



HORS D'OEUVRES

Chicken Satay
Beef Satay
Grilled Sausage Diamond
Smoked Salmon Rosette
Coconut Shrimp
Cod Fritters
Cheese And Spinach Pies
Vegetable Spring Rolls
Mini Tomato Boccocini
Thai Salad Rolls
Italian Rice Balls
Stuffed Mini Potato With Sour Cream And Chives

ENHANCEMENTS

Shrimp Cocktail
Shrimp Balls
California Rolls
Prosciutto Melon Squares
Mini Beef Sliders With Caramelized Onions
Smoked Salmon Roll
Olive Mousse Tarts
Mini Shrimp Cakes
Mini Pizza
Mushroom Caps

ANTIPASTO PLATE

SHRIMP COCKTAIL

5pcs of Shrimp Accompanied By A Cocktail Sauce

PROSCIUTTO MELONE

Prosciutto, Melon, Boccocini, Tomato, Olives, & Grilled Vegetables

PROSCIUTTO DELUXE

Prosciutto, Boccocini, Tomato, Olives, Grilled Vegetables, & Grilled Portobello Mushroom

HAZELTON

Prosciutto, Boccocini, Tomato, Olives, Grilled Vegetables, Grilled Portobello Mushroom, & Fruite De Mare

MEZE PLATTER

Tarama, Humus, Tirokafteri, Grilled Vegetables, Accompanied By Pita Bread

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 A Cream Cheese & Dill Around A Bed Of Spring Mix And Raspberry Dressing

CARPACCIO

Thin Slices Of Aged Beef Accompanied By Shavings Of Parmigianino 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



RECEPTION STATIONS

ANTIPASTO BAR

Frutte Di Mare, Mussels And Clams In A Tomato Broth, Marinated Mushrooms, Assorted Cold Cuts, Boccocini And Tomato, Shrimp Cocktail, Poached Salmon, Assorted Olives, Smoked Salmon, Assorted Grilled Vegetables, Focaccia Breads, Sundried Tomatoes, Grilled Sausages With Peppers

ENHANCEMENTS TO THE BAR

Grilled Octopus Or Calamari, Deep Fried Calamari, Trippa, Polenta, King Crab Legs, Baby Lobster & Crab Platters, Grilled Lamb Chops, Parmigianino Wheel, Saganaki Table, Home Made Lamb Sausage, Prosciutto Carving Station

STATIONS

SAGANAKI STATION

With Your Own Chef Yelling Opa! Metaxa Greek Brandy Flambé To Make It Authentic Plus Grilled Vegetables, Pita Bread, Greek Dips, Cheese And Spinach Pies And Greek Meat Balls

FRESH OYSTER BAR

Fresh Oysters, All Oysters Are Accompanied By Tabasco Sauce, A Shallot Vinaigrette, Horseradish, And Lemon Wedges

FROM THE EAST

*A Fresh And Beautiful Selection Of Hand Rolled Sushi And Sliced Sashimi
Sushi Chef To Attend Will Be An Additional Cost*

CHEESE STATION

*A Fine Selection Of Cheeses On Our Cutting Board Accompanied By A Selection Of Dried And Fresh Fruits And Crackers
(Blue Cheese, Camembert, Brie, Cheddar, Swiss, Asiago, Feta And Crotonese)*

SOUPS AND SALADS

SOUPS

*Minestrone
Stracciatella
Pasta Fagioli
Seafood Chowder
Cream Of Asparagus
Cream Of Broccoli
Leek And Potato
Butternut Squash
Cream Of Mushroom
Lobster Bisque
Caldo Verde
Portuguese Style Shrimp Bisque*

SALADS

GARDEN VINAIGRETTE

Mixed Baby Greens & Romain Lettuce, Field Tomatoes, English Cucumbers, Assorted Bell Peppers & Bermudian Onions In A Lemon Vinaigrette

