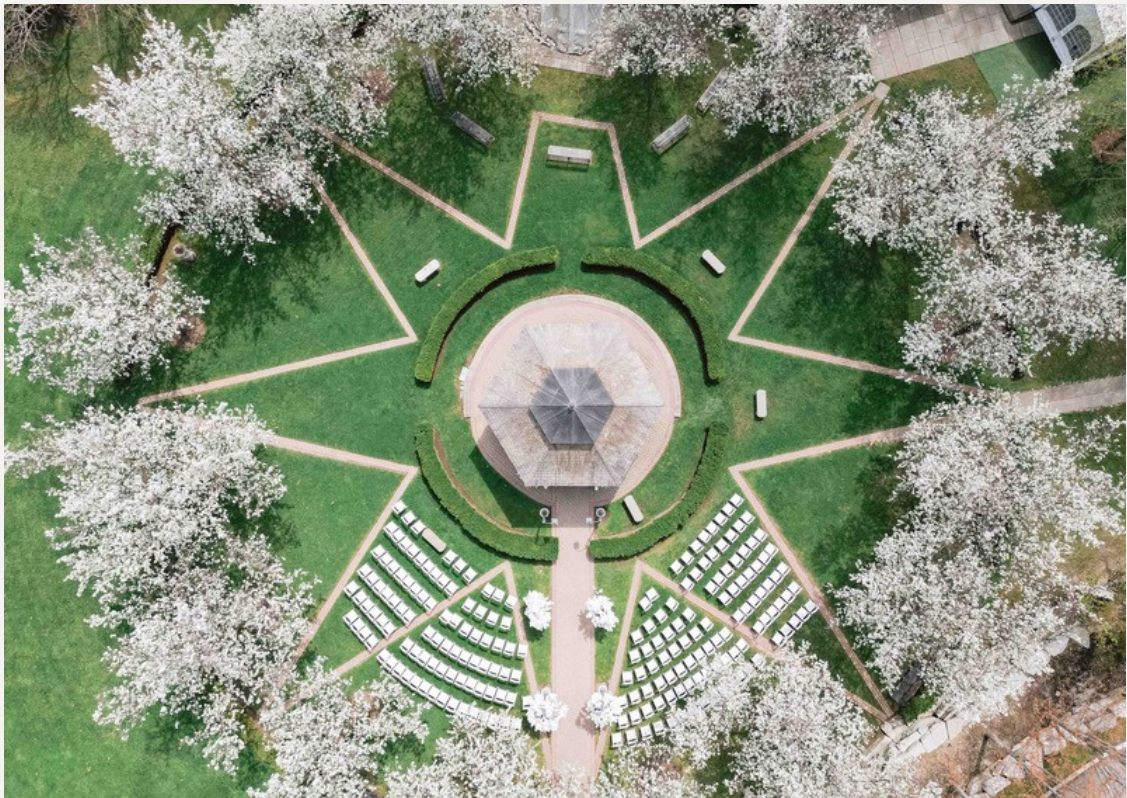


The Menu



Gather in Elegance,
Celebrate with Warmth



A Canvas for Life's Precious Moments

Nestled amid lush gardens and conservation lands in Vaughan, Ascott Parc blends luxury, versatility, and impeccable service to create experiences that are nothing short of extraordinary. At the heart of every celebration is the food — crafted around fresh, seasonal ingredients, with an obsession for flavour, presentation, and quality.



