

Tiara

Culinary Creations

Soft Drink Bar Service

(Special Occasion Permit must be supplied by customer 15 days prior to function)

Beverage Mixes (Tomato Juice, Orange Juice, Cranberry Juice)

Soft Drinks (Pepsi, D-Pepsi, 7-Up, Sprite, Ginger Ale, Club Soda & Tonic)

Chips, Pretzels

\$8.00 per person (Bar Staff Included)

Hot Hors D'oeuvres

Mini Egg Rolls, Hot Dog Blankets, Ratatouille, Meat Cigars
Bruschetta, Vegetable Sushi, Mini Chicken Kabob, Lox on rye
Potato or Spinach Puffs, Breaded Mushrooms or Cauliflower,
Vegetable Wraps

\$12.00 per person

Hot Corn Beef Sliced **\$10.00 per person**

Mediterranean Station **\$8.00 per person**

Country Theme Stations (**Mexican, Italian, Chinese**) **\$8.00 each**

Relishes

Pickles, Olives, Matbucha, Humus Dinner Rolls

Large Simcha Challah (near head table)

Appetizers

Fillet of Sole Almandine (served w/lemon sauce & slivered almonds)

Vegetable Turnover (Light puff pastry w/mushroom sauce & mixed peppers)

Sauté Chicken Bouché (Chicken pieces w/mushrooms & red peppers)

Salmon Teriyaki (Fresh Atlantic fillet of salmon with mixed herbs & garlic basil & angel hair pasta w/sun dried tomatoes)

Fettuccine Florentine (Mushrooms, spinach, tomatoes sautéed in olive oil, garlic & white wine)

Soups

Potato Leek (Fresh leek chopped w/ creamy potatoes, fresh herbs & a touch of nutmeg)

Creamy Soups: Chicken, Mushroom, Broccoli

Vegetable (Bouquet of vegetables w/ crispy snow peas)

Chicken Noodle, Butternut Squash

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Salads

Caesar Salad

(crispy romaine lettuce, flakes of tomatoes & cucumbers topped w/ creamy low fat dressing and home made garlic croutons)

Chef Salad

(Belgium endives, lettuce, radicchio, crispy red cabbage, black olives, tomatoes in a balsamic dressing)

Mandarin Oriental Salad

(California lettuce, mandarins, nuts, Asian-Bean sprouts in aged vinaigrette dressing)

California Mix Salad (Mixed greens w/Balsamic or Caesar dressing, topped w/ fresh strawberries or croutons)

Main Course

Salmon Teriyaki or Roast Chicken or Roast Beef

(Salmon cooked in its own juices w/teriyaki sauce or Fresh chicken marinated in lemon juices and roasted)

Tender beef, roasted w/hot garlic mustard served w/ demy gloss sauce)

\$75.00 per person

Roast Beef & Chicken Wellington

(Tender beef, roasted w/hot garlic mustard served w/ demy gloss sauce, Marinated boneless chicken breast, w/fresh chopped mushrooms, herbs and wrapped in puff pastry, served with dill sauce)

\$85.00 per person

Beef Scaloppini & Chicken Balentine

(Scallops of beef stirred lightly w/olive oil & baked on a bed of vegetables, Tender boneless chicken stuffed w/wild and basmati rice, mushrooms & fresh herbs w/ lite creamy mushroom sauce)

\$90.00 per person

Roasted Provini Veal & Rosemary Lamb

(Juicy roasted veal in rosemary mustard glaze, Tender Lamb w/middle eastern seasoning)

\$99.00 per person

Prime Rib & Santa Monica Chicken Steak

(Prime Rib made with a bouquet of herbs, served with red wine sauce, Marinated tender chicken on the Bar-B.Q.)

\$110.00 per person

Main Courses include: Steamed Vegetables or Stir Fry Vegetables and Roast Potatoes, Rice or Pasta Primavera
(prices include your Appetizer, Soup, Salad, Main Course & Dessert)
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Desserts

Chocolate Mousse (Chocolate mousse, whipped cream served in a wine glass)

Fruit Ice Cream (Strawberry, Lemon or Mango served in a champagne glass)

Apple Strudel (Apples & cinnamon in a puff pastry, topped w/sugar icing)

***Meringue Mousse** (Chocolate & White mousse, topped w/fresh berries)

***Tropical Fruit Ices** (Three flavors in a waffle cup topped w/fresh fruit)

Coffee & Tea

Sweet Table

Assorted Fancy Torts & Cakes

(Tiramisu Cake, Frozen Lemon, Raspberry Mousse, Chocolate Mousse, Pecan Flan, Fruit Flan, Parve Cheese Cake and much more!!!)

Mini Pastries

(Pecan Tarts, Chocolate Boats, Napoleon, Assorted Fruit Tarts, Biscotti Mocha Tarts, Palm Leaves, Meringue, Almond Twists, Brownies and much more !!!)

Fresh Fruits

(Cantaloupes, Assorted Grapes, Honey Dew, Kiwi, Assorted Berries, Watermelons, Pine apple, Exotic fruits in season and much more !!!)

Coffee & Tea

\$20.00 per person

Spanish Coffee (Coffee w/liqueur topped w/whip cream)

Live Crepe Station (Fresh crepes in Strawberry & Apricot Sauces)

\$6.00 each / per person

Kabalat Panim or Cold Hors D'oeuvres

Liver & Egg Moulds, Assorted Sponge Cakes

Herring, Crackers, Cocktail Rye Bread

Assorted Vegetables w/dip

\$15.00 per person

Children Menu (25% off adult menu)

Pasta Primavera, Soup or Salad

Chicken Fingers & French Fries or Honey Garlic Wings & Roast Potatoes

Choice of Dessert or Sweet Table

Please note: Mashgiach charges apply to banquet catering
There is a 18% Gratuity and 13% HST Tax on the Bill.

