

*Paradise*  
Banquet & Convention Centre



## A LETTER FROM THE CHEF

I often get asked how to prepare a perfect steak, classic stock, or even a simple tomato sauce. The truth is, my food revolves around the best and freshest ingredients. Cooking for me is an art form, and with that, you need the right brushes and canvas to paint the perfect picture.

I started cooking at the early age of 16 in Rome, Italy. My mother was the inspiration and driving force for me to fulfill my dream of becoming a chef. I went through rigorous classes and training at the Istituto Alberghiero di Stato in Roccaraso, Italy, majoring in French and Italian Cuisine. I then went on to work at multiple resorts including Hotel Mon Cheri in Riccione Italy, Grand Hotel Montesilvano and Aldrovandi Palace Hotel in Rome.

Wanting to expand my knowledge and experience, I travelled around the world to learn from different chefs and cultures. My adventures lead me to Canada, and in 1998 I decided to call it my home. Working in multiple event venues and catering special events, I learned the skill of managing and leading a kitchen of chefs to execute intricate event menus with precision. To this day, I constantly put fourth my experience and love of food for my role as Executive Chef at Paradise.

I devote my life to my job and to me there is no better satisfaction than seeing a couple smile on their wedding day. I truly thank you for the opportunity to cook for you on your special day.

Thank you.

**LUIGI RANELLA**  
**Executive Chef**

Paradise Banquet & Convention Centre

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# HORS D'OEUVRES

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**An assortment of hot and cold selected by our chef.**

## HURUMAKI ROLL

Baked vegetarian spring roll, wrapped in rice paper and set in a plum marmalade

## CAESAR BOUCHE

Chilled romaine, julienned and tossed in a house made caesar, sitting on a toasted crouton and topped with crispy pancetta

## INDONESIAN SATAYS

Marinated beef satays, seared and finished with toasted sesames, Indonesian sweet and sour reduction for dipping

## BRUSCHETTA GENOVESE

Toasted crostini, chunky San Marzano tomato with garlic, topped with a fresh basil pesto

## MINI CHICKEN SOUVLAKI

Seared breast, finished with chilled tzatziki sauce and freshly squeezed lemon

## ITALIAN POLPETTE

Traditional braised beef mini meatball in a tomato and basil sauce

## GRILLED POLENTA

Grilled rounds topped with a wild mushroom duxelle and crème fraiche

## SHRIMP SKEWER

Lemon infused shrimp on a bamboo skewer with a horseradish and cocktail blend

## RIGATONI AL FORNO

House made rigatoni stuffed with soft ricotta and baked in a San Marzano tomato and basil sauce

## STUFFED FOCACCIA

Warmed focaccia squares with rosemary, extra virgin olive oil and pepperoncini, stuffed with proscutto cotta and mozzarella

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# PLATED APPETIZERS

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## APRISTOMACO

Thinly sliced prosciutto on fresh cantaloupe, chilled seafood salad, bocconcini, herbed olives, grilled zucchini, eggplant and sweet peppers with aged balsamic glaze

## SALMON AND SWORDFISH SKEWER

Pan Seared and plated with a chilled frisee salad, shaved apple and coconut with a balsamic vinaigrette

## SALMON EN CROUTÉ

Stuffed with julienned vegetables, wrapped and baked in puff pastry, reduction of fish broth and saffron cream

## PRAWN COCKTAIL

3 Jumbo shrimp, house made cocktail sauce, served chilled with a lemon twist

## SMOKED SALMON

Paté of artichoke under a bed of micro greens, topped with smoked Atlantic salmon in a citrus vinaigrette

## SEARED SCALLOPS

3 seared diver scallops wrapped in bacon, served on a bed of sautéed spring mix with a balsamic reduction

## INVOLTINI SHRIMP

3 Jumbo shrimp wrapped with zucchini, seared with saffron on a bed of micro greens

## CENTRE TABLE APPETIZERS

### CHARCUTERIE BOARD

Thinly sliced prosciutto, spicy salami, dry cured sausages, fig marmalade, organic honey, blue cheese, brie, parmigiana and fruit accents

### BRUSCHETTA

Toasted Italian bread, topped with fresh seasonal ingredients: olive tapenade, artichoke paté, herbed diced tomatoes, grilled zucchini and caprese made with fresh mozzarella and tomato

### APRISTOMACO CENTRO

Thinly sliced parma prosciutto on fresh cantaloupe, bocconcini, herbed olives, balsamic glazed grilled marinated peppers, zucchini and eggplant, sun dried tomatoes and artichokes In extra virgin olive oil

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# RECEPTION STATIONS

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## PREMIUM ENHANCED APPETIZER BAR

Parma prosciutto and assorted deli meats, chilled seafood salad with calamari, cuttlefish and shrimp, smoked salmon, mussels pomodoro, grilled zucchini, eggplant and fire roasted sweet peppers with aged balsamic glaze, grana padano cheese and international cheese board including aged cheddar, provolone, creamy brie, crumbled blue cheese, cold prawns with cocktail sauce, herbed olives, sun-dried tomatoes, warm polenta, caprese salad, tender artichokes, three bean salad, chilled pasta salad, beet salad with crumbled goat cheese, freshly baked focaccia, tomato and basil bruschetta on toasted crostini

