THE CELEBRATION PACKAGE

CARMEN'S

FEATURES

- Fully decorated ballroom, including King Louis chairs
- Room rental for up to five hours
- Breakfast, lunch, or dinner service
- Non-alcoholic beverages
- Available Sunday-Thursday
- Bar packages and other enhancements are available

Contact Nikki Valletta to book your event nvalletta@carmens.com | 905-387-9490



MENU

choice of breakfast, lunch, or dinner service

BREAKFAST ASSORTED MUFFINS & PASTRIES

SCRAMBLED EGGS

\$40 per person *buffet service*

SMOKED BACON

PORK SAUSAGE ROUNDS

HASHBROWNS

BEVERAGE STATION featuring coffee, tea, juices, and water

LUNCH

\$50 per person plated service

click here to see our vegan options ARTISAN ROLLS

CARMEN'S HOUSE SALAD

radicchio, romaine, iceberg, and baby kale tossed in a citrus vinaigrette and topped with heirloom cherry tomatoes, blackberries, and crispy shallots

PENNE

served with your choice of sauce: tomato basil - alfredo - rosé - bolognese

CHOICE OF:

BRAISED CITRUS CHICKEN

tender braised chicken topped with a citrus glaze and served with herbsmashed potatoes and charred broccoli

CRISPY FRIED CHICKEN

buttermilk-marinated fried chicken topped with an espresso demi-glace and served with grilled sweet peppers and smoked cheddar polenta

ROASTED CHICKEN SUPREME

topped with a lemon garlic reduction and served with your choice of potato gratin or roasted potatoes, and seasonal roasted vegetables

Upgrade to caprese stuffed chicken for \$4/person

stuffed with bocconcini cheese, fresh basil, tomatoes and topped with a balsamic pesto cream

Additional sauce choices available for any entrée: spinach bacon asiago cream - bacon onion thyme demi-glace - white wine cream

ASSORTED PASTRIES

served family-style

COFFEE & TEA SERVICE

*Prices subject to Facility Fee (18%) and HST (13%), are based on a minimum of 75 guests, and are subject to change without notice. Smaller groups accommodated with room rental fee. Dietary accommodations available.



MENU

choice of breakfast, lunch, or dinner service

DINNER

\$55 per person plated service

click here to see our vegan options

To offer a choice of two entrées, please inquire for pricing and availability.

ARTISAN ROLLS served with butter

SALAD choice of house, seasonal, or caesar salad

CHOICE OF:

PENNE served with your choice of sauce: tomato basil - alfredo - rosé - bolognese

LASAGNA choice of bolognese or spinach and ricotta

CHOICE OF:

BRAISED SHORT RIB

topped with a red wine demi-glace and served with mashed potatoes and seasonal roasted vegetables

ROASTED PETITE TENDER OF BEEF

topped with a horseradish demi-glace and served with herb-crusted fingerling potatoes and roasted seasonal vegetables

BRAISED CITRUS CHICKEN

tender braised chicken topped with a citrus glaze and served with herb-smashed potatoes and charred broccoli

CRISPY FRIED CHICKEN

buttermilk-marinated fried chicken topped with an espresso demiglace and served with grilled sweet peppers and smoked cheddar polenta

CAPRESE STUFFED CHICKEN

roasted chicken supreme stuffed with bocconcini, fresh basil, tomatoes, topped with balsamic pesto cream and served with your choice of potato gratin or roasted potatoes, and seasonal roasted vegetables

Additional sauce choices available for any entrée:

spinach bacon asiago cream - bacon onion thyme demi-glace - white wine cream

DESSERT

choice of black tie brownies, torta di pere con ricotta, panna cotta, tiramisu, or mint chocolate mousse

COFFEE & TEA SERVICE