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Additions to

Tiara Menus

Hors D'Oeuvres & Cold Hors D'Oeuvres

Cold Hors D'Oeuvres

Served at room temperature

Ratatouille in Belgium Endive Leaf, Bruschetta Topped with Seasoned Tomatoes
Grilled Vegetable Wraps with Babaganoush, Vegetable Sushi
Tortilla Crisp with Tuna Nicoise, Mini Red Potato Stuffed with Double Salmon
Mushroom Cap with Black Olive Tapenade, Smoked Salmon on Rye or Cucumber Rounds

Hot Hors D'Oeuvres

Assorted Vegetable Puffs, Spicy Roasted Vegetable Empanadas, Sweet Fries
Chicken or Beef Satay, Thai Salmon Cakes, Moroccan Cigars, Mini Burgers
Mini Chicken Kabobs, Frank in a jacket, Vegetarian egg rolls, Tempura Vegetables

Hors D'Oeuvres Stations

Garden Fresh Vegetables with Dip, Vegetable Sushi
Carved Smoked Meat Station with Assorted Mustards, Breads and Garnishes
Carved Grav Lox with Assorted Toasts, Capers and Onions
Smoked Atlantic Salmon with Assorted Toasts, Boiled Mini Potatoes and Garnishes
Mash Potato Station Served with Gravy, Roasted Eggplant and Pesto

Soups

Tuscan style Minestrone, Cream of Carrot and Ginger
Chicken Noodle with Julienne Vegetables, Roasted Butternut Squash
Puree of Broccoli, Pasta and Bean Roman Style
Potato and Leek, Mushroom with Fresh Herbs, Fish Chowder
Stracciatella alla Roman Style

Salads

Mandarin Field Mix with Balsamic Dressing
Crispy Romaine Lettuce with Garlic Croutons and Caesar Dressing
Boston and Leaf Lettuce with Dried Cranberry and Toasted Pine Nuts
Tossed in a Honey Mustard Vinaigrette
Arugula, Radicchio and Baby Spinach with Toasted Cumin Vinaigrette

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Pasta and Risotto

Vermicelli with Pesto, Sun dried Tomato and Olives
Penne with Spicy Tomato and Roasted Garlic Sauce
Fusilli with Smoked Salmon and Vodka Cream Sauce
Crispelle with Mushroom Ragout
Cannelloni with veal and peas served with Tomato Cream Sauce
Risotto with a medley of Mushrooms
Butternut Squash and fish risotto served in its own bowl
Spinach and Arugula Risotto

Entrée

Main Course

Carved Meats

Roast Beef rubbed with Dijon Mustard and Fresh Herbs
Provini Veal Roast with Roasted Shallot Sauce
Prime Rib of Beef with Three Peppercorn and Horseradish Crust
Rack of Provini Veal with Roasted Garlic Sauce

Poultry

Grilled Chicken Breast with peppers and Mushrooms
Involtini of Chicken Breast Stuffed with Veal and Pine Nuts
Ballontine of Chicken Legs Stuffed with Mushroom and Onion
Roasted Chicken Supreme with Natural Juices
Cornish Game Hen Stuffed with Wild Rice and Dried Apricots
½ Roasted Chicken with Pan Gravy and Bread Stuffing
Chicken Kabobs with Peppers and Onions

Veal and Beef

Veal Scaloppini with Shitake and Merlot Sauce
Medallion of Veal with Lemon and Caper Sauce
Grilled Veal Chop with Roasted Vegetable Sauce
Grilled Rib-Eye Steak with Roasted Garlic Sauce
Grilled Beef Steak with Red Wine Demi-Glace
Beef Scaloppini with 3 Peppercorn Sauce

Fruits of the Ocean

Salmon and Creamed Spinach Wellington
Baked Salmon Teriyaki
Phyllo Wrapped Salmon with Shitake Mushrooms and Leek Sauce
Grilled Atlantic Salmon with Fresh Fruit Salsa
Baked Sea Bass with Roasted Pepper and Olive Relish
Filet of Sole in Vegetable Crust with Lemon Sauce

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The Information required to fill out the Permit is:

Premise address

Pride of Israel Synagogue, 59 Lissom Cres., Toronto, Ontario, M2R 3P2

Le Jardin Event Centre, 8440 Hwy #27, Woodbridge, Ontario, L4L 1A5

Bellvue Manor Hall, 8083 Jane Street, Vaughan, Ontario, L4K 2M7

The Regency Banquet Hall, 8400 Jane Street, Concord, Ontario, L4K 4L8

Weddings: Bride and Groom's full name ♦ Bar/Bat Mitzvah's: Hosts' Name.

Hall Capacity up to 1200 people ♦ Hall Capacity according to location

EXTRA COSTS TO HOST NOT INCLUDED IN THE MENU PRICE

- 1) Lunch or Dinner for the D.J., Orchestra and Photographer at reduced price
- 2) Mints and Truffles
- 3) Chair Covers, Decorative Chairs, Specialty Linens
- 4) Wedding or Bar/Bat Mitzvah Cake
- 5) Kashruth Supervision: \$36 per hour plus 5% G.S.T. (take out functions) or flat rates.
- 6) Charges for: Wait staff at \$20 per hour, Maitre'D and Chefs at \$25 per hour (take out functions)
- 7) Prices are subject to 8% Sales Tax and 5% G.S.T.



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