



COLUMBUS
EVENT CENTRE

Complete Wedding Menu



Extraordinary Events with Distinct Italian Flair

- STUNNING GARDENS FOR OUTDOOR CEREMONIES & PICTURE TAKING
- CHOOSE BETWEEN OUR CLASSIC BALLROOM & OUR MODERN ART GALLERY
- THE FINEST ITALIAN & CONTINENTAL CUISINE BY OUR AWARD WINNING EXECUTIVE CHEF
- SPACIOUS OUTDOOR SETTING WITHIN THE CITY

COLUMBUSEVENTCENTRE.COM | OR CALL 647.259.5471

901 LAWRENCE AVENUE WEST (AT DUFFERIN) | TORONTO



COLUMBUS EVENT CENTRE

Extraordinary Events with Distinct Italian Flair

BELOW YOU WILL FIND THE COMPLETE MENU FOR COLUMBUS EVENT CENTRE. FROM THIS MENU OUR CONSULTANTS WILL HELP YOU CUSTOMIZE A TRULY UNIQUE MEAL FOR YOUR EVENT. THOUGH OUR MENU IS EXTENSIVE PLEASE KNOW THAT WE ARE ABLE TO CUSTOMIZE EVEN FURTHER AND YOU ARE NOT LIMITED TO WHAT YOU FIND HERE. WE LOOK FORWARD TO HELPING YOU CREATE AN EXTRAORDINARY EVENT!



COMPLETE WEDDING MENU

HORS D'OEUVRES - SELECT YOUR CHOICE OF FOUR

MEAT

- RARE BEEF WITH GORGONZOLA ON GARLIC CROSTINI
- VOL AU VENT FILLED WITH CHICKEN IN A MUSHROOM CREAM SAUCE
- LAMB SPIEDUCCI
- LEMON CHICKEN SKEWER
- BEEF SKEWER WITH SATAY SAUCE
- MELON WRAPPED WITH PROSCIUTTO

FISH

- CUCUMBER CUPS FILLED WITH SPICY SALMON MOUSSE
- CHIVE BLINI TOPPED WITH HERBED CREAM CHEESE SMOKED SALMON AND CAPERS
- SALMON WELLINGTON
- BREADED SHRIMP COCKTAIL
- CRAB BISQUE SOUP SHOOTER
- CROSTINI TOPPED WITH SALTED COD SALAD

VEGETABLE

- CHERRY TOMATO AND MINI BOCCONCINI SKEWER
- BRUSCHETTA WITH CHERRY TOMATOES, BASIL AND PARMIGIANO
- GRILLED POLENTA SQUARES TOPPED WITH PORCINI MUSHROOMS
- BLACK OLIVE TAPENADE CROSTINI
- MINI PIZZETTE
- SPANAKOPITA
- CRISPY VEGETABLE SPRING ROLL WITH SWEET AND SOUR SAUCE
- ARANCINI WITH MARINARA SAUCE FOR DIPPING
- STUFFED MUSHROOM CAPS

HORS D'OEUVRES - SELECT YOUR CHOICE OF FOUR CONTINUED...

DELUXE HORS D'OEUVRES (UPGRADE)

PROFITEROLES FILLED WITH BISON

MINI CREPES FILLED WITH ROAST DUCK AND MUSHROOM DUXELLE

MINI BURGERS

PARMIGIANO ENCRUSTED FRENCH CUT LAMB CHOPS

FRESH FIGS WRAPPED WITH PROSCIUTTO DRIZZLED WITH BALSAMIC GLAZE (IN SEASON)

BACON WRAPPED SCALLOPS

GRILLED SALMON PIECES TOPPED WITH MANGO CHUTNEY SERVED IN A CHINESE SPOON

WONTON CONES FILLED WITH TUNA TARTAR

PROFITEROLES WITH TRUFFLE AND GOAT CHEESE

ANTIPASTO BAR:

