



STJOSEPH'S  
BANQUET & CONFERENCE CENTRE

*Social Events*

---

MENUS



SERVED FAMILY STYLE OR BUFFET:

## Menu 1

Dinner Rolls & Butter  
House Salad  
Penne Pasta  
*in Choice of Sauce*  
Oven Roasted Chicken  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea

## Menu 2

Dinner Rolls & Butter  
House Salad or Soup  
Chicken Cacciatore  
Roasted Wedge Potatoes  
Medley of Seasonal Vegetables  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea

## Menu 3

Dinner Rolls & Butter  
House Salad or Soup  
Penne Pasta  
*in Choice of Sauce*  
Pork Marsala  
Roasted Wedge Potatoes  
Medley of Seasonal Vegetables  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea

## Menu 4

Dinner Rolls & Butter  
House Salad  
Gnocchi  
*with Alfredo Sauce*  
Stuffed Chicken Breast  
*in Rosé Sauce*  
Garlic Mashed Potatoes  
Medley of Seasonal Vegetables  
Assorted Fruit Platters  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea

## Menu 5

Dinner Rolls & Butter  
Chicken Noodle Soup  
House Salad  
Coleslaw Vinaigrette  
Breaded Chicken Cutlet  
*with Sataraš*  
Roast Beef au Jus  
Roasted Wedge Potatoes  
Medley of Seasonal Vegetables  
Assorted Fruit Platters  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea

## Menu 6

Garlic Bread  
Borscht  
House Salad  
Varenky (Perogies)  
Sauerkraut  
Chicken Kyiv  
Brandy Glazed Salmon  
Garlic Mashed Potatoes  
Medley of Seasonal Vegetables  
Assorted Fruit Platters  
Variety of Pastries & Sweets  
Freshly Brewed Coffee & Tea



# Additional Selections

PRECEDING, IN ADDITION TO, OR FOLLOWING MAIN MEAL

Passed Hors d'Oeuvres (1 hr service)

Antipasto Platter (1 per table)

Stationary Deluxe Antipasto Station (1 hr service)

Salad or Soup or Penne Pasta

Varenyky (Perogies) or Tortellini

Cabbage Rolls (Meat or Vegetarian)

Additional Main Entrée

Assorted Fruit Platters

Plated Course





## *Cocktail Hour*

Chef's Choice Passed Hors d'Oeuvres (1 hr service)

Dinner Rolls & Butter or Garlic Bread

## *First Course*

Choice of One Salad

Caesar Salad with Creamy Dressing & Crunchy Garlic Croutons  
Spinach Salad with Fresh Fruits  
House Salad with Chef's Signature Dressing

## *Second Course*

Choice of One Soup or Pasta

Butternut Squash Soup                      Penne with Rosé Sauce  
Roasted Tomato & Pepper Soup      Gnocchi with Creamy Alfredo Sauce

## *Third Course*

Choice of One Main Entrée

Stuffed Chicken Supreme with Garlic Mashed Potatoes & Medley of Seasonal Vegetables  
Pork Medallions in Marsala Sauce with Red Skin Potatoes & Medley of Seasonal Vegetables  
Strip Loin Roast Beef au Jus with Hasselback Potatoes & Medley of Seasonal Vegetables  
Brandy Glazed Salmon Fillet with Vegetable Rice Pilaf & Medley of Seasonal Vegetables

## *Fourth Course*

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Creamy Tiramisu      Fruit Shaped Ice Cream      Old-Fashioned Apple Blossom



# *Brunch Buffet*

Freshly Baked Butter Croissants  
Variety of Bagels  
White & Whole Wheat Toast  
Whipped Butter, Jam & Cream Cheese  
Vanilla Yogurt served with Seasonal Berries  
Assorted Fruit Platter  
Scrambled Eggs  
Breakfast Potatoes  
Strips of Bacon & Breakfast Sausages  
Fluffy Pancakes with Canadian Maple Syrup  
Freshly Baked Assorted Muffins  
Variety of Sweets  
Fresh Chilled Juices  
Freshly Brewed Coffee & Tea





# Deluxe Cocktail Reception

STATIONARY OR PASSED | 2 HR SERVICE  
10-12 CHEF'S CHOICE HORS D'OEUVRES PER PERSON

Miniature Quiche Assortment

Potato Shrimp Nests

Bruschetta

Vegetable Spring Rolls

Mini Egg Rolls

Cocktail Meatballs

Chicken or Beef Satay

Sausage Rolls

Party Cocktail Rounds

Vegetable Hummus Crudité

Smoked Salmon Canapés

Cream Cheese & Dill Canapés

Beef & Potato Skewers

Salmon Skewers with Lemon



SERVED FAMILY STYLE:

## *Appetizers*

Ready on guest tables upon arrival (1 hr service)

Eggplant Roland with Mushrooms, Walnuts & Carrots  
Marinated Tomatoes, Pickles, Mushrooms & Onions  
Spring Salad with Feta Cheese & Chef's Special Dressing  
Marinated Herring Platter with Onions  
Shrimp Cocktail with Seafood Sauce

Smoked Salmon Rosette Platter  
Assorted Deli Meats  
Grilled Pepper & Olives Platter  
Ukrainian Potato Salad  
Crab & Corn Salad

## *Main Entrée*

Choice of Two:

Chicken Kyiv	Shashlyk with Onions
Chicken Cordon Bleu	Brandy Glazed Salmon
Oven Roasted Chicken	Breaded Chicken Cutlet
Pork Marsala	Stuffed Chicken Breast
Roast Beef au Jus	Apricot Stuffed Pork

Served With:

Roasted Wedge Potatoes | Vegetable Rice | Medley of Seasonal Vegetables

## *Dessert*

Assorted Fruit Platters | Freshly Brewed Coffee & Tea

