sliced Prosciutto with Parmigiano Reggiano chunk, Julienne grilled vegetables, Grissini and Olives

### Seafood Station

Garlic Shrimp flambé, mini crab cakes with spicy aioli, grilled octopus and calamari Salad

### Mozzarella Bar

Freshly sliced fior di latte, mozzarella di bufola and ricotta with oven roasted roma tomatoes and grilled Calabrese Bread

### Polenta Station

Creamy polenta with Bolognese sauce, mushrooms, baked beans, hot peppers

### Spedini Station

Lamb and Chicken Skewers Grilled Fresh with Dipping Sauces (2per person)

Artisanal bread basket with fresh foccacia, flat bread and grissini

## FIRST COURSE

Choice of Pasta and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

## ENTRÉE

Seasonal Vegetable Bundle, Smashed Nu Red Potatoes

Mixed Green Salad

## DESSERT

Choice of Dessert served to the table

Coffee, Tea and Espresso

## DELUXE BAR

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# ENTRÉE SELECTIONS

8oz French Cut Veal Chop  
8oz Rib Eye Steak  
8oz New York Strip loin  
6oz Filet Mignon  
Braised Beef short rib

4oz Veal Tenderloin and 4oz Chicken Supreme  
4oz Chateau Briand and 4oz Chicken Supreme  
Double Bone Rack of Lamb and 4oz Chicken Supreme  
4oz Chicken Supreme and Pan Seared  
Atlantic salmon 4oz

*All entrees are individually plated and served with cognac sauce crispy fried onions strings*

## SEAFOOD SELECTIONS

Broiled Orange Roughy with Mediterranean Caponata  
2 Butterflied Tiger 6/8 Shrimp with Herb Garlic Butter  
Shrimp and Scallop Skewer  
Pan Seared Atlantic salmon with Fresh Rosemary  
Pan Seared Fillet of Sole  
Branzino Fillet  
Seafood Medley (shrimp, crab, scallop, calamari, mussels)

## PREMIUM SEAFOOD

Chilean Sea bass  
Whole Lobster Tail  
Blackened Halibut

## BEVERAGE STATIONS

Martini Bar with Ice Display  
Prosecco or Mojito Bar or Sangria Bar

## DELUXE HORS D'OEUVRES

Mini Louisiana Crab Cakes with Spicy Aioli  
Rack of Lamb with Minted Apricot Sauce  
Seared Ahi Tuna on Wonton Crisp  
Charred Beef with Onion Jam on Garlic Toast  
Mini Chicken Drumette with Thai Peanut Sauce

Smoked Salmon Lollipop  
Mini Red Potato Skin with Cheese, Bacon, Sour Cream,  
Shrimp cocktail Shooters  
Fresh Figs Wrapped with Prosciutto, Balsamic Glaze  
Glazed Scallops Wrapped in European Bacon



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# STATIONS

## TUSCAN BOWL

Freshly Sliced Prosciutto with Parmigiano Reggiano chunk, Julienne grilled vegetables, Grissini and Olives

## CRAB CAKES

Louisiana Style Crab Cakes with Spicy Aioli

## LEG OF LAMB

Slow Roasted Leg of Lamb Chef Carved served with Sweet Potato Fries

## HERB CRUSTED LAMB CHOPS

Served with Apricot Mint Sauce and Tzatziki (2 per person)

## MONTREAL SMOKED MEAT

Thinly sliced Smoked Meat with three different Mustards Coleslaw, Pickles and Marble Rye Bread

## PANINI BAR

Olive Bread Thinly Sliced Filled with fior di latte Mozzarella, Roma Tomatoes and Fresh Basil

## SUSHI AND SASHIMI

Traditionally-Dressed Sushi Chef Hand Rolling Assorted Pieces

## SPIEDINI

Lamb and Chicken Skewers Grilled Fresh with Dipping Sauces (2per person)

## ASIAN STIR FRY

Medley of Vegetables and Asian Noodles Stir Fried with Teriyaki Sauce Served in Chinese Boxes

## SAGANAKI

Kefalotiri Cheese Flambéed with Ouzo served with Pita Bread

## SEAFOOD STATION

Garlic Shrimp flambé, mini crab cakes with spicy aioli, grilled octopus and calamari Salad



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# STATIONS *continued*

## MOZZARELLA BAR

Freshly sliced fior di latte, mozzarella di bufola and ricotta with oven roasted roma tomatoes and grilled Calabrese Bread

## POLENTA STATION

Creamy polenta with Bolognese sauce, mushroom melange, sautéed banana peppers, baked beans

## PAELLA STATION

Traditional Spanish paella with chicken, sausage, mixed seafood and saffron

# TASTING PLATES

Tasting plates are miniature composed main and appetizer courses perfect for cocktail parties.

