

# MORSE & SON EVENT CENTRE

## Signature Menu

Coffee, Tea and Water Included

### Signature Lunch Dining

Starting at \$13.00

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 Dining

Starting at \$17.50

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 \$17.50

Fresh Baked, Buttery Dinner Rolls  
Crisp Garden Fresh Mixed Greens with 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	\$2.00
Authentic Antipasto Platter Loaded with Cured Meats, Marinated Vegetables, Gourmet Olives	\$2.00
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	\$2.00

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 \$16.50

Soup du Jour  
Asian Inspired Spinach Salad  
Appetizing Assortment of Specialty Aged Cheeses  
Authentic Antipasto 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 \$26.00

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 Oven Roasted 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

## Add on Menu Items

Guest Favourite, Chilled Jumbo Shrimp Platter served with tangy cocktail sauce	\$2.00
Authentic Antipasto Platter Loaded with Cured Meats, Marinated Vegetables, Gourmet Olives	\$2.00
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	\$2.00

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