FRESHLY SLICED PROSCIUTTO WITH MELON

ASSORTED ITALIAN DELI MEATS

ASSORTED CHEESE DISPLAY

BOCCONCINI ALLA CAPRESE

GRILLED ZUCCHINI AND MARINATED EGGPLANT

ROASTED RED PEPPERS IN OLIVE OIL MARINADE

MARINATED ARTICHOKE HEARTS

HOME SEASONED GREEN OLIVES WITH CHILI FLAKES

MARINATED MUSHROOMS

SEAFOOD SALAD

FRESH MIXED FIVE BEAN SALAD

RUSSIAN SALAD

OVEN ROASTED ITALIAN SAUSAGE WITH LENTILS

PIZZA SQUARES

HOMEMADE FOCCACCIA BREAD

DELUXE ANTIPASTO BAR:

SPECK AND BRESAOLA PLATTER

SHRIMP COCKTAIL,

SMOKED SALMON WITH SLICED RED ONION

AND CAPERS,

STEAMED MUSSELS ALLA MARINARA,

FRIED CALAMARI

TRIPPA ALLA ROMANA

ANTIPASTI / APPETIZERS

ANTIPASTO BOCCACCIO

PROSCIUTTO E MELONE, FRUTTI DI MARE, CAPRESE SALAD, GRILLED VEGETABLES, AND MARINATED OLIVES

ANTIPASTO GOLOSO

PROSCIUBRESAOLA WITH SLICED PEAR, SHAVED TALEGGIO CHEESE, GRILLED POLENTA, AND

GRILLED PORTOBELLO MUSHROOMS

ANTIPASTI / APPETIZERS CONTINUED...

ANTIPASTO SEMPLICE

PROSCIUTTO E MELONE, CAPRESE SALAD, GRILLED VEGETABLES, AND MARINATED OLIVES

PROSCIUTTO DI PARMA WITH BUFFALO MOZZARELLA

BEEF CARPACCIO TOPPED WITH A BED OF ARUGULA, SHAVED PARMIGIANO AND BALSAMIC REDUCTION

SFORMATO DI CALAMARI, CARCIOFI E PATATE CON VELLUTATA DI GAMBERI

TRUFFLE INFUSED POLENTA TORTE ON A BED OF MELTED FONTINA CHEESE COVERED WITH SAUTÉED PORCINI MUSHROOMS

SEARED CRAB CAKE WITH TOMATO ARUGULA SALAD AND CHILLED SEAFOOD MEDLEY

APPETIZER PLATTERS

ASSORTED ANTIPASTO

PROSCIUTTO E MELONE, FRUITTI DI MARE, CAPRESE SALAD, GRILLED VEGETABLES, AND MARINATED OLIVES

CAPRESE SALAD

FRESH FIOR DI LATTE A TOMATO SLICES DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC GLAZE TOPPED WITH FRESH BASIL

