



HAZELTON

MANOR

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M E N U



## Hors D'Oeuvres

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Chicken Satay  
Beef Satay  
Coconut Shrimp  
Smoked Salmon Rolls  
Cheese & Spinach Pies  
Vegetable Spring Rolls  
Mini Tomato Bocconcini  
Italian Rice Balls

## Enhancements

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Shrimp Cocktail  
Cod Fritters  
Prosciutto Melon Squares  
Mini Beef Sliders  
Olive Mouse Tarts  
Mini Shrimp Cakes  
Mini Pizza  
Mushroom Caps  
Mini Beef Wellington

HORS D'OEUVRES

# Antipasto Plate

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## **Shrimp Cocktail**

5pcs of Shrimp accompanied by a Cocktail Sauce.

## **Prosciutto Melon**

Prosciutto, Melon, Bocconcini, Tomato, Olives, and Grilled Vegetables.

## **Prosciutto Deluxe**

Prosciutto, Bocconcini, Tomato, Olives, Grilled Vegetables, and Grilled Portobello Mushroom.

## **Hazelton**

Prosciutto, Bocconcini, Tomato, Olives, Grilled Vegetables, Grilled Portobello Mushrooms, and Frutti di Mare.

## **Meze Platter**

Tarama, Humus, Tirokafferi, Grilled Vegetables, accompanied by Pita Bread.

# Premium Plates

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## **Hazelton Crab Cakes**

Crab Cakes accompanied by a Grilled Tiger Shrimp in a Roasted Red Pepper Aolio Sauce, served on a bed of Arugula accompanied by a sliced Pear in an Orange Vinaigrette.

## **Smoked Salmon Rolls**

Salmon rolled in Cream Cheese & Dill around a bed of spring mix and Raspberry Dressing.

## **Carpaccio**

Thin slices of aged beef accompanied by shavings of Parmegiano and a splash of Truffle Oil, on a bed of spring mix.

## **Cote D'Azure**

Grilled Scallop, Shrimp, Calamari, and Octopus garnished with lemon wedges and dressing.

## **Mediterrano**

Fresh Tomato, Feta Square, Grilled Octopus, Grilled Vegetables, and a Stuffed Grape Leaf.



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# Reception Stations

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## Antipasto Bar

Frutti Di Mare, Mussels in a White Wine Broth,  
Marinated Mushrooms, Assorted Cold Cuts, (including Prosciutto)  
Bocconcini & Tomato, Shrimp Cocktail,  
Poached Salmon, Assorted Olives, Smoked Salmon,  
Assorted Grilled Vegetables, Sundried Tomatoes,  
Grilled Sausage with Peppers and Breads,

## Enhancements to the Bar

Grilled Octopus, Deep Fried Calamari,  
Trippa, Polenta, King Crab Legs,  
Baby Lobster & Crab Platters,  
Grilled Lamb Chops, Parmigiano Wheel, Saganaki

## Stations

### **Saganaki Station**

Metaxa Brandy Flambe with Grilled Vegetables,  
Pita Bread, Greek Dips, Cheese & Spinach Pies  
and Greek Meat Balls.

### **Fresh Oyster Bar (MARKET PRICE)**

Fresh Oysters, all Oysters are accompanied by  
Tabasco Sauce, a Shallot Vinaigrette, Horseradish,  
and Lemon Wedges.

### **From the East (MARKET PRICE)**

A Fresh and beautiful selection of hand rolled Sushi  
and sliced Sashimi. Sushi Chef to attend will be  
an additional cost.

### **Cheese Station (MARKET PRICE)**

A fine selection of cheese's accompanied by a  
selection of dried and fresh fruits and  
homemade crustini.

### **Ponderosa Hip**

A selection of Mustards, Pickled Vegetables  
and Rye Breads.

### **Deli Station**

Assorted Smoked Meats  
A selection of Mustards, Pickled Vegetables  
and Rye Breads.

