

Greek Canadian Community of London and Vicinity, Inc.
Auxiliary Organizations:

# ALL INCLUSIVE PLATED MENU 

150 guests minimum in North Ballroom - 80 guest minimum in South Ballroom

PRE-DINNER HORS D'OEUVRES SERVICE - For One (1) Hour<br>Assorted Cheese Tray with, Crackers, Grapes, and Nuts • Veggies and Dip<br>Choose Any Eight (8) From Our Hot Hors D'oeuvres Menu<br>Non-Alcoholic Punch Service OR Add an Alcoholic Punch

## 3 COURSE DINNER

FIRST COURSE: DINNER ROLLS AND CHOICE OF SALAD
Fresh Rolls with Creamery Butter
Choice of One (1) Salad Option: Fresh Garden Salad with Spring Mix and Choice of Any Two (2) Dressings (Greek, Ranch, Italian, French, Poppy Seed, or Balsamic Vinaigrette) •

Village Style Greek Salad • Caesar Salad
SECOND COURSE: MAIN COURSE
Boneless Breast of Chicken with White Wine or Mushroom Sauce (Halal Available)
Roast Half Chicken with Lemon Mustard Sauce (Halal Available)
Stuffed Chicken Breast (Cordon Bleu, Italian or Greek Style) (Halal Available)
Roast Beef with Natural Gravy (Halal Available)
Prime Rib with Au Jus (Halal Available)
Beef Tenderloin in Red Wine Au Jus (Halal Available)
Lamb Shanks with Light Tomato Sauce
Roasted Leg of Lamb with Lamb Gravy
Lamb Racks (Choice of 2-4 Chops)
Roast Turkey with Cranberry Walnut Stuffing, Cranberry Sauce and Natural Gravy Maple Glazed Baked Ham
Fish Fillets - Salmon, Halibut, Basa, Seas Bass
Stuffed Pork Tenderloin
Pork Chops

Meals includes Choice of One (1) Style of Potatoes (Oven Roasted Potatoes, Mashed Potatoes, Greek Lemon Potatoes, or Herb \& Garlic Roasted Mini Potatoes) OR Substitute for Rice Pilaf • Two (2) Vegetables Options
(Honey Glazed Carrots, Green Beans (Almandine Style is Optional), Cauliflower Florets, Broccoli Florets, Sweet Peppers, and Asparagus)
THIRD COURSE: DESSERT
Choose One (1) Item from Our Premium Dessert Menu

## LATE LUNCHEON BUFFET

Choice of One (1) Late Night Style from Our Attached Late-Night Buffet Menu

PRICES ALSO INCLUDE THE FOLLOWING:<br>North Ballroom Rental • South Ballroom Rental • Patio Rental<br>Bartender • Servers • Soft Drinks • Coffee/Decaf Coffee/Tea Choice of Linen Colours (Chair Covers with Cuff • Floor Length Table Cloths• Napkins)



Greek Canadian Community of London and Vicinity, Inc.
Auxiliary Organizations:

# ALL INCLUSIVE BUFFET MENU 

150 guests minimum in North Ballroom - 80 guest minimum in South Ballroom

# PRE-DINNER HORS D'OEUVRES SERVICE - For One (1) Hour <br> Cheese and Crackers with Grapes • Veggies and Dip <br> Choose Any Eight (8) From Our Hot Hors D'oeuvres Menu <br> Non-Alcoholic Punch Service OR Upgrade/Add an Alcoholic Punch 

## DINNER

Fresh Rolls with Creamery Butter
Choice of Three (3) Salad Options: Fresh Garden Salad with Spring Mix and Choice of Any Two (2) Dressings (Greek, Ranch, Italian, French, Poppy Seed, or Balsamic Vinaigrette) •
Village Style Greek Salad • Caesar Salad • Coleslaw • Potato Salad • Pasta Salad • Octopus or Shrimp Salad • Beats and Goat Cheese Salad • Cobb Salad • Ambrosia Fruit Salad • Bean Salad

