



# Bridal Shower Menu

St Clair College Centre for the Arts  
201 Riverside Drive West  
Windsor Ontario N9A 5K4  
[www.stclaircentre.ca](http://www.stclaircentre.ca)

# Bridal Shower Plated Lunch

Includes Rolls and a Trio of Flavoured Butter, Soup or Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options.  
(Minimum 40 people)

## Salads

### **Hearts of Artichoke Pasta Salad**

Marinated Artichoke Hearts tossed with Bowtie Pasta, Heirloom Cherry Tomatoes, Black Olives  
Red Wine and Oregano Vinaigrette

### **Basmati Rice Salad**

Steamed Fragrant Basmati Rice tossed with Sun Drenched Raisins and Sliced Mango  
Lemon and Cilantro Vinaigrette

### **Fennel and Apple Salad**

Crisp Duo of Fennel and Green Apple topped with Honey Roasted Walnuts on a Bed of Crisp Frisée  
and an Aged Cider Vinaigrette

OR

## Soups

### **Cauliflower Bisque**

Roasted Cauliflower simmered with Heavy Cream and Fresh Herbs  
garnished with Brown Buttered Croutons

### **Carrot and Ginger Soup**

A Puree of Sweet Carrots and Steeped Ginger with a Madras Curry Sour Cream Swirl

### **Ramen Noodle Soup**

Fragrant Chicken Broth with Wheat Noodles, Sliced Mushrooms, Lemongrass, Bok Choy and Scallions  
Sliced Chicken or BBQ Pork

# Bridal Shower Plated Lunch

## Main Course

### **Baked Quiche**

Classic Quiche Lorraine or Broccoli Cheddar with Roasted Cauliflower and Carrots  
\$24.95

or

### **Chicken Champagne**

Roasted Chicken Supreme on a bed of Wild Rice Pilaf and steamed Broccoli served with a Champagne Sauce  
\$29.95

or

### **Grilled Sirloin Steak with Chimichurri**

Marinated Grilled Sirloin with Julienne Root Vegetable and Shaved Asparagus  
served with a Chimichurri Sauce  
\$39.95

or

### **Atlantic Salmon Filet**

Citrus Glazed Salmon Filet served over Quinoa Roasted Pepper Pilaf  
\$36.95

## Dessert

### **Salted Caramel and Chocolate Tart**

Rich Chocolate Ganache topped with Caramel in a Buttery Crust and Garnished with Pink Salt

Or

### **Espresso Tiramisu**

Coffee Soaked Lady Fingers Layered with Mascarpone Cream and Cocoa

or

### **Pear Dumplings**

Brown Sugar and Cinnamon Poached Pears wrapped in Puff Pastry served with Vanilla Bean Ice Cream

# Family Style or Buffet

Includes Rolls and a Trio of Flavoured Butter, Coffee and Tea Service  
(Minimum 40 people)

Penne Pasta with Tomato Basil Sauce

Garden Salad with Balsamic Dressing

Herb Roasted Chicken

Green and Yellow Beans Almondine

Herb Roasted Potatoes

Grand Marnier Crème Brulee

\$25.95

## Enhancement

Chicken Breast Lemon Piccata

\$2.00

## Additional Offerings to add to your Family Style Menu

Sliced Sirloin of Beef with Mushroom Jus

\$8.00

Cajun or Citrus Glazed Salmon Filet

\$10.00

# Brunch

## Skyline Brunch Buffet

Includes Rolls and a Trio of Flavoured Butter, Coffee and Tea Service  
(Minimum 40 people)

Assorted Breakfast Pastries and Breads

Field Greens with Assorted Dressings

Red Skin Potato Salad

Scrambled Eggs

Sausage or Smoked Bacon

Penne Pasta with Blush Sauce

Rosemary Roasted Chicken

Honey Glazed Carrot Coins

Seasonal Fresh Fruit Platter

\$27.95

# Buffet Enhancements

All Carving Stations include Artisan Rolls, Sauces and Condiments

## **Chefs Carving Stations (minimum 40 people)**

Honey Glazed Ham	\$9.50 person
Beef Strip Loin	\$10.25 person
Prime Rib	\$14.95 person
Beef Tenderloin	\$16.95 person
Cranberry Apple Stuffed Pork Loin	\$16.95 person

## **Attended Action Stations (minimum 40 people)**

Savory or Sweet Crepes	\$9.95 person
Pasta Station	\$10.75 person
Risotto Station	\$9.95 person

## **Punch Offerings**

Fruit Punch  
\$45.00 Gallon

Strawberry Vodka Punch  
\$90.00 Gallon

Champagne Punch  
\$90.00 Gallon

Mimosas  
\$5.00 per glass

Individual Fruit Juices  
\$2.25 each