ANTIPASTO PLATE • RECEPTION STATIONS



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# Pastas

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## Traditional

Penne  
Rigatoni  
Fusilli  
Casareccia  
Fettuccine  
Gnocchi  
Spaghetti alla Chintara

## Stuffed

Cannelloni with Ricotta & Spinach  
Fagoti with Ricotta & Spinach  
Ravioli Meat or Cheese  
Cheese Agnolotti  
Tortellini Meat or Cheese  
Rotolo with Ricotta & Spinach

## Risotto

Butternut Squash and Pancetta  
Wild Mixed Mushroom  
Asparagus  
Tomato Concasse & Shrimp  
Peas & Sausage  
White Wine Seafood

# Sauces

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## Tomato

Matrigiana: Pancetta, Onion, Tomato Basil  
Arrabiata: Spicy Tomato Sauce  
Boscaiola: Mushroom, Tomato, Prosciutto, Oregano  
Siciliana: Dry Ricotta, Pine Nuts, Tomato Sauce  
Tomato Basil: Onion, Garlic, Plum Tomato Basil  
Rose: Vodka, Onion, Pancetta, Tomato & Cream

## Cream Sauces

Traditional: White Wine, Cream Tartuffo  
Panna White: Pancetta & Tomato Concasse  
Sundried Tomato: Sundried Tomato, White Wine, and Cream  
Pesto: Garlic, Basil, Pine Nuts, Cream  
Pomegranate: Walnuts, Cream, and Pomegranate

## Garlic & Olive Oil

Vegetable Medley: Vegetables, Garlic, Olive Oil, Oregano  
Pesto: Pine Nuts, Basil, Garlic, Parmigiano



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# Soups & Salads

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## Soups

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Minestrone  
Stracciatella  
Pasta Fagioli  
Cream of Asparagus  
Cream of Broccoli  
Leek & Potato  
Butternut Squash  
Cream of Mushroom  
Lobster Bisque  
Caldo Verde  
Portuguese Style Shrimp Bisque

## Salads

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### Garden Vinaigrette

Mixed Baby Greens & Romaine lettuce, field Tomatoes, English Cucumbers, assorted Bell Peppers, and Bermuda Onions in a Lemon Vinaigrette.

### Hazeltons Signature Garden Balsamic

Mixed Baby Greens, Radicchio Red Leaf lettuce, curly Endive & Romaine lettuce, in a home made Honey Balsamic Vinaigrette, enhance your salad by adding; Roasted Walnuts, Cranberries, Mandarines, or Goat Cheese.

### Greek Salad

Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Topped with Greek Feta Cheese and Black Kalamata Olives, accompanied in an Olive Oil & Wine Vinaigrette Dressing

### Caesar

Romaine Hearts hand cut, Homemade Croutons, Parmigiano shavings in our Homemade Creamy Caesar Dressing.

## Premium Salads

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### Arugula

Fresh Arugula salad with shaved Asiago cheese in a traditional Balsamic & Olive Oil Dressing.

### Baby Spinach Salad

Fresh Spinach mix topped with Apple Slices, chunks of Blue Cheese, Caramelized Pecans, in an Orange Balsamic Vinaigrette Dressing.

### Mediterranean Duo

Fresh Arugula with Parmigiano shavings and a cucumber wrapped village greek salad.

PASTA • SOUPS • SALADS



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# Main Entrees

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## Poultry

### **Grilled Breast of Chicken (8oz)**

Boneless & Skinless Breast of Chicken in a Champagne and Mushroom Sauce.

### **Chicken Supreme (8oz)**

Grilled to a crisp golden colour in a Brandy Reduction Sauce.

### **Hazelton Chicken Breast (8oz)**

Grilled Breast of Chicken Stuffed with shaved Pancetta, Spinach, & Ricotta, in a Walnut Cream Sauce.

### **Chicken Breast Mediterraneo (8oz)**

Grilled Breast of Chicken Stuffed with Spinach & Feta in a Lemon Herb Sauce.

### **Chicken Breast Blanco (8oz)**

Stuffed Breast of Chicken with Asiago and Red Pepper in a White Wine Cream Sauce.

## Seafood

### **Broiled Atlantic Salmon (8oz)**

Broiled in a Thai Ginger Sauce.

### **Sea Bass (8oz)**

Macadamia and Herb Crusted Sea Bass in an Orange Per Blanc Sauce.

### **Broiled Halibut Fillet (8oz)**

Broiled with an Orange Brandy Sauce.

## Sides

All Entrees will be accompanied by Hazelton Signature Vegetables and Starches.

Please ask your chef or event consultant about these choices.





