



contact Andi Pojani to book your event
apojani@carmens.com | 905-383-4100 ext 221

seated corporate gala

Featuring a gourmet four course menu, the seated corporate gala package is sure to impress your guests.

menu

assorted dinner rolls & butter

I. chef's selection of hors d'oeuvres passed during cocktail hour

enhance your guest's evening by featuring

a bottle of red and white wine on each guest table + 5

replenished service of sparkling and natural italian bottled spring water + 3

II. your choice of appetizer

crab cake duo finished with seasonal fruit compotes

polenta bed with braised short rib & collard greens

carmen's signature deconstructed insalata with baby spinach, fresh strawberries, goat cheese & cranberry vinaigrette

enhance your appetizer by featuring

a duo of jumbo prawns sautéed in butter, garlic and fresh lemon, finished with shaved parmesan + 5

enhance your holiday menu with a pasta course by featuring

carmen's signature penne rigate pomodoro + 4

penne rigate alfredo, bolognese or rose + 5

tortellini or ravioli with any sauce from above + 6

mama yolanda's gourmet ricotta cheese & spinach or bolognese lasagna + 8

III. your choice of main entree

new york striploin steak

chicken supreme with pan jus

maple-infused salmon filet

accompanied by roasted fingerling potatoes or baked orzo cake & vegetable stack

enhance the main entrée by featuring

handmade beef wellington + 6

grilled veal chop + 6

IV. your choice of dessert

crème brule

apple blossom with cranberry compote

sour cream cheesecake

accompanied by freshly brewed coffee, herbal tea & espresso

pricing: \$42*

*Pricing is based on a minimum of 200 guests. All prices subject to HST. Prices subject to change without notice. All menu enhancement prices are based on price per person. Any dietary restrictions can be accommodated.