GRILLED CALAMARI

GRILLED CALAMARI MARINATED IN GARLIC, EXTRA VIRGIN OLIVE OIL, PARSLEY AND SEA SALT

MUSSELS GRATIN

MUSSELS TOPPED WITH HERBED BREAD CRUMBS GARNISHED WITH LEMON WEDGES

FRIED CALAMARI

TRIPPA ALLA ROMANA

APPETIZER SALADS

ARUGULA SALAD WITH CANDIED PECANS AND GORGONZOLA CHEESE IN CHAMPAGNE VINAIGRETTE

MIXED GREENS WITH GOAT CHEESE, ROASTED RED PEPPERS AND SLIVERED ALMONDS IN AN AGED BALSAMIC DRESSING

TRADITIONAL CAESAR SALAD WITH A CREAMY GARLIC PARMIGIANO DRESSING CROUTONS AND CRISPY PANCETTA

CALIFORNIA MIX WITH SWEET CHERRY TOMATOES, JULIENNE CARROTS AND CUCUMBER SLICED IN A HOUSE VINAIGRETTE

SOUP SELECTIONS

STRACCIATELLA ALL ROMANA

BUTTERNUT SQUASH TOPPED WITH A DOLLOP OF CRÈME FRESH

BEEF AND VEGETABLE CONSOMMÉ WITH THINLY SLICED BEEF TENDERLOIN AND MINI TRUFFLE PUFFS

YUKON GOLD POTATO AND LEEK TOPPED WITH CRISPY PANCETTA

CREAM OF ASPARAGUS OR WILD MUSHROOM

CALDO VERDE

CRAB BISQUE

PASTA SELECTIONS

TOMATO BASED SAUCES

FRESH PAPPARDELLE IN PHEASANT RAGU LIGHTLY DRIZZLED IN TRUFFLE OIL

PENNE RIGATE IN A FRESH TOMATO BASIL SAUCE

FETUCCINE ALLA BOLOGNESE

SPAGHETTI ALLA CHITARRA IN A FRESH TOMATO BAIL SAUCE

TOMATO CREAM SAUCES

PENNE RIGATE WITH PANCETTA, CHIVES AND PARMIGIANO REGGIANO IN A VODKA TOMATO CREAM SAUCE

POTATO SPINACH GNOCCHI IN A ROSE SAUCE

FUSILLI PASTA WITH DICED ZUCCHINI IN A ROSE SAUCE

CREAM SAUCES

FRESH PAPPARDELLE WITH BISON SAUSAGE IN A RICH PORCINI MUSHROOM CHEESE SAUCE

STANGOLA PRETTI IN A BUTTER, SAGE, WHITE WINE SAUCE WITH A HINT OF CREAM

FRESH CASARECCIA PASTA WITH ROASTED RED PEPPERS AND GOAT CHEESE IN AN HERBED CREAM SAUCE

STUFFED PASTAS

BUTTERNUT SQUASH AGNELLOTTI IN PESTO CREAM SAUCE

SPINACH LASAGNA WITH A SAVORY VEGETABLE AND PROSCIUTTO FILLING IN A BÉCHAMEL SAUCE

FRESH HOMEMADE CREPES FILLED WITH ASPARAGUS AND MASCARPONE CHEESE IN A LIGHT CREAM SAUCE

FRESH HOMEMADE CANNELLONI STUFFED WITH MINCED VEAL, PARMIGIANO AND FRESH HERBS IN A LIGHT TOMATO SAUCE

AGNELLOTTI FILLED WITH RICOTTA AND SPINACH ALL PANNA

MEAT LASAGNA IN A TOMATO SAUCE

ROTOLO DI PASTA- PINWHEEL PASTA FILLED WITH RICOTTA AND SPINACH IN A BÉCHAMEL SAUCE TOPPED WITH A DOLLOP A FRESH TOMATO PUREE

RAVIOLINI FILLED WITH ROASTED DUCK IN AN ARUGULA PESTO SAUCE

RISOTTO

PORCINI MUSHROOM DRIZZLED WITH BLACK TRUFFLE OIL
ASPARAGUS AND PARMIGIANO CHEESE
CREAMY MEDLEY OF WILD MUSHROOMS
PESCATORE - WITH BABY SHRIMP AND CALAMARI
MILANESE - INFUSED WITH SAFFRON AND TOPPED WITH PANCETTA
RED BEET RISOTTO
BUTTERNUT SQUASH RISOTTO

FISH AND SEAFOOD

ZUPPA DI PESCE

STEAMED SEAFOOD CONSISTING OF CRAB LEGS MUSSELS, TIGER SHRIMP, SCALLOPS AND CUTTLEFISH IN YOUR CHOICE OF EITHER A WHITE WINE, GARLIC LEMON SAUCE OR ALLA MARINARA IN A LIGHT TOMATO AND WHITE WINE SAUCE (PLATTER PER TABLE)

FRITTURA MISTA DI PESCE

LIGHTLY BATTERED CALAMARI, SHRIMP, FILLET OF SOLE AND STUFFED MUSSELS (PLATTER PER TABLE)

GRILLED MIXED SEAFOOD

SHRIMP, SQUID, SCALLOPS AND SALMON FILLET WITH EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON AND PARSLEY (PLATTER PER TABLE)

