



Social Events, Galas, Fundraising Events

Social Events, Galas, Fundraising Events.....

Three Course "sit down" plated Dinner..... \$ 32.95 per person

Dinner served:

- ✓ Mix Green Salad
 - ✓ Main Course
 - ✓ Hot vegetable and Potato or rice
 - ✓ Strawberry Shortcake or Black Forest cake tea & coffee
-Add a soup for \$3.95 per person

Main Course Selections

Chicken Florentine

8 oz. Breast of Chicken... Stuffed with Mozzarella cheese, Spinach, Garlic & Italian Herbs & Spices.....Champagne Sauce : (champagne, cream & Mushrooms)

Chicken Valentino

8 oz. Breast of Chicken..... Stuffed with Mozzarella & Parmesan cheese, red bell peppers Madagascar Sauce: Plum Tomatoes, Mushrooms, Red Bell Peppers in a White Wine Butter Sauce

Chicken Cordon Bleu

Breast of chicken stuffed with black forest ham and Swiss cheese Wild Mushroom Sauce

St. Elias Chicken

A Split Bone less Breast Stuffed with our own Rice Pilaf Complemented With a Creamy Wild Mushroom Sauce or a White wine sauce

Chicken Supreme Champignon

A Marinated Breast With Wing Bone Attached With a Creamy Wild Mushroom Sauce

Prime Rib Au JusADD \$ 9.95

Aged premium Prime Rib , slow cooked to perfection

Fillet MignonADD \$9.95

Beef Tenderloin served with a peppercorn sauce

Pork TenderloinADD \$5.95

Tender Medallions Served With a Creamy Dijon Mustard Sauce

Buffet Dinner\$32.95 per person

Buffet Includes:

- ✓ Assorted freshly baked rolls and butter
- ✓ Melange of steamed vegetables
- ✓ St. Elias rice
- ✓ St. Elias oven roasted potatoes
- ✓ Your choice of three salads
- ✓ Your Choice of three hot entree items
- ✓ Selection of dessert squares
- ✓ Freshly brewed coffee & tea

Salads: Pick Three

- ✓ St. Elias Chef Salad
- ✓ Creamy Caesar Salad
- ✓ New York Deli Potato Salad
- ✓ Spinach and Mushroom Salad
- ✓ Tri Colored Pasta Salad

Hot Entree Selections: Pick Three

Quattro Fromaggi

Baked Penne with Marinara Sauce

Cheese Tortellini

Artichoke Hearts, Portobello Mushrooms, Roasted Red Peppers and a parmesan cream sauce

Rigatoni Sicilian

Grilled Eggplant, Calamata Olives, Crushed Red Pepper and Spinach in a light plum tomato sauce

Oriental Stir Fry

Assortment of Asian Cut Seasonal Vegetables Stir fried with Oriental Sauce and your Choice of Beef or Chicken

Chicken Marcella

Chicken Breast Sauteed with Mushrooms, Garlic and Marcella Wine

Chickent Madagascar

Artichoke Hearts, Plum Tomatoes, Mushrooms, Red Bell Peppers In a White Wine Butter Sauce

Lemon Herbed Chicken

Chicken Pieces Marinated in Lemon, Olive Oil, Garlic and Fresh Herbs, Oven Roasted to Perfection

Chicken Waikiki

Marinated Grilled Chicken Pieces Served in a Sweet and Sour Pineapple Sauce

Beef Bourguignon

Tender Cubes of Top Sirloin of Beef Braised in a Rich Red Wine Sauce

Sweet and Sour Meat Balls

Lean Ground Beef Meatballs Simmered In a Sweet and Sour Pineapple sauce

We would be more than happy to work with you to customize a dinner package that meets all of your needs and budget

"We do not charge a room rental fee!"

All prices are subject to taxes & 15% house charge

Also Included...

- ✓ Podium Included
- ✓ Microphone included
- ✓ P.A. system included
- ✓ Two 8X8 Projector Screens
- ✓ Linens with a choice of colours