



seated corporate gala

contact Terry Ravida to book your event
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Featuring a gourmet four course menu, the seated corporate gala package is sure to impress your guests.

menu

assorted dinner rolls & butter

I. chef's selection of hors d'oeuvres passed during cocktail hour

enhance your guest's evening by featuring

a bottle of red and white wine on each guest table + 5

replenished service of sparkling and natural italian bottled spring water + 3

II. your choice of appetizer

crab cake duo finished with seasonal fruit compotes

polenta bed with braised short rib & collard greens

carmen's signature deconstructed insalata with baby spinach, fresh strawberries, goat cheese & cranberry vinaigrette

enhance your appetizer by featuring

a duo of jumbo prawns sautéed in butter, garlic and fresh lemon, finished with shaved parmesan + 5

enhance your holiday menu with a pasta course by featuring

carmen's signature penne rigate pomodoro + 4

penne rigate alfredo, bolognese or rose + 5

tortellini or ravioli with any sauce from above + 6

mama yolanda's gourmet ricotta cheese & spinach
or bolognese lasagna + 8

III. your choice of main entree

new york striploin steak

chicken supreme with pan jus

maple-infused salmon filet

accompanied by roasted fingerling potatoes or baked orzo cake & vegetable stack

enhance the main entrée by featuring

handmade beef wellington + 6

grilled veal chop + 6

IV. your choice of dessert

crème brule

apple blossom with cranberry compote

Baci oreo cheesecake

accompanied by freshly brewed coffee, herbal tea & espresso

pricing: \$42*

*Pricing is based on a minimum of 100 guests. All prices subject to 13% HST and 15% service charge. Prices subject to change without notice. All menu enhancement prices are based on price per person. Any dietary restrictions can be accommodated.