All dishes are individually plated and beautifully garnished

## TARTARE DUO

Sockeye salmon + ahi tuna + avocado + wonton crisp

## MINI FRENCH CREPE

Wild mushroom and goat cheese filling + cambozola Mornay + organic onion sprouts+ truffle oil

## OXTAIL RAVIOLI

Oxtail jus + crème fresh + onion jam + pea shoots

## LOBSTER MEDALLIONS

Butter poached Lobster + white and green asparagus spears + tarragon béarnaise

## BONE MARROW BRULE

Parsley and orange gremolata + crostini



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# TASTING PLATES *continued*

## MUSCOVY DUCK BREAST

Napa cabbage slaw + wild blue blueberry compote + brioche

## LAMB WELLINGTON

Australian Lamb Loin + puff pastry + minted eggplant puree

## SEARED SEA SCALLOP

Honey thyme vinaigrette + blood orange supreme

## GRILLED OCTOPUS

Sofrito crudo + shaved fennel

## AHI TUNA

Wasabi avocado mousse + wonton crisp

## BEEF CARPACCIO

Arugula + shaved parmigiano+ sea salt + extra virgin olive oil

## BURRATA

Oven roasted heirloom tomatoes + Basil + Grilled Calabrese Bread

## FOIE GRAS

Brioche + apricot marmalade

## Oyster Bar

3 Types of East Coast Oysters freshly shucked + Traditional Condiments



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# DESSERT SELECTIONS

Chocolate, Bacio, Raspberry Tartufo  
Heart Shaped Ice Cream  
Selection of Sorbets  
Chocolate Mousse with Marinated Berries  
Ice Cream Crepe with Fresh Berries  
Chocolate Truffle Cake with Strawberry Coulis  
Raspberry or Lemon Delizia  
Chocolate Caramel Cluster  
Raspberry or Vanilla Blossom  
Upgraded Desserts \$2.00pp addition  
Strawberry Charlotte  
Molten Lava Cake with Vanilla Ice cream  
Individual New York style Cheese Cake  
Individual Tiramisu served in a Martini Glass  
Raspberry Tear Drop  
Sticky Toffee pudding with vanilla ice cream

## LATE NIGHT SAVOURY STATIONS

### POUTINE

New York Style Fries with Cheese Curds and Gravy  
Add pulled pork \$2.00pp

### SLIDERS

Mini Beef and chicken burgers with Buns and Assorted Condiments

### PIZZA AL TAGLIO

Roman style pizza served on long wooden boards with Assorted Toppings

### PORCHETTA

Whole Roasted Pork with sautéed Hot Banana Peppers and Fresh Buns

### FISH TACOS

Lightly battered fish fillets with coleslaw, pico di gallo, lime crema, hot sauce, cilantro



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# DESSERT SELECTIONS *continued*

## MAMMA'S MEATBALLS

Traditional pork and beef meatballs with crusty Italian bread, hot peppers, mushrooms

## MONTREAL SMOKED MEAT

Thinly sliced Smoked Meat with three different Mustards Coleslaw, Pickles and Marble Rye Bread

## SEAFOOD BUFFET

Mussels and Clams, Snow Crab Legs, Half Baby Lobster, Hot Spicy Shrimp, Assorted Seafood Cakes, Fried Calamari

## AFTER DINNER DESSERT STATIONS

### THREE TIER STAND

Fresh Fruit Platter, French Pastries, Italian Biscotti

### TRADITIONAL SWEET TABLE

Cakes, Tortes and Flans, French Pastries, Seasonal Fresh Fruit

### CREPE SUZZETTE

French Crêpes Flambéed with Orange Brandy Sauce and vanilla ice cream

### SWEET SHOTS

Mini acrylic cups filled with mousses, trifles, cakes, meringues

### SWEET PANINI BAR

Freshly Grilled Pound Cake filled with Bananas, Strawberries & Nutella

### APPLE CRUMBLE

Flambéed Apples with Cinnamon and Brown Sugar Topped with Granola, Sliced Almonds and French Vanilla Ice Cream

### CHOCOLATE FOUNTAIN

Strawberries, Melon, Pineapple, Marshmallows, with Milk Chocolate

### CANNOLI STATION

Traditional Sicilian Cannoli filled with Ricotta Crema, Chocolate and Vanilla



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# AFTER DINNER DESSERT STATIONS<sup>continued</sup>

## GELATO BAR

3 Flavours of Italian Ice Cream with Mini Cones

## FRESH FRUIT STATION

Tropical and seasonal fruit beautifully displayed on mirror platters

## SWEET PIZZA

Crisp pizza dough with bananas and peanut butter, nutella and strawberries, crushed Oreo and mascarpone crema

# DELUXE BAR

Rye/Canadian Club, Rum/ Bacardi, Vodka/Absolute, Gin/ Bombay, Scotch/Balentine's Brandy, Campari, Red Vermouth, White Vermouth, Dubbonet, Aperol, VS Cognac, Irish Cream, Jagermeister, Grand Marnier, Montenegro Amaro, Amaretto, Avera, Triple Sec, Malibu Rum, Banana Liqueur, Melon Liqueur, Peach Schnapps, Grappa, Kahlua, Sambucca, Southern Comfort, Goldschlager, Frangelico, Soho Lychee, Sour Apple

## SOFT DRINKS

Coke, diet coke, ginger ale, sprite, tonic, club soda  
Orange juice, cranberry juice, pineapple juice, ice tea  
Mineral water and spring water

## HOUSE WINE

Spinelli, Malbec  
Spinelli, Chardonnay

## BEER

Canadian, Budweiser, Blue, Coors Light, Heineken, Corona

*Premium Brands available at additional costs*



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