Boneless Breast of Chicken with White Wine or Mushroom Sauce (Halal Available)
Roast Half Chicken with Lemon Mustard Sauce (Halal Available)
Stuffed Chicken Breast (Cordon Bleu, Italian or Greek Style) (Halal Available)
Roast Beef with Natural Gravy (Halal Available)
Prime Rib with Au Jus (Halal Available)
Beef Tenderloin in Red Wine Au Jus (Halal Available)
Lamb Shanks with Light Tomato Sauce
Roasted Leg of Lamb with Lamb Gravy
Lamb Racks (Choice of 2-4 Chops)
Roast Turkey with Cranberry Walnut Stuffing, Cranberry Sauce and Natural Gravy Maple Glazed Baked Ham
Fish Fillets - Salmon, Halibut, Basa, Seas Bas
Stuffed Pork Tenderloin
Pork Chops

Meals includes Choice of the following Style of Potatoes: Oven Roasted Potatoes, Mashed Potatoes, Greek Lemon Potatoes, or Herb \& Garlic Roasted Mini Potatoes • Pasta Pomodoro • Rice Pilaf • Choice of any two
(2) Vegetables Options (Honey Glazed Baby Carrots, Green Beans (Almandine Style is Optional), Cauliflower Florets, Broccoli Florets, Sweet Peppers, and Asparagus)

## DESSERT

Assorted "Three (3) Bite Desserts" OR Substitute for One (1) Item from Our Premium Dessert Menu

## LATE LUNCHEON BUFFET

Choice of One (1) Late Night Style from Our Attached Late-Night Buffet Menu

## PRICES ALSO INCLUDE THE FOLLOWING:

North Ballroom Rental • South Ballroom Rental • Patio Rental Bartender • Servers • Soft Drinks • Coffee/Decaf Coffee/Tea Choice of Linen Colours (Chair Covers with Cuff • Floor Length Table Cloths • Napkins)


PLATED DINNER MENU<br>150 guests minimum in North Ballroom - 80 guest minimum in South Ballroom<br>\section*{DINNER ROLLS AND CHOICE OF SALAD}<br>Fresh Rolls with Creamery Butter<br>Choice of One (1) Salad Option: Fresh Garden Salad with Spring Mix and Choice of Any Two (2)<br>Dressings (Greek, Ranch, Italian, French, Poppy Seed, or Balsamic Vinaigrette)•<br>Village Style Greek Salad • Caesar Salad<br>\section*{ENTREES}<br>Boneless Breast of Chicken with White Wine or Mushroom Sauce (Halal Available)<br>Roast Half Chicken with Lemon Mustard Sauce (Halal Available)<br>Stuffed Chicken Breast (Cordon Bleu, Italian or Greek Style) (Halal Available)<br>Roast Beef with Natural Gravy (Halal Available)<br>Prime Rib with Au Jus (Halal Available)<br>Beef Tenderloin in Red Wine Au Jus (Halal Available)<br>Lamb Shanks with Light Tomato Sauce<br>Roasted Leg of Lamb with Lamb Gravy<br>Lamb Racks (Choice of 2-4 Chops)<br>Roast Turkey with Cranberry Walnut Stuffing, Cranberry Sauce and Natural Gravy Maple Glazed Baked Ham<br>Fish Fillets - Salmon, Halibut, Basa, Seas Bas<br>Stuffed Pork Tenderloin<br>Pork Chops<br>\section*{POTATOES}<br>Choice of One (1)<br>Oven Roasted Potatoes • Mashed Potatoes • Greek Lemon Potato • Herb \& Garlic Mini Potatoes • OR Substitute for Rice Pilaf<br>\section*{VEGETABLES}<br>Choice of Two (2)<br>Honey Glazed Baby Carrots • Green Beans (Almandine Style is Optional) • Cauliflower Florets • Broccoli Florets • Sweet Peppers • Asparagus.

## DESSERT

Choose one (1) Item from Our Premium Desserts Menu

## PRICES ALSO INCLUDE THE FOLLOWING:

North or South Ballroom Rental •
Bartender • Servers • Soft Drinks • Coffee/Decaf Coffee/Tea
White (Regular Size) Table Cloths and White Napkins (with the Option to Upgrade to Coloured) • Choice of Chair Covers and Cuff


## BUFFET DINNER MENU

150 guests minimum in North Ballroom - 80 guest minimum in South Ballroom

## DINNER ROLLS AND CHOICE OF THREE (3) SALADS

Fresh Rolls with Creamery Butter
Choice of Three (3) Salad Options: Fresh Garden Salad with Spring Mix and Choice of Any Two (2)
Dressings (Greek, Ranch, Italian, French, Poppy Seed, or Balsamic Vinaigrette) •
Village Style Greek Salad • Caesar Salad • Coleslaw • Potato Salad • Pasta Salad • Octopus or Shrimp Salad • Beats and Goat Cheese Salad • Cobb Salad • Ambrosia Fruit Salad • Bean Salad

