



## **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 Jus .....ADD \$ 9.95*

Aged premium Prime Rib , slow cooked to perfection

### *Fillet Mignon .....ADD \$9.95*

Beef Tenderloin served with a peppercorn sauce

### *Pork Tenderloin .....ADD \$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