GRILLED SALMON FILLET WITH LEMON AND FRESH HERBS

BASS FILLET WRAPPED IN A BANANA LEAF TOPPED WITH MANGO CHUTNEY

OVEN ROASTED HALIBUT FILLET ENCRUSTED WITH GRISSINI AND SAGE

PAN- SEARED ARCTIC CHAR WITH LEMON, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL

LIGHTLY FLOWERED FILLET OF TILAPIA GARNISH WITH A LEMON WEDGE AND FRESH PARSLEY

MONKFISH LIVORNESE

HERB CRUSTED CHILEAN SEA BASS

BAKED LOBSTER TAIL WITH BUTTER AND HERBS

SEAFOOD SKEWER WITH GRILLED TIGER SHRIMP AND BACON WRAPPED SEA SCALLOP WITH AN HERBED LEMON BUTTER SAUCE

INTERMEZZO

GREEN APPLE AND BASIL SORBET

LEMON SORBET

CANARINO- LIQUEUR GLASS OF WHITE WINE, LEMON PEEL AND CINNAMON

ENTREES

BEEF

OVEN ROASTED CHATEAU BRIAND IN A RED WINE REDUCTION
ROASTED BEEF TENDERLOIN WITH A PORCINI MUSHROOM WINE SAUCE
GORGONZOLA STUFFED BEEF TENDERLOIN
BEEF MEDALLION IN A COGNAC SAUCE
BACON WRAPPED FILLET MIGNON
PRIME RIB AU JUS
GRILLED NEW YORK STEAK IN A PEPPERCORN JUS

VEAL

VEAL MEDALLION IN A RED WINE OR OYSTER MUSHROOM SAUCE
GRILLED FRENCH CUT VEAL CHOP IN PEPPERCORN CREAM SAUCE
VEAL SCALOPPINI IN A MUSHROOM SAUCE OR PICATA WITH LEMON AND CAPERS
VEAL CUTLET PARMIGIANA
OVEN ROASTED TOP VEAL BLADE WITH A REDUCED RED WINE SAUCE

PORK

PORK CHOP WITH CRISPY PORK BELLY TOPPED WITH PEPPER APPLE CAPONATA
PORK TENDERLOIN STUFFED WITH APPLES, CABBAGE AND BACON
PORK ROAST TOPPED WITH PORTOBELLO MUSHROOMS AND SWEET CARAMELIZED ONIONS
BREADED PORK CUTLET

LAMB

FRENCH CUT RACK OF LAMB AU JUS
LAMB CHOPS WITH A PECORINO ROMANO CRUST WITH SALSA BRUNA D'AGNELLO
OVEN ROASTED LAMB MARINATED WITH ROSEMARY, SAGE, GARLIC AND WHITE WINE

POULTRY

LIGHTLY FLOURED PAN SEARED CHICKEN BREAST FORESTIERE (MUSHROOM SAUCE)
OVEN ROASTED CHICKEN BREAST SUPREME WITH A GARLIC HERB RUB IN A WHITE WINE SAUCE
CHICKEN BREAST STUFFED WITH SPINACH, PROVOLONE CHEESE AND PROSCIUTTO
CHICKEN BREAST STUFFED WITH RICOTTA AND SPINACH IN A MARSALA WINE SAUCE
ROCK CORNISH HEN STUFFED WITH WILD RICE AND MUSHROOM DUXELLE
GRILLED QUAIL WITH HERB AND BREAD STUFFING WRAPPED IN BACON
TURKEY BREAST WITH A TARRAGON DEMI GLAZE BUTTER SAUCE

ACCOMPANIMENTS

ASPARAGUS SPEARS DRIZZLED WITH EXTRA VIRGIN OLIVE OIL (APRIL TO JUNE), BABY CARROTS WITH GARLIC & EXTRA VIRGIN OLIVE OIL, OYSTER MUSHROOMS SAUTÉED WITH OLIVE OIL, GARLIC AND CHILI FLAKES, RAPINI WITH OLIVE OIL AND GARLIC TOPPED WITH CRISPY PANCETTA BITS, FRESH SNIPPED CARROTS, STRING BEANS WITH OLIVE OIL, GARLIC AND SEA SALT, ROASTED RED PEPPERS, SAUTÉED SPINACH, BABY BOK CHOY, FENNEL GRATIN, ROASTED ROOT VEGETABLES, PUREE OF SWEET POTATOES, TRUFFLE INFUSED GRILLED POLENTA, HERB ROASTED MINI RED POTATOES, OVEN ROASTED POTATOES WITH GARLIC, OLIVE OIL AND ROSEMARY, DUCHESS POTATO, POTATO ROSTI, SCALLOPED POTATOES, GARLIC MASHED POTATOES

ENTREES CONTINUED...