## ENTREES

Boneless Breast of Chicken with White Wine or Mushroom Sauce (Halal Available) Roast Half Chicken with Lemon Mustard Sauce (Halal Available) Stuffed Chicken Breast (Cordon Bleu, Italian or Greek Style) (Halal Available)

Roast Beef with Natural Gravy (Halal Available)
Prime Rib with Au Jus (Halal Available)
Beef Tenderloin in Red Wine Au Jus (Halal Available)
Lamb Shanks with Light Tomato Sauce
Roasted Leg of Lamb with Lamb Gravy
Lamb Racks (Choice of 2-4 Chops)
Roast Turkey with Cranberry Walnut Stuffing, Cranberry Sauce and Natural Gravy Maple Glazed Baked Ham
Fish Fillets - Salmon, Halibut, Basa, Seas Bas
Stuffed Pork Tenderloin
Pork Chops

## MEALS ALSO INCLUDES:

- Choice of the Following Style of Potatoes: Oven Roasted Potatoes, Mashed Potatoes, Greek Lemon Potato, or Herb \& Garlic Roasted Mini Potatoes
- Pasta Pomodoro
- Rice Pilaf
- Choice of Any Two (2) of the Following Vegetables: Honey Glazed Baby Carrots, Green Beans (Almandine Style is Optional), Cauliflower Florets, Broccoli Florets, Sweet Peppers, Asparagus.


## DESSERT

Assorted "Three (3) Bite Desserts" OR Substitute for One (1) Item from Our Premium Dessert Menu

## PRICES ALSO INCLUDE THE FOLLOWING:

## North or South Ballroom Rental •

Bartender • Servers • Soft Drinks • Coffee/Decaf Coffee/Tea
White (Regular Size) Table Cloths and White Napkins (with the Option to Upgrade to Coloured) • Choice of Chair Covers and Cuff

# Appetizers / Hors d'oeuvres Menu: 

Choice of Two (2) of Each Category, With an All-Inclusive Package
Choice of One (1) of Each Category, With Our Regular Plated or Buffet Package

## MEATS:

- Chicken or Beef Satays
- Lamb Chop Lollipops
- Prosciutto Melon Wraps
- Mini Beef Sliders with Caramelized Onions
- Mini Lamb Sliders with Figs, and Goat Cheese
- Mini Turkey Sliders with Avocado and Feta
- Stuffed Sausages
- Sliced Italian Sausage
- Pigs in a Blanket with Herbed Mustard Dipping Sauce
- Meatballs (Italian, Honey Garlic, or BBQ)
- Chicken Morsels in Sweet Chili Sauce
- Mini Chicken Souvlaki Skewers


## VEGETARIAN:

- Vegetable Spring Rolls with Plum Sauce
- Egg Rolls with Sauce
- Tomato Bocconcini and Mint Skewers
- Mini Quiche with Sundried Tomatoes and Feta
- Battered Mushrooms with Ranch Sauce
- Stuffed Mushroom Cups
- Pita Bread Crisps and Assorted Dips
- Lightly Bready Zucchini Sticks with Ranch Sauce
- Mozzarella Sticks with Marinara Sauce
- Spanakopita


## SEAFOOD:

- Smoked Salmon Dill Capers with Cream Cheese
- Coconut Shrimp and Sauce
- Seafood Fitter with Garlic Aioli Sauce
- Shrimp Cocktails
- Torpedo Shrimp with Cocktail Sauce
- Grilled Octopus with Reduced Vinaigrette
- Fried Calamari with Dill Yogurt Sauce
- Shrimp Skewers
- Scallops Skewers
- Bacon Wrapped Scallops
- Stuffed Pepperoncini with Smoked Salmon
- Salmon Bites in Sweet Chili Sauce or Served with Dilled Ranch Dressing

FLATBREADS:

- Cheesy Spinach Pesto Flatbread
- Aged Cheddar Pancetta, Apple, and Arugula Flatbread
- Shrimp Scampi Flatbread
- Grilled Steak and Gorgonzola Flatbread
- Caprese Flatbread
- Flatbread with Goat Cheese and Caramelized Onions
- Roasted Red Grapes, Brie, and Rosemary Flatbread
- Grilled Flatbread with Figs, Prosciutto, and Arugula
- Parmesan Garlic and Oregano Flatbread


## DESSERT

## Cheesecake Toped with Choice of Sauce

(Strawberry, Chocolate, Bailey's, Triple Berry, or Salty Caramel Sauce)

# Chocolate Mousse Topped with Fresh Whipped Cream 

## Strawberry Shortcake

Fresh Fruit Tray (or bowls for the plated option)

Old Fashioned Apple Pie

Chocolate Layer Cake

Vanilla Layer Cake

Tiramisu

## Assorted "Three (3) Bite" Desserts

## Premium Desserts Menu



Apple Cobbler - A heaping portion of lightly cinnamon tossed apples packed between a scrumptious oatmeal crumb topping and base. Serve as is or drizzled in caramel.


Carrot Cake - A subtle combination of assorted fruits and nuts combined to create a traditional moist dessert, topped with luscious cream cheese icing and toasted almonds.


Red Velvet Cake - Moist red velvet cake layers with a hint of raspberry, each topped with a perfect blend of a much-loved cream cheese icing and then sprinkled with a Daboom flair of lemon zest.



Lemon Cream Pie - Real homemade lemon curd, real 35\% whipped cream, a sprinkle of coconut all sitting perfectly in a magnificent graham base. A refreshing and lemony gift for all seasons.


Strawberry Shortcake - The crowd pleaser. The quintessential straw-berry shortcake made to perfection with real whipped cream and blasted with real strawberries. Loved by adults and children of all generations.


Carrot Caramel Cheesecake - A luscious cheesecake filled with chunks of Daboom signature carrot cake piled high on a graham base and generously oozing with our special caramel duo blend on top.



Raspberry Greek Yogurt Cheesecake - A beautiful blend of Greek Yogurt cheesecake flowing with real raspberry puree and perfectly filled with chunks of the most delightful raspberry cake.


Dulce de Leche Cheesecake - A light, creamy caramel cheesecake laced with a sinfully delicious dulce de leche (a thick, creamy sugar, milk, and vanilla concoction with a caramel flavor that adds a buttery taste to the cake) filling, served in a deep-dish graham crumb shell, topped with toffee crunch.


Insane Oreo Cheesecake - A fudgy chocolate based filled with cheesecake made with real Oreo chunks and topped yet again with even more Oreo chunks.


Three-layer Old-Fashioned Chocolate Cake - A classic three-layer chocolate cake...moist on the inside, filled and topped with a homemade icing that is sure to satisfy all chocolate lovers.


Chunky Chocolate Mountain Cake - Chocolate cake vs. cheesecake! You can have it all with this chunky mountain of delicious dark chocolate mousse, tremendous chunks of cheesecake, piles of slivered almonds, chocolate chips and a fantastic finish of caramel cream.


Crème Brulee - Perfectly blended REAL 35\% cream, REAL eggs, and REAL vanilla... what a treat! No artificial colours or flavours - a timeless classic to be savoured and adored. Made in-house.



White Chocolate Brownie Cake - A heavenly heap of white chocolate mousse laced with chocolate brownies floating on a rich brownie base. GLUTEN FREE


Mud Fight Cake - A moist brownie-based cake, topped with thick chocolate fudge pudding, covered with dark chocolate swirls. GLUTEN FREE


Sweet and Salty Chocolate Truffle - A decadent dark cocoa, almond and caramel base filled with our unique double chocolate truffle and perfectly topped with salted nuts and creamy caramel.