HAZELTONS SIGNATURE GARDEN BALSAMIC

Mixed Baby Greens, Radicchio Red Leaf Lettuce, Curly Endives & Romain Lettuce, In A Home Made Honey Balsamic Vinaigrette, Enhance Your Salad By Adding: Roasted Walnuts, Cranberries Mandarins Or Goat Cheese



GREEK SALAD

Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Topped With Greek Feta Cheese And Black Kalamata Olives Accompanied In A Olive Oil And Wine Vinaigrette Dressing

CEASAR

Romaine Hearts Hand Cut, Homemade Croutons, Parmigianino Shavings In Our Homemade Creamy Caesar Dressing

PREMIUM SALADS

RAPPINI SEAFOOD SALAD

Freshly Steamed Rappini In Olive Oil, Garnished With Grilled Octopus & Calamari

ARUGULA

Fresh Arugula Salad With Shaved Asiago Cheese In Traditional Balsamic And Olive Oil Dressing

BABY SPINACH SALAD

Fresh Spinach Mix Topped With Apple Slices, Chunks Of Blue Cheese, Caramelized Pecans, In A Orange Balsamic Vinaigrette Dressing

PASTAS

TRADITIONAL

*Penne
Rigatoni
Fusili
Casareccia
Fettuccine
Gnocchi
Spaghetti Alla Chintara*

STUFFED

*Cannelloni With Ricotta & Spinach
Manicotti With Ricotta & Spinach
Fagoti With Ricotta & Spinach
Ravioli Meat Or Cheese
Cheese Agnelloti
Tortellini Meat Or Cheese
Rotolo With Ricotta & Spinach*

RISOTTO

*Butter Nut Squash And Pancetta
Wild Mixed Mushroom
Asparagus
Tomato Concasse And Shrimp
Peas And Sausage
White Wine Seafood*

SAUCES

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 And Tomato Concasse
SUNDRIED TOMATO: Sundried Tomato, White Wine, And Cream
PESTO: Garlic, Basil, Pine Nut And Cream
POMEGRANATE: Walnuts, Cream, And Pomegranate

GARLIC & OLIVE OIL

- VEGETABLE MEDLEY:** Vegetables, Garlic, Olive Oil, Oregano
PESTO: Pine Nuts, Basil, Garlic, Parmigianino

MAIN ENTREES

BEEF & LAMB

- WHITE VEAL SCALLOPINI (8oz)**
Lightly Pan Fried And Finished In A Mushroom Marsala Reduction Sauce
PRIME RIB ROAST (10oz)
Perfectly Aged Prime Rib In Au Jus
N.Y STRIPLOIN (10oz)
Grilled To The Specific Temperature Of Your Choice And Served In A Tricolour Peppercorn Sauce
GRILLED FRENCH CUT VEAL CHOP (10oz)
Grilled White Veal Served In A Red Wine Reduction Sauce
FILET MIGNON (8OZ)
Charbroiled Filet Mignon In A Wine Reduction Sauce
NEW ZEALAND RACK OF LAMB (8oz)
Dijon Mustard And Sesame Seed Crusted Rack Of Lamb, Oven Roasted In A Brandy Sauce
RIB EYE STEAK (10oz)
Grilled Rib Eye Steak Marinated With Rosemary, Olive Oil, Fresh Garlic

POULTRY

- GRILLED BREAST OF CHICKEN (8oz)**
Boneless And Skinless Breast Of Chicken In A Champagne And Mushroom Sauce
CHICKEN BREAST MEDITERRANO (8oz)
Grilled Breast Of Chicken Stuffed With Spinach And 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
HAZELTON CHICKEN BREAST (8oz)
Grilled Breast Of Chicken Stuffed With Shaved Pancetta, Spinach And Ricotta, In A Light Walnut Cream Sauce
CHICKEN SUPREME (8oz)
Grilled To Crisp Golden Colour In A Brandy Reduction Sauce

SEAFOOD

- GRILLED ATLANTIC SALMON (8oz)**
Grilled Salmon In A Thai Ginger Sauce
SEA BASS (8oz)
Macadamia And Herb Crusted Sea Bass In An Orange Per Blanc Sauce
GRILLED HALIBUT FILET (8oz)
Grilled Halibut Dressed With An Orange Brandy Sauce

