



Queen's Manor
Event Centre

2 AUCTION LANE
BRAMPTON

416-814-3600

**SIGNATURE
MILESTONE
COLLECTIONS**

MENU

info@qmevents.ca
qmevents.ca



@queensmanor



LUMIÈRE COLLECTION

SIGNATURE
MILESTONE
COLLECTIONS

REFINED • MODERN • EFFORTLESS

Minimum – 100 People

FIRST COURSE

PETITE ROMAINE & PARMIGIANO SALAD

Crisp Baby Romaine, Aged Parmigiano Reggiano, Garlic Brioche Croutons, Classic Lemon-Garlic-Caper Aioli

SECOND COURSE

ARTISAN RIGATONI POMODORO

Slow-simmered San Marzano Tomatoes, Fragrant Basil, Aged Grana Padano

MAIN COURSE

Choice of 1

CHICKEN

Chicken Supreme 7oz - Golden-seared, Succulent Breast, Roasted Garlic & Thyme Jus

SEAFOOD

Pan-seared Atlantic Salmon 6oz - Silky Ocean-fresh Fillet, Herb Infusion, Lemon Beurre Glaze

BEEF

Angus Beef Short Rib 10oz - 9 hour Braise, deeply flavoured, balsamic shallot reduction

VEGETARIAN

Wild Mushroom & Herb Farro Risotto — Earthy Grains, Aromatic Herbs

SIDES

Served With Herb-roasted Baby Potatoes & Garden-fresh Seasonal Vegetables

DESSERT

Choice of 1

CLASSIC TIRAMISU

Velvety Mascarpone, Espresso-soaked Layers

NEW YORK VANILLA CHEESECAKE

Silky Vanilla-Bean Custard, Golden Biscuit Base



NOIR COLLECTION

SIGNATURE
MILESTONE
COLLECTIONS

BOLD • INDULGENT • ELEVATED

Minimum – 100 People

FIRST COURSE

— AEGEAN GARDEN SALAD

Vine-Ripened Tomatoes, Crisp Cucumber, Kalamata Olives, Sweet Red Onion, Creamy Feta, Oregano & Red-wine Vinaigrette

SECOND COURSE

— MOROCCAN-SPICED MAPLE ROOT VEGETABLE SOUP

Slow-roasted Carrots, Parsnip & Sweet Potato, Warm Cumin & Coriander, Canadian Maple Essence, Silky Coconut Cream

THIRD COURSE

— PENNE AL FUNGHI

Tender Penne, Roasted Mushrooms, Garlic Cream, Aged Grana

— RISOTTO (Add \$6 per person)

San Marzano Tomatoes, Grilled Asparagus, Pesto

MAIN COURSE

Choice of 1

— CHICKEN

Chicken Supreme 7oz - Golden-skinned, Herb-scented Breast, Roasted Garlic & Thyme Jus

— SEAFOOD

Pan-Seared Salmon Filet 6oz - Silky Ocean-fresh Fillet, Herb Infusion, Lemon Beurre Glaze

— BEEF

Angus Beef Short Rib 9oz - 9 Hour Braise, Deeply Flavoured, Balsamic Shallot Reduction

New York Strip Steak 7oz - Prime Centre-cut, Peppercorn Demi-Glace (Add \$9 per person)

— VEGETARIAN

Harissa-roasted Cauliflower With Spiced Garden Ragout - Warmly Spiced, Vibrant – Native Dips & Bread

— SIDES

Served with Silky Red Skin Potato Mash & Glazed Market Vegetables



NOIR COLLECTION

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DESSERT

Choice of 1

■ **AMARETTO TIRAMISU**

Almond-Scented Mascarpone, Espresso Layers

■ **LEMON RICOTTA CHEESECAKE**

Light Citrus-Kissed Custard, Delicate Crust



ECLIPSE COLLECTION

SIGNATURE
MILESTONE
COLLECTIONS

ULTRA-LUXURY • COUTURE • CINEMATIC

Minimum – 100 People

FIRST COURSE

BLUEBERRY, RUBY CITRUS & HEIRLOOM TOMATO SALAD

Plump Blueberries, Blood-orange Segments, Heirloom Tomatoes, Shaved Fennel, Baby Basil, Whipped Goat Cheese, Toasted Pistachios, Aged Balsamic Pearls

SECOND COURSE

VELVET ROASTED CAULIFLOWER & WHITE TRUFFLE SOUP

Silky Purée, Subtle Truffle Aroma, Chive Oil

THIRD COURSE

CAVATELLI IN CREAMY WILD MUSHROOM SAUCE

Hand-cut Pasta, Roasted Forest Mushrooms, Aged Grana Padano

RISOTTO (Add \$6 per person)

San Marzano Tomatoes, Grilled Asparagus, Pesto

MAIN COURSE

Choice of 2

CHICKEN

Chicken Supreme 7oz - Golden-skinned, Herb-scented Breast, Roasted Garlic & Thyme Jus
Half Cornish Hen — Golden-Roasted Heritage Bird, White-wine Thyme Jus (Add \$8 per person)

SEAFOOD

Pan-Seared Salmon Filet 6oz - Silky Ocean-fresh Fillet, Herb Infusion, Lemon Beurre Glaze

BEEF

Angus Beef Short Rib 9oz - 9 Hour Braise, Deeply Flavoured, Balsamic Shallot Reduction
New York Strip Steak 7oz - Prime Centre-cut, Peppercorn Demi-glaze (add \$9 Per Person)
Angus Ribeye Steak 7oz — Lavishly Marbled, Black Garlic & Rosemary Jus (add \$12 Per Person)
Filet Mignon 6oz — Butter-tender Centre Cut, Velvety Bordelaise (add \$12 Per Person)

