

# S A V O U R

E V E N T   S P A C E

## DINE-IN DINNER MENU SAMPLE

### APPETIZER STATION

ANTIPASTO SELECTION WITH CURED MEATS, CHEESES,  
MARINATED VEGETABLES & FOCACCIA

### JUMBO SHRIMP COCKTAIL

LEMON-DILL CRÈME FRAÎCHE & COCKTAIL SAUCE

### PLATED THREE COURSE MEAL

BASKET OF ARTISAN BREAD & BUTTER FOR THE TABLE

### SALAD COURSE

BABY ARUGULA, SHAVED PEAR, CANDIED PECANS  
CHAMPAGNE VINAIGRETTE

### MAIN COURSE

BACON WRAPPED BEEF TENDERLOIN WITH RED WINE SAUCE,  
DAUPHINOIS POTATOES & SAUTÉED SEASONAL VEGETABLES

### DESSERT

FRESHLY SLICED FRUIT PLATTER FOR THE TABLE  
CAKE CUTTING & PLATING SERVICE INCLUDED

### DRINKS INCLUDED

COFFEE, TEA, ESPRESSO, SOFT DRINKS & JUICES

### COST

\$125 PER PERSON + HST (BASED ON MINIMUM 20 ADULTS )  
BASED ON A 4 HOUR TIME WINDOW

### ADDITIONAL

ALCOHOL CHARGED SEPARATELY & BASED ON CONSUMPTION  
SERVICE CHARGE - 18%

**CUSTOM MENUS AVAILABLE UPON REQUEST**