SALADS (BOWL PER TABLE)

ROMADDICCIO- ROMAINE, BOSTON AND RADICCHIO IN AGED BALSAMIC VINAIGRETTE

ORGANIC SPRING MIX WITH MANDARIN SLICES IN A BALSAMIC VINAIGRETTE

GARDEN SALAD WITH TOMATOES AND CUCUMBERS IN RED WINE VINAIGRETTE

DESSERTS

TRI-COLORED SORBET

LEMON, ORANGE AND RASPBERRY SORBET SERVED IN A MARTINI GLASS GARNISHED WITH A FRESH MINT LEAF

VANILLA ICE CREAM CREPE WITH RASPBERRY SAUCE AND CHOCOLATE DRIZZLE

CHOCOLATE TARTUFO ICE CREAM

CRÈME BRULEE GARNISHED WITH FRESH BERRIES

LARGE FRUIT SHAPED ICE CREAM

WHITE AND DARK CHOCOLATE HEART FILLED WITH ICE CREAM

TIRAMISU

CHOCOLATE MOUSSE SERVED IN A MARTINI GLASS TOPPED WITH A STRAWBERRY

DESSERT TRIO: MINI CHEESECAKE, CHOCOLATE COVERED STRAWBERRY AND WHITE AND DARK CHOCOLATE

MOUSSE SERVED IN A SHOT GLASS

DESSERT PLATTERS (PER TABLE)

FRESH FRUIT PLATTER

ITALIAN AND FRENCH PASTRY PLATTER

ASSORTED CHEESES AND GRAPES

SPECIALTY STATIONS

PROSCIUTTO & PARMIGIANO STATION

FRESHLY SLICED PROSCIUTTO AND CARVED PARMIGIANO WHEEL ACCOMPANIED BY ITALIAN GRISSINI AND HOME MADE FOCACCIA BREAD

SPEDINI STATION

GRILLED LAMB AND CHICKEN SKEWERS ACCOMPANIED WITH ASSORTED DIPPING SAUCES

POLENTA STATION

OUR HOMEMADE ONE OF A KIND POLENTA INFUSED WITH TRUFFLE OIL TOPPED WITH YOUR CHOICE OF TOMATO SAUCE, DICED ITALIAN SAUSAGE, SAUTÉED MUSHROOMS AND CREAM, CARAMELIZED ONIONS AND BAKED BEANS

CROSTINI BAR

TOASTED BAGUETTE ROUNDS TOPPED WITH YOUR CHOICE OF OLIVE TAPENADE, ARTICHOKE PUREE, BRUSCHETTA TOPPING, BAKED FIG AND GORGONZOLA CHEESE, AIOLI AND ANCHOVIES

SPECIALTY STATIONS CONTINUED...

LAMB CHOP STATION

PARMIGIANO AND HERB CRUSTED FRENCH CUT LAMB CHOPS

OYSTER BAR

FRESHLY SHUCKED OYSTERS SERVED WITH LEMON WEDGES, TABASCO SAUCE AND SHALLOT VINAIGRETTE

VODKA & CAVIAR STATION

ASSORTED VODKAS SERVED WITH CAVIAR BLINI

SUSHI AND SASHIMI

ASSORTED SUSHI, SASHIMI AND MAKI ROLLS SERVED WITH GINGER, SOYA SAUCE, AND WASABI

CROSTINI BAR

TOASTED BAGUETTE ROUNDS TOPPED WITH YOUR CHOICE OF OLIVE TAPENADE, ARTICHOKE PUREE, BRUSCHETTA TOPPING, BAKED FIG AND GORGONZOLA CHEESE, AIOLI AND ANCHOVIES

