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.

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

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

We make it happen.

Paradise Catering

c/o McMaster University, Hospitality Services
1280 Main Street West, Hamilton, ON L8S 4K1 phone 905.525.9140 ext. 23838 dual 905.527.7274
http://hospitality.mcmaster.ca/catering.htm
**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
- 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

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**Italian Style Wedding Dinner**

- Served Family Style
- Gourmet Bread Basket
- 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 with Red Wine Reduction and Grain Mustard Sauce
- Asparagus Spears
- Roasted Vegetable Penne
- Fresh Vegetable Medley
- 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

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**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
  - Wild Berry Cheesecake in a Lace Tuille garnished with Fresh Strawberries
- White Chocolate Mousse
- Fresh Strawberries Flambe' on Vanilla Ice Cream in Lace Cup
- Coffee, Tea

(Minimum 50 Guests)

Prices subject to applicable taxes and service charges

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