VEGETARIAN

Royal Saffron Chickpea & Roasted Vegetable Cassoulet - Slow-baked, Aromatic Mediterranean Elegance

SIDES

Served With Golden Potato Gratin & Delicately Glazed Seasonal Vegetables



ECLIPSE COLLECTION

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ULTRA-LUXURY • COUTURE • CINEMATIC
Minimum – 100 People

DESSERT TRIO

Choice of 1

■ DARK CHOCOLATE TIRAMISU

Luxurious Cocoa Cream, Espresso Sponge

■ PISTACHIO CHEESECAKE

Silky Sicilian Pistachio Custard

■ SEASONAL BERRY TART

Buttery Pastry, Glossy Orchard Fruit



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**GLOBAL BUFFET
CORPORATE
WEDDING**

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PASS AROUNDS

CHOICE OF 6

GLOBAL
BUFFET

VEGETARIAN PASS-AROUND

- Asiago Arancini
- Breaded Truffle Mushrooms
- Cauliflower Wings
- Mint Falafel
- Spanakopita
- Brie & Apple Grilled Cheese Bites
- Mac & Cheese Frites
- Cajun Cheese Poppers
- Tuscan Bruschetta

NON-VEG PASS-AROUND

- Saigon Chicken
- Texas Mini Queso Bites
- Chicken Tacos
- Dragon Chicken Bites
- Rotisserie Chicken Sliders
- Street-Style Chicken Momos
- Chicken Spring Rolls
- Mini Angus Beef Wellington
- Mini Chicken Pot Pies

SEAFOOD PASS-AROUND

- Shrimp Tempura
- Shrimp Torpedoes
- Crab Wontons
- Mini Crab Cakes
- Trio-Pepper Calamari Fries

BREADS

- Assorted Dinner Rolls
- Focaccia Bread
- Garlic Bread



MENU

GLOBAL BUFFET

ARTISAN SALAD SELECTION

Choice of 3

- **CLASSIC CAESAR SALAD**
Crisp Romaine, Parmigiano Reggiano, Garlic Croutons, Caesar Dressing
- **TRADITIONAL GREEK SALAD**
Tomato, Cucumber, Olives, Feta, Oregano, Olive Oil
- **HERITAGE GREENS BLEND**
Mixed Baby Greens, Champagne Vinaigrette
- **BABY ARUGULA SALAD**
Shaved Parmesan, Lemon Zest, Olive Oil
- **BABY SPINACH SALAD**
Toasted Seeds, Cranberries, Balsamic Reduction
- **MEDITERRANEAN QUINOA SALAD**
Herbs, Citrus, Olive Oil
- **SEVEN-GRAIN POWER SALAD**
Ancient Grains, Lentils, Lemon Vinaigrette
- **FATTOUSH SALAD**
Toasted Pita, Sumac, Herbs, Pomegranate Molasses
- **CHEF'S SHORT PASTA SALAD**
Fusilli, Vegetables, Herbs

GOURMET CHICKEN ENTREES

Choice of 2

- **PESTO CHICKEN**
Basil Pesto, Garlic, Mediterranean Herbs
- **TUSCAN CREAM CHICKEN**
White Wine Cream, Sun-dried Tomatoes
- **MEXICAN-SPICED GRILLED CHICKEN**
Smoked Paprika, Cumin, Citrus
- **CARIBBEAN JERK CHICKEN**
Traditional Island Spices, Gentle Heat
- **CLASSIC AMERICAN BBQ CHICKEN**
House-made smoky glaze



MENU

GLOBAL BUFFET

MEAT SPECIALTIES

Choice of 1 (Add an item for \$8 per person)

- **STRIP LOIN ROAST**
Herb-marinated, Flame-grilled
- **BRAISED SHORT RIB**
Red Wine Reduction, Fork-tender
- **SLOW-BRAISED LAMB ROAST**
Rosemary, Garlic, Red Wine
- **CLASSIC OSSO BUCO**
Veal Shank, White Wine, Gremolata

SEAFOOD SPECIALTIES

Choice of 1

- **SALMON**
Lemon Herb • Honey Dijon • Mediterranean • Tomato Olive • Garlic Butter • Teriyaki
- **TILAPIA**
Lemon Pepper • Herb-Crusted • Mediterranean
- **SHRIMP (Add \$7 per person)**
Garlic Butter • Chili Lime • Pesto • Cajun • Maple Garlic

VEGETARIAN & PLANT-BASED MAINS

Choice of 1

- Grilled Tofu & Vegetable Medley
- Mediterranean Chickpea & Vegetable Stew
- Lentil & Mushroom Ragout
- Plant-based Stuffed Peppers

PASTA CREATIONS

Choice of 1

- Penne Alfredo
- Rigatoni Pomodoro
- Fusilli Arrabbiata
- Cavatappi Mushroom Cream



MENU

GLOBAL BUFFET

RICE

Choice of 1

- Chef's Fried Rice
- Fragrant Herb Rice
- Creamy Parmesan Risotto
- Classic Jambalaya Rice

SIDES

Choice of 2

- Herb-Roasted Baby Potatoes
- Creamy Mashed Yukon Red Potatoes
- Pei Trio Fries
- Roasted Root Vegetable
- Seasonal Farm Vegetables

DESSERT

- Sweet Table
- Global Sweet Tooth