

A gourmet dish featuring a seared steak, mashed potatoes, green vegetables, and fried onions. The steak is the central focus, topped with a generous amount of green leafy vegetables and a thick layer of golden-brown fried onions. The steak is served on a bed of creamy white mashed potatoes, garnished with small green herbs. To the left of the steak, there are slices of red and green bell peppers. The entire dish is presented on a white plate, which is set against a dark background. The text "THE MENU" is overlaid in the center of the image in a white, serif font.

THE
MENU

W E D D I N G S

Menu 1

Assorted Rolls & Butter

LIUNA Spring Mix Salad served in
a House Vinaigrette
Individual style service

Pasta

Fussilli
Served in a Fresh Basil Tomato Sauce
Individual style service

Entrée

LIUNA's Signature AAA Roast Prime Rib
of Beef Au Jus
Seasonal Vegetable Medley
Roast Potatoes
Individual style service

Dessert

Tartufo in a Wafer Bowl
Regular and Decaffeinated Coffee and Tea
Individual style service

Moonlight Buffet

Cut & Serve Your Wedding Cake
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

Menu 2

Assorted Rolls & Butter

Pasta

Cheese Tortellini
Served in a Genovese Sauce
Individual style service

Entrée

LIUNA's Signature AAA Grilled Prime Rib
of Beef Au Jus
Roast Potatoes
Seasonal Vegetable Medley
Individual style service

White Wine Rosemary Chicken Breast
LIUNA House Salad served with
a House Vinaigrette
Family style service

Dessert

Crêpes stuffed with French Vanilla Ice Cream with
Wildberry Topping
Regular and Decaffeinated Coffee and Tea
Individual style service

Moonlight Buffet

Cut & Serve Your Wedding Cake
Homemade Artisan Pizzas
Pastries
Regular & Decaffeinated Coffee and Tea

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

W E D D I N G S

Menu 3

Assorted Hot and Cold Passed Hors D'oeuvres

Hand Selected by our Executive Chef

Assorted Rolls & Butter

Antipasto Classico

Prosciutto, Melon, Bocconcini, Olives & Artichokes

Individual style service

Pasta

LIUNA Signature Lasagna

Individual style service

Entrée

AAA 8oz New York Steak
Garlic Herb Mashed Potatoes
Seasonal Vegetable Medley

Individual style service

Chicken Da Vinci
LIUNA's House Salad served with
a House Vinaigrette

Family style service

Dessert

Chocolate Caramel Torte
Regular & Decaffeinated Coffee and Tea

Individual style service

Moonlight Buffet

Cut & Serve Your Wedding Cake
Assorted Pastries
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

Menu 4

Assorted Rolls & Butter

Supreme Antipasto Bar

Pasta

Two Crespelle in a Genovese Sauce

Individual style service

Entrée

AAA Grilled 6oz Filet Mignon
Garlic Herb Mashed Potato
Seasonal Grilled Vegetables

Individual style service

LIUNA Spring Mix Salad served with
a House Vinaigrette

Family style service

Dessert

Tiramisu
Regular & Decaffeinated Coffee and Tea
Espresso Bar 9pm - 12am

Individual style service

Moonlight Buffet

Cut & Serve Your Wedding Cake
Fresh Fruit
Assorted Pastries
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

*You can replace the Filet Mignon with a
Frenched Long Bone Provimì Veal at an additional cost.*

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

MOONLIGHT BUFFET

Add something special to your Moonlight Buffet

Assorted Tortes

Seafood Table

Lobster, Crab Claws, Breaded Fish & Warm Shrimp and choice of: Mussels or Calamari

Waffle Bar

Fresh Waffles served with Whipped Cream, Maple Syrup and a Wild Berry Couli
(Fresh berries can be added at an additional cost)

Crepe Marché Station

A Chef attended specialty station where a Fresh Crepe will be prepared with your choice of Nutella and Strawberries. Garnished with Chocolate Swirl and Whipped Cream
(Additional toppings available at additional cost)

Poutine Station

Build your own Poutine with a selection of Fresh Cut Fries, Gravy and Cheese Curds

Fries Supreme Station

Build on our classic Poutine Station by adding Pulled Pork or various Nacho Toppings

Nacho Bar

Warm Tortillas Chips, Seasoned Ground Beef, Salsa, Sour Cream, Grated Cheese *(Hot sauce available)*
Chili or Nacho Cheese can be added for an additional cost

Cookies & Milk

Shots of White and Chocolate Milk served with a Freshly Baked Cookie on top

Gourmet Grilled Cheese & Fries

A selection of bite-sized Grilled Cheese & Fries

BAR SERVICES

Host Bar

Mixed Drinks with
Rye, Rum, Gin, Vodka and Scotch

Red & White House Wines
A Choice of Italian or Domestic

Assorted Domestic Beer Selection

Soft Drinks, Juices

Glasses, Ice, Garnishes & Bartenders

Deluxe Bar

(Host Bar + Liqueur Package)

Brandy, Sambucca, Irish Cream, Amaretto,
Cognac, Kahula, Amarula, Peach Schnapps

Served During Receiving Line, Table Side Service
with Coffee & at Bar After Dinner

Supreme Bar

(Deluxe Bar + Cocktail Package)

Martini's

Imported Beers

Strawberry Daiquiris

Pina Coladas

Single Malt Scotches

Champagne Toast

*Bar packages include up to an 8 hour service & glasses,
ice, garnishes & bartenders. Other specialty items
available upon request.*

Consumption Bar Service

Soft Drinks or Juices

Domestic Beer, Mixed Drinks,
Glass of House Wine

Imported Beers

Single Malt Scotch, Martinis,
Specialty Cocktails

Bottle of House Wine

Bartender Fee (up to 5 Hours of Service)

*Specialty Items (including Wines) can be accommodated
& priced upon request.*

All mixes, glasses, ice and garnishes included.

All package prices are subject to applicable tax.

*Cash/consumption bar packages subject to
tax and hall rental.*