

Traditional Portuguese Package

Chef's Choice of Hot & Cold Hors D'oeuvres passed during Guest Arrival

Assortment of Fresh Baked European Rolls and Butter

Soup

Caldo Verde

Entrées

First Entree

Fresh Atlantic Fillet of Salmon, Portuguese Style Fillet of Cod, or Fillet of Sole served with Rice Pilaf

Bowl of Three Green, Caesar, or Baby Spinach Salad

Second Entree

Slow Roasted AAA Prime Rib au jus, French Cut Veal Chop, AAA New York Steak, Seasonal Vegetables and Potatoes

Dessert

Your Choice of Freshly Made Desserts

Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Buffet

Traditional Seafood Buffet

Lobster, Crab, Shrimps, Cod & Shrimp Puffs

Choice of Two - Mussels, Clams, Paella or

Roasted Chicken Pieces

Assorted Cakes, Assorted European/Portuguese Pastries

Fresh Carved Seasonal Fruit Display

Client's Wedding Cake Cut & Displayed

Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar 5pm - 1am

Liqueurs at Receiving Line

Champagne Toast

Rye, Rum, Vodka, Gin, Scotch, Brandy,

Variety of Domestic Beers,

VQA Red and White Wine

Pop and Juices

Espresso

(Served at the Bar)

Décor & Accessory Package Includes

Floor Length Tablecloths, Linen Napkins

Standard Chair Covers

Head Table, Receiving Line & Cake Table Décor

In House Backdrop

Head Table Candelabras



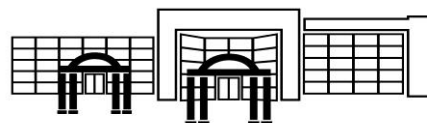
Upgrades

Antipasto Bar.....\$12.00pp

(Substitute Hot & Cold Hors D'oeuvres)

Imported Beers (Heineken & Corona)\$ 3.00pp

After Dinner Liqueurs\$ 7.00pp



BURLINGTON CONVENTION CENTRE