

# 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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## Culinary Creations

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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