

for your wedding day

LATE EVENING LUNCH

ROLLS AND BUTTER
ASSORTED COLD DELI MEATS
PICKLE TRAY
CONDIMENTS
COFFEE AND TEA

12.00 PER PERSON WITH A DINNER
(HOMEMADE PASTRIES AND WEDDING CAKES ARE PERMITTED)

CHILDREN'S MENU PRICE (4-12 YEARS)

CHICKEN FINGERS AND FRIES
INCLUDES CHOSEN SALAD AND DESSERT

15.00

*Children three (3) years and younger eat free of charge

**Children above three (3), but under twelve (12) get
50% off when eating from the same menu

FRUIT PUNCH (40 SERVINGS)

49.00

LIQUOR PUNCH (40 SERVINGS)

69.00

***Prices are subject to an 18% gratuity charge

ADDITIONAL COSTS

TICKET SELLER

15.00 / HOUR

COAT CHECK ATTENDANT

15.00 / HOUR

BARTENDER FEE

25.00 / HOUR

dinner starters

APPETIZERS

SEARED SCALLOPS ON VEGETABLES JULIENNE AND CREAM DRESSING

9.00

BRUSCHETTA TOAST POINTS TOPPED WITH MARINATED
ROMA TOMATOES

6.00

ANTIPASTO PLATE WITH SHRIMP, PROVOLONE, PEPPERS, OLIVES
PROSCUITTO, TOMATOES, GENOA SALAMI AND A MELON BOAT

13.00

JUMBO SHRIMP COCKTAIL

14.00

CHOICE OF A SOUP OR SALAD

(ADDITIONAL SELECTION 3.00)

SOUPS

WILD MUSHROOM

CREAM OF ASPARAGUS

BROCCOLI AND CHEDDAR CHEESE

CARROT GINGER SOUP

CHICKEN CONSOMME

SALADS

TRADITIONAL CAESAR

CALIFORNIA SALAD WITH HONEY YOGURT DRESSING

MESCLUM MIX LETTUCE SERVED WITH MANGO, MANDARIN ORANGE
AND RASPBERRY VINAIGRETTE

GREEK SALAD

TOMATO AND CUCUMBER SALAD

SORBET

INQUIRE ABOUT OUR CHEF'S SELECTION

2.00



Sheraton

dinner entrée selection

ALL DINNER

ENTRÉES INCLUDE:

CHOICE OF SOUP OR SALAD
CHEF'S CHOICE OF POTATO OR
RICE AND VEGETABLES
CHOICE OF DESSERT
FRESH ROLLS AND
CREAMY BUTTER
FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE
AND TEA

poultry

BAKED SUPREME OF CHICKEN

STUFFED WITH PROSCIUTTO HAM
AND CAMBOZOLA CHEESE

39.00

GRILLED SUPREME OF CHICKEN NEPTUNE

TOPPED WITH CRABMEAT AND
SHRIMP SERVED WITH LEMON
AND LIME CREAM SAUCE

40.00

SUPREME OF CHICKEN CORDON BLEU

STUFFED WITH OLD FASHION
STYLE HAM AND SWISS CHEESE
SERVED WITH PEPPERCORN
CREAM SAUCE

39.00

GRILLED DUCK BREAST (MAXIMUM OF 80 PEOPLE)

SERVED WITH A GRAND MARNIER
ORANGE SAUCE

43.00

seafood

POACHED HALIBUT

SERVED WITH CALLICO SCALLOPS
AND CREAMY DILL AND WHITE
WINE SAUCE

45.00

BAKED SALMON FILLET CARDINAL

SERVED WITH SHRIMP AND
LOBSTER SAUCE

40.00

POACHED HADDOCK FILLET

SERVED WITH BABY SHRIMP,
MUSHROOMS, PARSLEY AND
WHITE WINE SAUCE

38.00

pork

ROASTED STUFFED PORK LOIN

STUFFED WITH A CRANBERRY
AND APPLE DRESSING SERVED
WITH JUS LIE

34.00

BRAISED PORK TENDERLOIN

SAUTÉED RED ONIONS AND
GARLIC, RED CABERNET
SAUVIGNON WINE AND HERBS
COMBINED WITH PORK JUS

38.00

dinner entrée selection

ALL DINNER

ENTRÉES INCLUDE:

CHOICE OF SOUP OR SALAD

CHEF'S CHOICE OF POTATO OR VEGETABLES

CHOICE OF DESSERT

ITALIAN ROLLS AND CREAMY BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

CARVER'S TRIPLE A ALBERTA BEEF

GRILLED NEW YORK STEAK SERVED WITH SAUTÉED MUSHROOMS AND
CAFÉ DE PARIS BUTTER (10 oz.)

44.00

ALBERTA ROAST PRIME RIB OF BEEF AU JUS (8 oz.)

44.00

GRILLED BEEF TENDERLOIN STEAK SERVED WITH RED ONION AND
MERLOT CONFIT (8 oz.)

48.00

ROAST TOP SIRLOIN OF BEEF WITH BORDELAISE JUS

37.00

ROASTED NEW YORK STRIPLOIN AU JUS

42.00

ROASTED ALBERTA BEEF TENDERLOIN SERVED FORESTIERE STYLE

48.00



Sheraton

dinner desserts

TOFFEE CRÉME BRULEE
CHOCOLATE SUPREME TOWER
TIRAMISU AND RASPBERRY PANA COTTA MOUSSE
CHOCOLATE MOUSSE TORTE
NEW YORK STYLE CHEESECAKE WITH A BAILEYS MOCHA SAUCE

ICE CREAM SUNDAE BAR

(MINIMUM OF 50 GUESTS)

CAVALIER VANILLA ICE CREAM WITH STRAWBERRY SAUCE,
CHOCOLATE SAUCE, COCONUT, GRANOLA, SMARTIES, OREO COOKIE
CRUMBS, RAINBOW SPARKLES AND MARASCHINO CHERRIES

4.00 (PER PERSON)

ADD BANANAS FLAMBÉ WITH ICE CREAM

4.00