

# S A V O U R

E V E N T   S P A C E

## DINE-IN LUNCH 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

### PASTA COURSE

PENNE WITH PANCETTA & ONIONS IN A WHITE WINE ROSE SAUCE

### MAIN COURSE

HERB-ROASTED CHICKEN SUPREME WITH THYME JUS, DAUPHINOIS  
POTATOES & SAUTÉED SEASONAL VEGETABLES

MIXED GREENS, SHAVED VEGETABLES, CHAMPAGNE VINAIGRETTE  
SERVED FAMILY STYLE

### DESSERT

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

### DRINKS INCLUDED

COFFEE, TEA, ESPRESSO, SOFT DRINKS & JUICES

### COST

\$110 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**