Tailored

Menus designed around your taste, theme & dietary needs



Seasonal

Only fresh, seasonal produce for premium quality dishes



Seamless

Professional staff for smooth, attentive service

EXPLORE THE COLLECTION

CONTENTS

03	HOT HORS D'OEUVRES
04	COLD D'OEUVRES
05	COCKTAIL HOUR STATIONS
06	SOUP & SALAD
07	RISOTTO & PASTA
08	ENTREE SELECTION
09	DESSERT
10-12	LATE NIGHT STATION

HORS D'OEUVRES

Guest will be served a selection of 3 hot and 3 cold

HOT

Spanakopita Triangles
Mini Italian Meat Balls with Basil and Tomato sauce
Mini Quiche (Bacon, Cheddar & Tomato)
Stuffed Mushroom Caps
Mini Vegetable Samosas
Arancini
Vegetable Spring Rolls
Mini Grilled Cheese
Beef Satays
Chicken Satay
Tandoori Chicken
Puff Pastry with Sauteed Mushroom

PREMIUM UPGRADE \$8.00 PER PERSON

Fish & Chip
Lamb Kofta
Crab Cake with Lemon Aioli
Mini Beef Wellington with House made Horseradish
Open Face Steak Slider Glazed with Chimichuri
Shrimp Tempura
Coconut Shrimp
Lamb Speducci
Beef Speducci

HORS D'OEUVRES

Guest will be served a selection of 3 hot and 3 cold

COLD

Prosciutto wrapped Breadstick
Cucumber disks with smoked salmon mousse
Caprese Skewers
Olive tapenade & goat cheese on crostini
Pinwheel tortilla wraps with (sun dried tomato hummus, chive, cucumber & peppers)
Artichoke & Spinach Pita Bites
Brie & Raspberry on a Crostini
Smoked Salmon & Cream Cheese on Cucumber Disk
Watermelon & Feta Avocado Salsa
Bruschetta
Grilled Vegetable skewers

PREMIUM UPGRADE \$5.00 PER PERSON

Shrimp Cocktail Skewers,
Prosciutto wrapped asparagus & red pepper
California Rolls
Gazpacho shots with Parmesan Crisps
Smoked salmon Rosettes on crostini with
(caper, dill & honey Dijon)

COCKTAIL HOUR STATIONS

MEDITERRANEAN STATION

Pita Bread, Tzatziki, Taramosalata, Tubule, Hummus & Baba Ghanoush, Olives, Tahini, Roasted Red Peppers, Eggplant & Zucchini.

ANTIPASTO BAR

Ascott Seafood Salad, Freshly Sliced Prosciutto di Parma, Roasted Italian Sausage, Roasted Red Peppers, Hot Banana Peppers, Sun dried Tomatoes, Mushroom Mélange, Giardiniera, Bocconcini Ala Caprese, Ascott Seasoned Black & Green Olives, Grilled Zucchini, Grilled Eggplant, Beetroot Salad, Ascott Parc Charcuterie board with Cheeses and Mix of Salami, Mediterranean Bean Salad, Chefs Pasta Salad, Bruschetta, Focaccia & Specialty Breads.

ANTIPASTO SEAFOOD DELUX

Fried Calamari, Fried Black Tiger Shrimps, Mussels, Shrimp Cocktail & Smoked Salmon.

PORTUGUESE SEAFOOD DELUX

Traditional Portuguese seafood including shelled peel and eat shrimp with spicy pimento sauce. Hot Seafood including crab legs, cocktail baby boil half lobster, shrimp, mussels and clams (Marinated in Portuguese Style Sauces) cod fish fried croquets and shrimp fried patties. Shrimp & cod patties, fried calamari & Portuguese style rice.

SOUP

Potato Leek
Stracciatella
Minestrone
Roasted Butternut Squash Bisque
Lobster Bisque with Cognac Cream (up charge)

SALAD

Baby arugula salad with poached pears & Parmesan shavings in a balsamic vinaigrette

Mixed greens in white balsamic honey mustard vinaigrette

village Greek Salad with Mixed Green

Mixed greens wrapped with cucumber topped with Julienne mangoes, red onions and sweet peppers in a champagne vinaigrette

Mixed greens topped with Julienne mangoes, red & yellow peppers, candied pecans, reduced balsamic vinaigrette

Classic Caesar Salad with Croutons, Shaved Parmesan with Bacon Bits

Roasted red beets on a bed of frisee and field greens with candied walnuts, goat cheese in honey mustard white balsamic vinaigrette

