



SEMI-FORMAL and PROM package

5 Course Family Favorite Menu

Served Buffet or Family Style

(See Enclosed)

Hall Rental Included!

Flowing Punch Fountain

Chair Covers, Bows and Floor Length Linen

Pitcher of Pop on each table

Complete Set-up and Clean-up!



All applicable taxes and service charge of 15% Included in Price
Based on a min. of 100 Guests

Feastivities Conference Centre

Hagar St. Welland

\$39.95 per person

Heidehof Ballroom

Lake St., St. Catharines

\$49.95 per person

Brand New Armenian Community Center

Martindale Road, St. Catharines

\$59.95 per person

The Fort Erie Leisureplex

Municipal Drive, or

Stevensville Community Center

Fort Erie

\$49.95 per person



We Love to Theme our Events, Hollywood, Hawaiian, etc.
Call and we can customize any menu to meet your budget and idea's.

Looking for something Different?

We offer unique locations at Sue Ann Staff Winery and Bissell's Hideaway
Feastivities Events and Catering. Serving Niagara Region Since 1971

905-994-7979 or 905-735-5864

catering@feastivities.ca

www.feastivities.ca

Ultimate WOW Family Favourite Menu

Since this menu has been so popular over the years, our chefs have given you a detailed choice to choose from to ease your ordering. Majority of this menu is available for tasting at our annual open house.

1. **Bread:** Your selection includes; White Italian Rolls, Whole Wheat Rolls and our own Focaccia Bread, Roasted Red Pepper and Feta Loaves served together in a basket.
2. **Choose a Cold Salad:** Buffet you receive a choice of 4
 - 3 Lettuce Garden Salad with choice of 2 dressings on table or our House Red Wine Vinaigrette
 - Caesar Salad - our famous salad with fresh baked croutons and fresh bacon bits
 - Marinated Tomato and Onion Salad
 - Niagara Spring Mix - a variety of petit lettuces with choice of dressing
 - Mandarin Orange Explosion. Fresh local spinach, toasted almonds, mandarin oranges with raspberry dressing.
 - Greek Salad
 - Fussili Pasta Salad with fresh julienne Niagara vegetables
3. **Choose a Pasta Dish or Cabbage Rolls**
 - Penne Rigate in our Famous Marinara Sauce or Creamy Alfredo
 - Baked Ziti (Buffet only)
 - Tortellini Alfredo with a delicate cream sauce

Add Pasta:

Lasagna - layers of fresh vegetables, meat and a 3 cheese blend	\$1.90 per person
Tri-colour Fettuccini - freshly made with your choice of sauce	\$1.00 per person
Manicotti - 1 meat and 1 cheese per person	\$2.00 per person
Tri-colour Tortellini Primavera tossed with fresh vegetables and a 3 cheese sauce	\$1.00 per person
Famous Family Recipe - Meatballs and Sausage	\$2.45 per person
Stuffed Ricotta Shells (3 per person)	\$2.00 per person
4. **Main Entree:** Choice of 2 - (a) Chicken, (b) Turkey, (c) Smoked Ham or (d) Roast Sirloin
 - (a) Roasted Chicken - whole chicken cut into 9 pieces, marinated and baked to perfection.
 - (a) Boneless Breast of Chicken with chardonnay mushroom sauce, baked and served with a light chardonnay sauce, with or without mushrooms.
 - Chicken Marsala Our Way - boneless chicken breast lightly floured, grilled and served in our very own marsala wine sauce.
 - Chicken Skewers - chicken breast marinated Greek style served on 6" skewer, 2 per person.
 - Chicken or Veal Parmagianna - breaded chicken or veal cutlet with melted mozzarella cheese with red sauce.
 - (b) Roast Turkey - our slow roasted turkey served with home style dressing and whole cranberry sauce.
 - (c) Smoked Ham served with pineapple glaze.
 - (d) Roast Top Sirloin - our beef is AAA Alberta Beef, slow roasted, sliced and served with our home style gravy.

Choose to carve the Beef, Ham or Turkey on your buffet - Add \$.95 per person
5. **Potatoes or Rice:** choice of ONE
 - Roasted Potatoes - seasoned and roasted to perfection
 - Parisienne Potatoes - seasoned parisienne style potatoes roasted to perfection
 - Mashed Potatoes - creamy home style mashed potatoes
 - Seasoned Orso Rice or Basmati Rice
6. **Vegetables:** choice of TWO (*subject to seasonality*)
 - Honey Glazed Baby Carrots - sweet baby carrots with honey and brown sugar
 - Green Beans Almondine - tender green beans with almonds
 - Prince Edward Medley - a medley of green beans, yellow beans and baby carrots
 - Broccoli Mornay - broccoli florets with mornay sauce
 - Corn with Roasted Red Peppers - sweet kernel corn with roasted red peppers
 - Sweet Peas with Mushrooms and Pearl Onions
7. **Dessert:** see selection sheet
8. **Coffee and Tea:** served butler style