## PREMIUM APPETIZER BAR

Parma prosciutto and assorted deli meats, chilled seafood salad with calamari, cuttlefish and shrimp, grilled zucchini, eggplant and fire roasted sweet peppers with aged balsamic glaze, international cheese board, herbed olives, sun-dried tomatoes, caprese salad, tender artichokes, three bean salad, chilled pasta salad, beet salad with crumbled goat cheese, tomato and basil bruschetta on toasted crostini

## APPETIZER BAR ADD ONS:

Whole Parmigiano wheel, tripe, fried calamari, pasta faggioli, straciatella soup

## ENHANCEMENTS

### LIVE SHRIMP SAUTÉ

Tiger shrimp made live to order with your choice of: lemon, thai fusion, or garlic lemon butter sauce

### MIDDLE EASTERN BAR

An assortment of hummus, baba ghanoush, tabbouleh, stuffed grape leaves, marinated artichokes, herbed olives and feta cheese, served with warm pita

### LIVE OYSTER BAR

Fresh oysters shucked to order and displayed over ice, served with assorted cocktail sauces, horseradish, mignonettes, lemon and Tabasco

### BRUSCHETTA BAR

Toasted Italian bread, topped with fresh seasonal ingredients: Olive tapenade, artichoke pate, herbed diced tomatoes, grilled zucchini and caprese made with fresh mozzarella and tomato

### BRAISED SHORT RIB

Dry rubbed and slowly braised beef short rib, shredded live and served over soft polenta, garnished with chives and finished in a port reduction

### LOCAL WINE AND CHEESE BAR

Featuring a variety of cheeses, artisan and flat breads, fresh grapes and strawberries, honey and fig jam, accompanied by Ontario red and white wines

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# SALADS

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## MICRO GREENS

A blend of fresh spring micro greens in a honey Dijon vinaigrette

## SPRING SALAD

Local micro greens wrapped in a sliced cucumber, drizzled with EVOO and aged balsamic of Modena

## CITRUS ARUGULA

Chilled arugula dressed with a lemon pepper vinaigrette

## SPRING MANDARIN

Baby spinach, sliced mandarin oranges, crumbled goat cheese, tossed in Dijon and honey vinaigrette

## CAPRESE

Layered fresh tomato and bocconcino cheese, drizzled with olive oil and aged balsamic, garnished with sprigs of fresh basil

## PARMA CAESAR

Chilled romaine lettuce, crispy croutons and freshly grated parmigiana cheese, dressed with classic homemade Caesar

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# SOUPS

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## CALDOVERDE

Yukon gold potatoes, sliced chorizo sausage, julienned collard greens

## BUTTERNUT SQUASH

Roasted squash, garlic and onions, pureed and creamy, garnished with chives

## WILD MUSHROOM

Blended wild mushrooms, shallots and cream, fresh minced parsley

## YUKON POTATO AND LEEK

Sautéed leeks, shallots, garlic butter and Yukon gold potatoes

## LOBSTER BISQUE

French traditional bisque based on a coulis of crustaceans, served creamy, finished with butter and garnished with fresh herbs

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# SIGNATURE PASTA

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**Selected pasta's are made in house fresh to order**

## RIGATONI ALL' AMATRICIANA

Short pasta rigate tossed with tomato, smoked guanciale, onion, chili and pecorino

## PESTO CREAM AGNOLOTTI

Ravioli stuffed with ricotta and spinach, tossed in a basil pesto cream

## BUTTERNUT AGNOLOTTI

Pumpkin stuffed, cooked in a light cream, garnished with fresh herbs

## ROTOLO DI RICOTTA

Rolled pasta sheets stuffed with fresh ricotta and spinach, baked in a cream sauce

## FETTUCCINE ALLA CAMPAGNOLA

Fresh long pasta with mild sausage, button and oyster mushrooms, peas and parmigiana with a touch of cream

## PAPPARDELLE PORCINI

Thick cut pasta, cooked with porcini, button and oyster mushrooms with a touch of light cream

## LINGUINE ALLA PESCATORE

Fresh mussels, clams, shrimp and calamari, cooked with white wine and tomato, on a bed of fresh linguine

## CANNELLONI AL SUGO

Fresh pasta sheets rolled and stuffed with minced meat, slowly baked in our signature tomato and basil sauce

## ORECCHIETTE

Fresh mini pasta, tossed with a rustic blend of cherry tomatoes and arugula, finished with a hint of truffle oil

## MANICOTTI ALLA PANNA

Pasta sheets, rolled and stuffed with fresh ricotta and spinach, slowly baked in a cream sauce

## LASAGNETTA

Layered pasta sheets, stuffed with julienned sautéed vegetables, fresh ricotta and parmigiana cheese, on a bed of butternut squash cream, whipped tomato and pesto sauce.