Baby Spinach & Kale Salad, Fresh Strawberry Slices in a Raspberry Vinaigrette Dressing

RISOTTO

Risotto ai funghi
Pancetta & Butternut Squash Risotto
Risotto with Asparagus

PREMIUM UPGRADE \$7.00 PER PERSON

Shrimp & Scallop Risotto

PASTA

DRY CHOICES

Cassarecce, Penne Rigate, Rigatoni, Orechiette, Fusilli, Fettuccine

SAUCE CHOICES

Tomato & Basil, Rose Sauce, Vodka Sauce with Pancetta, Arrabbiata, Alla Pana, Aglio & Olio,
Prima Vera, Rapini, Sausage, Topped with Cherry Tomatoes

PREMIUM UPGRADE \$7.00 PER PERSON

Rotolo filled with Spinach & Ricotta
Round Ravioli Filled with Braised Short Rib
Cannelloni filled with Spinach & Ricotta
Ravioli Filled with Butternut Squash
Agnolotti stuffed with Ricotta
Lobster filled Ravioli

ENTREE

CHICKEN SUPREME

Chicken Parmigiana
Chicken Marsala
Chicken Supreme Served in a White Wine Lemon Sauce
Chicken Supreme Served in a Wild Mushroom Sauce
Gordon Bleu- Stuffed with Ham & Cheese

PREMIUM AAA BEEF

AAA Braised Beef Short Ribs
AAA New York Striploin

PREMIUM UPGRADE \$15.00 PER PERSON

AAA Filet Mignon wrapped in Bacon
AAA Prime Rib Eye

PREMIUM AAA LAMB

PREMIUM UPGRADE \$15.00 PER PERSON

AAA Lambs Chops- Bone In
Herb Crusted Rack of Lamb

PREMIUM AAA VEAL

AAA Veal Chop

SEAFOOD

Atlantic Salmon Filet
Filet of Cod

PREMIUM UPGRADE \$15.00 PER PERSON

Lobster Tail in White Wine Lemon Butter Sauce
Halibut Pan Seared with Herb Butter
Chilean Sea-bass

DESSERT

Mini Pastry & Fresh Fruit Platters per table

Blend of Chocolate & Raspberry or Chocolate & Vanilla Tartufo.

Ice Cream Crepes filled with Vanilla Ice Cream or Chocolate Ice Cream drizzled with Berry or Chocolate Sauce

Trio of Chocolate Dipped Strawberry, Mini Crème Brûlée & Mini Cheesecake

Warm Chocolate Brownies served with Vanilla bean Ice Cream

Apple Blossom with Ice Cream garnished with Coulis

LATE NIGHT STATION

FRESH FRUIT STATION

Seasonal & Tropical Market Fresh Fruit Bowls
To include Whipped Cream & Mascarpone, Chocolate Sauce

PORCHETTA STATION

Oven roasted Porchetta served with Calabrese buns & hot peppers or
wrapped in a pita with tzatziki, tomatoes, lettuce & onions

PIEROGI STATION

Homemade buttery Pierogis' stuffed with various fillings and served along with
toppings such as bacon bits, sour cream & chives, cheddar & sauerkraut

LIVE WAFFLES STATION

Freshly made Waffles with fruit, berries, Nutella, whipped cream, ice cream, coulis and
syrops

CREPES STATION

Freshly made Crepes with fruit, berries, banana flambé, Nutella, whipped cream, ice
cream, coulis and syrops

PIZZA STATION

Margarita pizza with fresh mozzarella, basil & crushed tomatoes.
Pesto Herbed cheese pizza
White pizza with olive tapenade, cherry tomatoes, red onion & feta cheese
White pizza with Nutella, strawberries & mascarpone

MONTREAL SMOKED MEAT STATION

Montreal smoked meat sliced to order, served on mini rye slices with
pickles & a variety of mustards