DESSERT STATIONS

SWEET PANINI STATION

BRIOCHE FILLED WITH NUTELLA, STRAWBERRIES AND BANANAS GRILLED ON A PANINI PRESS

BOMBETTE CALDE

ITALIAN STYLE MINI DONUTS FILLED WITH NUTELLA AND LEMON CREAM

CREPE SUZETTE

HOMEMADE CREPES FLAMBÉED WITH ORANGE BRANDY SAUCE TOPPED WITH FRESH BERRIES AND DUSTED WITH ICING SUGAR

BELGIAN WAFFLES

FRESHLY MADE BELGIAN WAFFLES SERVED WARM TOPPED WITH STRAWBERRY AND CHOCOLATE SAUCE AND SERVED WITH FRENCH VANILLA ICE CREAM

ICE CREAM SUNDAY BAR

CHOCOLATE AND VANILLA ICE CREAM WITH AN ARRAY OF TOPPINGS

GRILLED PINEAPPLE STATION

GRILLED PINEAPPLE TOPPED WITH DULCE DI LECE SAUCE VANILLA ICE CREAM

CHEESECAKE STATION

PLAIN AND SWIRLED NEW YORK STYLE CHEESECAKE WITH A WIDE ARRAY OF SAUCES AND TOPPING

BANANAS FLAMBÉ

VANILLA ICE CREAM TOPPED WITH RUM FLAMBÉED BANANAS AND PECANS

DESSERTS CONTINUED...

TRADITIONAL SWEET TABLE

ASSORTED CAKES, FLANES AND TORTS, ITALIAN AND FRENCH PASTRIES AND SEASONAL FRUIT PLATTERS

LATE NIGHT SAVORY STATIONS

PORCHETTA STATION

ROASTED SUCKLING PIG HAND CARVED AND SERVED WITH ASSORTED PANINI AND HOT BANANA PEPPERS

PIZZA STATION

HOMEMADE PIZZAS WITH A VARIETY OF TOPPINGS

PASTA AGLIO E OLIO STATION

SPAGHETTI MADE WITH EXTRA VIRGIN OLIVE OIL AND GARLIC

MEDITERRANEAN SEAFOOD BUFFET

SHRIMP SAUTÉED WITH GARLIC, PIMENTO AND BEER, DUNGENESS CRAB, MUSSELS IN A LIGHT TOMATO SAUCE, FRIED CALAMARI, SHRIMP PATTIES AND COD FISH CROQUETTES

MIDWAY STATION

MINI CORN DOGS, POP CORN, NACHOS, FRENCH FRIES AND ASSORTED CANDY

INTERNATIONAL POUTINE STATION

FRENCH FRIES WITH AN ARRAY OF TOPPINGS INCLUDING GRAVY, CHEESE CURDS, SALSA, CHEDDAR CHEESE, GREEN ONIONS AND BLACK OLIVES

BAR MENU

STANDARD OPEN BAR

SPARKLING WINE FOR TOASTING

RED AND WHITE HOUSE WINE PER TABLE

RYE, VODKA, RUM, GIN, SCOTCH, BRANDY

SAMBUCCA, KALHUA, PEACH SCHNAPPS, CAMPARI

DOMESTIC BEERS

SOFT DRINKS, FRUIT JUICES, BOTTLED MINERAL AND FLAT WATER

COFFEE, TEA AND ESPRESSO

DELUXE OPEN BAR

STANDARD BAR ITEMS PLUS

GRAPPA, BAILEY'S IRISH CREAM, COURVOISIER COGNAC VS

GRAND MARNIER, COINTREAU, DRAMBUIE

AMARETTO, LIMONCELLO, TRIPLE SEC,

HEINEKEN, STELLA, CORONA

MARTINI BAR

PROCECCO STATION

MOJITO BAR

MIMOSA STATION

SPIKED LEMONADE STAND

NON-ALCOHOLIC PUNCH STATION