



Paradise Wedding Menu Includes:

- AWARD WINNING MENU
- CUSTOM MENU PLANNING
- FRESH FLOWERS AND BUD VASES
- COMPLIMENTARY BANQUET ROOM WITH DANCE FLOOR
- COMPLIMENTARY FRUIT PUNCH RECEPTION
- CUSTOM SETUPS AND DECORATING
- LINEN TABLE CLOTHS, NAPKINS AND TABLE SKIRTING
- FULL CHINA SERVICE
- TEA LIGHT CANDLES



full-service

design & coordination



Paradise Catering is proud of our excellent service, exquisite cuisine, and professional staff who will do the utmost to please you and your guests in every possible way. When you arrange a catered event with us,

you can be assured to receive the friendly and personalized attention that gives us a reputation of service excellence. Visit our website to find menu suggestions that meet your special needs. We will work with you to put together a perfect package, whether it is for a meeting, reception, small informal dinner or full-service banquet. Our Executive Chef and Catering Manager will be pleased to customize menus to suit your needs and your budget.

If you wish to place a catering order or have general inquiries about our catering services, please contact us at 905-525-9140 ext. 23838 or email catering@mcmaster.ca.



c/o McMaster University, Hospitality Services
1280 Main Street West, Hamilton, ON L8S 4K1 phone
905.525.9140 ext. 23838 fax 905.527.7274

<http://hospitality.mcmaster.ca/catering.htm>

Our Place,
Your Place.
Any Occasion,
Any Time.

We make it happen



Gala Wedding Buffet

Gourmet Breads

~
Boston Bibb Lettuce with Dried Berry Vinaigrette
Shrimp and Pasta Salad
Grilled Vegetable Salad
Marinated Button Mushroom Salad
Tomato-Boconcini Salad
Cucumber-Dill Salad with Yogurt Dressing

~
Fresh Cucumber Crudités
Shrimp Pyramid
Smoked Salmon Carpaccio
with Lemons, Capers and Olive Oil
Pickles and Olives
Mediterranean Dip Platter with Pita Points

~
Prime Rib of Sterling Silver Beef au Jus,
Carved Stuffed Chicken Supreme
with Pistachio Cream Sauce
Roasted Vegetable Penne
with Feta Cheese and Ripe Olives
Fresh Vegetable Medley
Onion Roasted Potatoes

~
Dessert Presentations to Include:
Wild Berry Cheesecake,
Chocolate Blackout Cake,
Bourbon Street Pecan Pie,
International Cheese Mirror,
Raspberry Mousse,
Exotic Fresh Fruits and Assorted Pastries

~
Coffee and Tea

(Minimum 50 Guests)

Prices subject to applicable taxes and service charges

Italian Style Wedding

Served Family Style

Gourmet Bread Basket

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Seafood Antipasto Platter
*includes Jumbo Shrimp,
Crab Claws and Calamari salad*

~
Stracciatella Soup
served with Grissini

~
Meat and Cheese Cannelloni
with Homemade Tomato Sauce

~
Prime Rib of Beef au Jus
*Roasted Potatoes
Mixed Fresh Vegetables*

Garlic Pesto Chicken Breast

~
Insalata Mista
Mixed Salad with Italian Vinaigrette

~
Strawberries Flambé
on Vanilla Ice Cream in Lace Cup

~
Coffee, Tea

(Minimum 50 Guests)

Prices subject to applicable taxes and service charges

Plate Served Dinner

Gourmet Bread Basket

~
Soup Duo
*Cream of Spinach Soup
and Cream of Roasted Tomato Soup
served together with a Chive Crème Fraiche*

~
Salad Ring
*Mixed Baby Lettuces
with Dried Berries in a Cucumber Ring
with Balsamic Vinaigrette*

~
Beef Tenderloin and Atlantic Salmon
*served as a duet, with Red Wine Reduction
and Grain Mustard Sauce
Asparagus Spears*

Roasted Garlic Potato Croquette
White Chocolate Mousse
*in a Lace Tuille garnished
with Fresh Strawberries*

~
Coffee, Tea

(Minimum 50 Guests)

Prices subject to applicable taxes and service charges