# Main Entrees

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## Combination Dishes

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Choice of two proteins:

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|-----------------------|-----------------------------------|
| Filet Mignon (6oz)    | Grilled Breast of Chicken (5oz)   |
| N.Y. Striploin (8oz)  | Grilled Tiger Shrimp (3oz)        |
| Veal Chop (8oz)       | Grilled Shrimp & Scallops Skewers |
| Veal Scaloppini (5oz) | Broiled Lobster Tail (5oz)        |
| Rib Eye (8oz)         | Salmon Fillet (5oz)               |

## Beef & Lamb

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### Filet Mignon (8oz)

Charbroiled Filet Mignon  
in Au Jus .

### N.Y. Striploin (10oz)

Grilled to the specific temperature of your  
choice and served in a tricolour  
Peppercorn Sauce.

### Prime Rib Roast (10oz)

Perfectly aged Prime Rib in Au Jus.

### Grilled French Cut Veal Chop (10oz)

Grilled White Veal served in Au Jus .

### Veal Scaloppini (8oz)

Lightly pan fried and finished in a mushroom  
marsala reduction sauce.

### Rib Eye Steak (10oz)

Grilled Rib Eye Steak marinated with rosemary,  
olive oil, and fresh garlic.

### New Zealand Rack Of Lamb (8oz)

Dijon Mustard & Sesame Seed Crusted Rack of Lamb,  
oven roasted in a Brandy Sauce.

MAIN ENTREES



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## Desserts

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|-------------------------------|--------------------|
| Tartufo                       | Tiramisu           |
| Hazeltan Crepes               | Hazeltan Sorbets   |
| Trio Dessert                  | Cannoli Trio       |
| Creme Brûlée                  | Cuore Freddo       |
| Caramel Cluster               | Fresh Fruit Cup    |
| Apple Blossom                 | Fruit Shape Sorbet |
| Brandy Poached Pear a la Mode |                    |

## Sweet Table & Fresh Fruit Station

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French, Greek & Italian pastries and cakes with a fresh assortment of seasonal fruit and berries.

## Sweet/Savoury Stations

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**GRILLED CHEESE:** Canadian Cheddar and Buttered Bread

**PORKETTA:** Carved by one of our attendants and served with hot peppers, onions, and buns.

**BEEF SLIDERS:** All beef sliders with buns and your standard condiment stand.

**CREPE:** Homemade crepes with a scoop of Vanilla Ice Cream and your Choice of Toppings.

**WAFFLE:** Made before your eyes with choice of chocolate or Vanilla Ice Cream and Toppings.

**SUNDAE:** Four Choices of Ice Cream and Choice of Toppings.

**POUTINE:** French fries with homemade gravy and cheese curds.

**PIZZA:** Your choice of three different Toppings (Pepperoni, Cheese, Veggie)

**SUSHI BOATS:** Selection of hand rolled Sushi and Sashimi.

**FISH TACOS:** Fried Strips served on a warm Tortilla with Salsa, and Choice of Toppings.

## At The Bar

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### Bar Service

**SPIRITS:** Absolut Vodka, Beefeater Gin, Ballantine's Scotch, Wiser's Whiskey, Bacardi Rum, Havana Club Rum, Bombay Sapphire Gin, Gaston De Lagrange Cognac, Metaxa 7 Star Brandy, Red & White Wine, Champagne Toast.

**BEERS:** Molson Canadian, Coors Light, Budweiser, Heineken, Stella and Corona.

### Deluxe Bar Service

**This service will include all of the above plus:**

Baileys, Grand Marnier, Kahlua, Sambuca, Amaretto, Campari, Grappa, Soho, Malibu Rum.



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# Seafood

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## Hazelton Fritura

Shrimp  
Calamari  
Sole

## Seafood Platter

Steamed and Marinated in a Herb & Garlic Butter  
Sauce or in a White Wine Tomato Sauce

Lobster Tail (2-3oz) or King Crab Legs  
Deep Fried Calamari  
Baby Lobster  
Mussels  
Shrimp

## Midnight Buffet

Steamed Baby Lobster  
Deep Fried Calamari  
Mussels, in a light tomato broth  
Shrimps, in a white wine tomato sauce  
Steamed Crab

## Portuguese Style Add

Traditional Portuguese Cod & Shrimp Cakes

## Additional Items

Marinated Grilled Octopus  
Shrimp Skewers  
Smoked Salmon  
Sautéed Scallops



# SIGNATURE

GROUP

*Of Venues*

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THE FORTH

 PARKVIEW  
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[www.signaturegroup.ca](http://www.signaturegroup.ca)