LATE NIGHT STATION

MINI SLIDERS & POUTINE STATION

Mini beef burgers with a selection of condiments. Regular & sweet potato fries with a selection of toppings to include gravy, cheese curds, sour cream, green onions & chili oil

POUTINE STATION

Regular & sweet potato fries with a selection of toppings to include gravy, cheese curds, sour cream, green onions & chili oil

TACOS STATION

Ingredients to include seasoned ground beef, guacamole, sour cream, salsa, cheddar cheese, green onions, diced tomatoes & jalapenos

CHICKEN SHAWARMA STATION

Oven roasted marinated chicken wrapped in a pita with toppings to include tzatziki, tomatoes, lettuce, onions, pickles & onion marmalade

SOUVLAKI STATION

Traditional Chicken and Pork Souvlaki Fresh off the Grill, presented with Rice pilaf, Lemon roasted potatoes, Tzatziki and Greek Salad

FISH & CHIPS

A choice of Sole or Halibut or Cod or Haddock Lightly battered and fried to a Golden Crisp. Hand Cut Chips, fried to a Golden Crisp & Fresh Coleslaw

Condiments Include: Vinegar, Malt Vinegar, Tartar Sauce & Ketchup

CHICKEN WINGS

A Selection of Chicken Wings to include Salt & Pepper, BBQ, Honey Garlic, Plain, Mild, Medium & Hot, Celery & Carrot Sticks with Ranch & Blue Cheese Dipping Sauces

LATE NIGHT STATION

SIZZLING FAJITAS

A Selection of Sautéed Beef, Chicken & Vegetables served on Warm Tortillas with Shredded Lettuce, Diced Tomatoes, Sautéed Peppers, Mushrooms & Onions, Jalapenos, Shredded Cheese, Salsa & Sour Cream

FRIED CHICKEN WAFFLE

Homestyle Buttermilk Fried Chicken Pieces Served in a Sugar Cone Bowl with Mashed Potatoes Honey Mustard & Spicy Chipotle Mayo & Gravy

CEREAL BAR

A Selection 6 Gourmet Cereals for your guests to choose from displayed in Clear Glass Jars and Scoopers with Large Carafes of Milk

THE NACHO BAR

Overflowing basket of Multi Coloured Tortilla Chips
Toppings: Salsa, Corn Salsa, Refried Beans, Guacamole, Sour Cream,
Green Onions, Jalapenos, Sliced Black Olives & Chili

SWEET TABLE

An assortment of traditional French and Italian cakes, pastries. Decorated Fresh fruit platter

LIVE OYSTER BAR

Live Oyster Shucking, an experience your guests will remember!
Accompanied with: Cocktail Sauce, Horseradish, Tabasco Sauce,
Mignonette Sauce & Lemon Wedges on an Ice Bar



The Culinary Promise

Great food should tell a story —
yours. Our culinary team collaborates closely with you to craft menus that
reflect your style, your culture, and your occasion.



CUSTOM MENU CREATION

Tailored to your tastes, event &
dietary needs.



SEASONAL & FRESH

Only fresh, seasonal produce for
premium quality.



EXPERT CULINARY TEAM

Every dish crafted with
precision & creativity.



SEAMLESS SERVICE

Professional staff for smooth,
attentive service.

EFFORTLESSLY PLANNED



CONSULTATION

We learn your vision, taste, culture & guest count in an initial discussion.



CURATED MENU

We design and tailor your selections — and arrange a tasting before you finalize.



SEAMLESS SERVICE

Our team executes flawlessly so you savour every moment with your guests.

EVENT SPACES



Imperial — Grand Ballroom



Windsor



Trillium



Parkview



Skyview — Rooftop



Garden Gazebo &



Conservation Greenhouse



Wedding Packages



Winter Wedding Package



Corporate Packages



Social Packages



Holiday Party Packages



Bridal &



Baby Shower



We look forward to hosting you.



Where timeless elegance meets unforgettable celebration

Vaughan · Ontario



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