COMBINATION DISHES

- VEAL SCALLOPINI (5oz) & GRILLED BREAST OF CHICKEN (5oz)
BROILED VEAL CHOP (8oz) & GRILLED BREAST OF CHICKEN (4oz)
FILET MIGNON (6oz) & GRILLED BREAST OF CHICKEN (4oz)
FILET MIGNON (6oz) OR N.Y. STRIPILOIN (8oz) & GRILLED TIGER SHRIMP AND SCALLOPS SKEWERS
FILET MIGNON (6oz) OR N.Y. STRIPILOIN (8oz) & BROILED LOBSTER TAIL OR GRILLED TIGER SHRIMP
GRILLED BREAST OF CHICKEN (5oz) & SALMON FILET (5oz)



SIDES

*All Entrees Will Be Accompanied By Hazelton Signature Vegetables And Starches
Please Ask Your Chef Or Event Consultant About These Choices*

DESSERTS

*Tartufo
Tiramisu
Strawberry Chocolate Mousse Cup
Hazelton Crepes
Hazelton Sorbets
Trio Dessert
Choice Of Assorted Cheese Cakes
Crème Brule
Cuore Freddo
Caramel Crunch
Fresh Fruit Cup
Canoli Trio
Orange Or Lemon Fruit Shape Sorbet Also An Assorted Mini Trio
Poached Pear In Brandy A La Mode French Vanilla Ice Cream*

ASSORTED FRESH FRUIT AND PASTRY PLATTERS

An Assortment Of Fine Italian Pastries With Fresh Fruit And Berries

FRESH FRUIT AND SWEET TABLE

French And Italian Cakes & Pastries With A Fresh Assortment Of Seasonal Fruits And Berries

SAVOURIE TABLES

CANDY TABLE *An Assortment Of Lolly Pops And Fruit Flavored Candy*
GRILLED CHEESE *Canadian Cheddar And Buttered Bread*
HOT DOG *All Beef Hot Dogs And Buns With Your Standard Condiment Stand*
PORKETTA *Carved By One Of Our Attendants And Served With Hot Peppers, Onions & Buns*
BEEF SLIDERS *All Beef Sliders With Buns And Your Standard Condiments 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*
CHOCOLATE FOUNTAIN *Belgian Milk Chocolate And A Selection Of Fresh Fruit And Marshmallows*
SPAGHETTI *Garlic And Herbs Spaghetti With Extra Virgin Olive Oil*
PIZZA *You're Choice Of Three Different Toppings (Pepperoni, Cheese, Veggie)*

SEAFOOD

HAZELTON PLATTER

Steamed And Marinated In A Herb Garlic And Butter Sauce Or In A White Wine Tomato Sauce

*Lobster Tails (2-3oz) or
King Crab Legs
Deep Fried Calamari
Baby Lobsters
Mussels
Shrimps*



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
Grilled Calamari
Sautéed Scallops*

AT THE BAR

BAR SERVICE

SPIRITS: *Bacardi Rum, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Canadian Club Rye, Absolut Vodka, Gaston De Lagrange Cognac, Red & White Wine, Champagne Toast*

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

DELUXE BAR SERVICE

THIS SERVICE WILL INCLUDE ALL OF THE ABOVE PLUS: *Baileys, Grand Marnier, Kahlua, Sambuca, Amaretto, Campari, Grappa*

MARTINI BAR

THIS IS AN ADDED FEATURE TO THE BAR YOU HAVE ALREADY CHOSEN, WHICH WOULD INCLUDE

COSMOPOLITAN MARTINI *Vodka, Triple Sec, Cranberry Juice And A Splash Of Lime*

APPLE MARTINI *Vodka, Apple Schnapps, Ginger Ale And A Splash Of Lime Juice*

CHOCOLATE MARTINI *Vodka And Crème De Cacao*

HAZELTON MARTINI *Vodka, Banana Liqueur And A Splash Of Orange Juice*