

MORSE & SON EVENT CENTRE

Signature Reception Menu

Coffee, Tea and Water Included

Starting at \$12.95

Signature Lunch

Fresh Seasonal Fruit Platter
Colourful Vegetable Crudit  served with Creamy Dip
Appetizing Assortment of Specialty Aged Cheeses
Variety of Handcrafted Sandwiches made with a selection of Fresh Breads and Wraps
House Baked Cookies and Decadent Desserts

Classic Hors d'oeuvres Reception

Starting at \$16.95

Guest Favourite, Chilled Jumbo Shrimp Platter served with tangy cocktail sauce
Garlic Buttered French Baguette topped with Bruschetta made with
Vine Ripe Tomatoes, Fresh Herbs and topped with a crumble of Feta Cheese
Appetizing Assortment of Specialty Aged Cheeses
Authentic Antipasto Platter loaded with cured Meats, Marinated Vegetables,
Gourmet Olives...
Mozzarella wrapped in a Premium Cured Prosciutto and Baked to Perfection
Mushroom Caps generously stuffed with a combination of Savoury Breading and Seafood
Gourmet Home Baked Mini Quiche in a variety of Enticing Flavours.
Slices of soft Bocconcini Cheese paired with Vine Ripe Tomatoes, Fresh Basil and drizzled with
a Balsamic Reduction
House Baked Cookies and Decadent Desserts

Traditional Hot Buffet Dining

Starting at \$16.95

Fresh Baked, Buttery Dinner Rolls
Crisp Garden Fresh Mixed Greens with a Zesty Herb Vinaigrette
Hearty Homestyle Penne Pasta served with Hand Made Meatballs and Mild Italian Sausage
Tender, Juicy Herb Roasted Chicken
Savoury Grilled Garden Vegetables
Perfectly Seasoned Oven Roasted Potatoes
Betty's Signature Homemade Pies

Add on Menu Items

Guest Favourite, Chilled Jumbo Shrimp Platter served with tangy cocktail sauce	\$2.25
Authentic Antipasto Platter Loaded with Cured Meats, Marinated Vegetables, Gourmet Olives	\$2.25
Crisp Garden Fresh Mixed Greens with Zesty Herb Vinaigrette or Creamy Caesar Salad	\$1.00
Substitute Cookies and Desserts with Betty's Signature Homemade Pies	\$1.00
Substitute Cookies and Desserts with a Selection of Exquisite Homemade Pastries and Specialty Desserts	\$2.25

ALL PRICES ARE PER PERSON

10% Surcharge will apply to parties under 35 guests

Prices Quoted are Subject to Change, Applicable Tax and Gratuities

Traditional Reception Menu

Coffee, Tea and Water Included

Premium Lunch Reception

Starting at \$17.95

Soup de Jour
Asian Inspired Spinach Salad
Appetizing Assortment of Specialty Cheeses
Authentic Atipasto Platter loaded with Cured Meats, Marinated Vegetables, Gourmet Olives
Gourmet Mini Quiche in a variety of Enticing Flavours
House Baked Cookies and Decadent Desserts

Deluxe Buffet Dining

Starting at \$26.95

Fresh Baked, Buttery Dinner Rolls
Crisp Garden Fresh Mixed Greens with a Zesty Herb Vinaigrette
Savoury Grilled Garden Vegetables
Perfectly Seasoned Oven Roasted Potatoes
Betty's Signature Homemade Pies

Choice of Any Three:

- ☐ Juicy Baked Chicken Breasts Generously Stuffed with a Flavourful Combination of Roasted Vegetables and Aged Cheeses
- ☐ Prime Rib Au Jus Slow Roasted to Perfection
- ☐ Tender Poached Salmon topped with Fragrant Dill Sauce and Lemon Slices
- ☐ Delectable Specialty Gourmet Pasta

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Authentic Antipasto Platter Loaded with Cured Meats, Marinated Vegetables, Gourmet Olives	\$2.25
Crisp Garden Fresh Mixed Greens with Zesty Herb Vinaigrette or Creamy Caesar Salad	\$1.00
Substitute Cookies and Desserts with Betty's Signature Homemade Pies	\$1.00
Substitute Cookies and Desserts with a Selection of Exquisite Homemade Pastries and Specialty Desserts	\$2.25

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