## CONTINENTAL BREAKFAST BUFFET

Assorted Beverages: Orange Juice, Apple Juice, Coffee, Tea, Decaf Coffee, White Milk

Meal Includes: Assorted Muffins Served with Butter • Assortment of Danishes • Fresh Croissants • Fresh Fruit Cups • Assorted Mini Cereal

## FULL BREAKFAST BUFFET

Assorted Beverages: Orange Juice, Apple Juice, Coffee, Tea, Decaf Coffee, White Milk

Meal Includes: Assorted Muffins Served with Butter • Assortment of Danishes • Fresh Croissants • Fresh Fruit Cups • Assorted Mini Cereal • Scrambled Eggs • Sausage • Bacon • Hash Browns

## BRUNCH BUFFET

Assorted Beverages: Orange Juice, Apple Juice, Coffee, Tea, Decaf Coffee
Meal Includes: Assorted Danishes • Croissants • Scones • Scrambled Eggs • Baked Eggs • Sausage • Ham • Bacon • Hash Browns • Pancakes • French Toast • Assorted Toppings • Quiche • Frittatas • Monte Christo Sandwiches • Omelets • Potato Salad • Pasta Salad • Garden Salad • Assorted Cakes and Desserts

## PRICES ALSO INCLUDE THE FOLLOWING:

North or South Ballroom Rental •
Bartender • Servers • Soft Drinks • Coffee/Decaf Coffee/Tea
White (Regular Size) Table Cloths and White Napkins (with the Option to Upgrade to Coloured) • Choice of Chair Covers and Cuffs

## LUNCH BUFFET MENU

# Lasagna (Vegetarian and/or Meat) <br> Garlic Bread, Caesar Salad. 

## Maple Glazed Baked Ham

Dinner Rolls, Garden Salad, Scalloped Potatoes or Garlic Mashed Potato, Glazed Carrots.

Roast Quarter Chicken
Dinner Rolls, Garden Salad, Roasted Potatoes, Glazed Carrots,

## Sandwich Board Buffet

Fresh Kaiser Rolls, Butter, Garden Salad with Assorted Dressings, Potato salad, Pasta Salad, Coleslaw, Cold cuts of Beef, Ham, Turkey, Salami, Veggies and Dip, Assorted

Pickle Trays,

## PRICE ALSO INCLUDES THE FOLLOWING:

North Ballroom Rental or South Ballroom Rental with Minimum Guest Count • Servers • Soft Drinks 90" x 90" White Table Linens • White Linen Napkins (other linens available for rental upon request)

## WEDDING CEREMONIES

## A Setup Fee Applies

Greek Canadian Community of London and Vicinity, Inc.

## GCC PACKAGES

THE GCC TAKES PRIDE IN ITS FLEXIBLIITY AND IS MORE THEN HAPPY TO CUSTOMIZE A PACKAGE TO YOUR LIKING, THAT NOT ONLY FITS YOUR NEEDS, BUT YOUR BUDGETS. ASK ABOUT OUR PRE-MADE PACKAGES NOW.

IMPORTANT NOTE: PACKAGES ARE NOT FINAL, AND CAN BE CUSTOMIZED YOUR SPECIFICATION. PLEASE LET US KNOW ABOUT ANY AD-ONS OR DIFFERENT OPTIONS/IDEAS TO THE FOOD MENU OR SETUP THAT YOU WOULD LIKE, AND WE WILL DO OUR BEST TO MEET IT.

## GCC PACKAGES INCLUDE:

- ROOM RENTAL(S).
- MEAL.
- ALL THE STAFFING: SERVERS, BARTENDERS.
- ALL REQUIRED SET-UP, TAKE-DOWN, AND CLEANING BEFORE AND AFTER A FUNCTION.
- ALL PLACE SETTING.
- ULIMITED SOFT-DRINKS, COFFEE, TEA, AND DECAF.
- ALL LINEN: NAPKINS, TABLECLOTHES, AND CHAIR COVERS.


## GCC PACKAGES DO NOT INCLUDE:

- GCC RENTABLE ITEMS.
- CEREMONY - A FEE IS APPLIED FOR CEREMONY
- WEDDING CAKE CUTTING (INCLUDED IN OUR ALL-INCLUSIVE PACKAGES).
- DECORE (HOWEVER, WE CAN REFER YOU TO A DECORATOR).
- DJ (HOWEVER, WE CAN REFER YOU TO A DJ)
- DISPOSAL OF ANY WASTE CREATED BY OUTSIDE CATERING.
- USAGE OF KITCHEN OR ITS EQUIPMENT BY OUTSIDE CATARING.
- INSURANCE: THE GCC HAS ITS OWN INSURANCE TO COVER DAMAGE OR ACCIDENTS CASUED BY THE GCC. HOWEVER, ALL CLIENTS ARE REQUIRED TO BRING THEIR OWN EVENT INSURANCE WITH UP TO AT LEAST 2 MILLION IN LIABILITY.