Substitute any of our signature pasta dishes with your favorite sauce or styles of pasta

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# RISOTTO

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## BUTTERNUT SQUASH

Roasted butternut squash, crispy pancetta, seared scallops, topped with an amaretto dust

## RADICCHIO AND SAUSAGE

Baked fennel sausage, sautéed radicchio, finished with a port wine reduction

## FUNGHI

A blend of oyster, shitake, button and porcini mushrooms, finished with a hint of truffle oil

## GORGONZOLA & PEAR

Fresh pear, creamy gorgonzola, champagne, finished with a touch of honey

## ARUGULA

Creamy Arborio rice, cooked with white wine, infused with fresh arugula

## PORCINI

Made with dried porcini mushrooms, finished with a hint of truffle oil

## ASPARAGI

Made with asparagus spears, white wine and fresh herbs

## RISOTTO BRUNOISE

Prepared with a brunoise of garden vegetables, finished with pesto oil (option with sautéed shrimp available)

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# MEAT ENTRÉES

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## CHICKEN

### SUPREME

Seared chicken breast in a red wine shitake and herb reduction

### VALLE D'AOSTA

Chicken scallopini, topped with sliced zucchini and baked with melted mozzarella cheese

### CHICKEN ROULADE

Stuffed with cooked swiss chard and dried raisins, wrapped in a layer of baked pancetta, finished in a aromatic jus

### STUFFED BREAST

A skinless and boneless breast, rolled and stuffed with your choice of:

Goat Cheese and fire roasted peppers

**OR**

Prosciutto and aged Swiss cheese

### PICCATA

Baked with sweet bell peppers, red onions and a lemon white wine sauce

## VEAL

### TENDERLOIN

Seared and crusted with a mushroom duxelle, topped with a red wine reduction sauce

### CHOP

Grilled veal chop, French cut and dry marinated. Served in a cognac sauce

### MILANESE

Traditional Italian batter, baked with a lemon, butter and white wine sauce

## BEEF

### FILET MIGNON

House cut tenderloin, marinated and seared, finished in a red wine reduction

### CHATEAU BRIAND

Roasted whole beef tenderloin, dry herb rubbed, sliced to order and served in a red wine reduction

### RIB EYE STEAK

Marinated and grilled rib eye, served with a thyme cognac sauce

### NEW YORK STRIPLOIN

House cut, marinated and grilled, served in a cognac sauce

### BRAISED SHORT RIB

Brined and slowly baked, oven crusted and finished in a demi glaze

## CHEF SIGNATURE DISHES

### DECONSTRUCTED BEEF WELLINGTON

Seared filet mignon, topped in a mushroom duxelle, crispy prosciutto, puff pastry cap, served with a red wine reduction

### STUFFED CORNISH HEN

Boneless whole cornish hen, stuffed with a blend of grape leaves and vegetables

### LOMBETTO DI AGNELLO

Seared loin of lamb, herb crusted, puree of roasted eggplant, hint of truffle and pecorino shavings

### STUFFED VEAL CHOP

French cut, stuffed with a blend of leeks, oyster mushrooms, carrots and zucchini in cream reduction, seared and finished in a red wine porcini reduction



Vegetarian options available

Main entrée can be combined with each other

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# MAIN ACCOMPANIMENTS

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## VEGETABLES

### ROASTED VEGETABLE BUNDLE

Seasonal vegetables, julienned and bundled in a ring of zucchini

### ROASTED ASPARAGUS

Roasted, drizzled with EVOO

### SEASONAL MEDLEY

An assortment of fresh steamed seasonal vegetables

## POTATOES

### ROASTED YUKON

Oven baked, golden brown Ontario Yukon gold potatoes

### MINI RED SKINNED

Skin on red potatoes baked with fresh herbs

### DUCHESS

Steamed white potatoes, whipped with garlic butter and baked with a golden brown crust

### FINGERLING POTATOES

Roasted and drizzled in olive oil and rosemary

### SOUFFLE

Golden brown crusted baked potato puree

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# SEAFOOD

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## STUFFED BASA FILLET

Pan seared Basa fillet, stuffed with a tomato and thyme chutney on a leek purée

## FILET OF SALMON

Baked fillet, garnished with a lemon wedge, served in a lemon dill aioli

## SEARED JUMBO SHRIMP

2 jumbo shrimps, seared with garlic, herbs and white wine

## LOBSTER TAIL

4oz lobster tail, baked with white wine, garlic and herbed butter

## FILET OF DOVER SOLE

Lightly breaded, pan seared and served with a wedge of lemon

## SHRIMP SKEWER

Four seared shrimp, marinated in lemon and garlic, served with a herb pesto

## SEAFOOD PLATTERS

### FRITTURA MISTA

An assortment of hand battered and fried calamari, shrimp and filet of sole

### DELUXE

Pan seared shrimp, scallops, calamari and mussels, baked in a white wine, or a tomato and garlic broth

### ROYALE

Alaskan king crab legs, scallops, shrimp, calamari and mussels, baked in a white wine and garlic butter

### ENHANCED

Lobster tails, Alaskan king crab legs, scallops, shrimp, calamari and mussels, baked in a white wine garlic butter

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# DESSERT

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## GELATO AFFOGATO

Gelato "drowned" in espresso cream, served in a martini glass and garnished with a biscotti

## GELATINI

Citrus flavoured gelato in a martini glass, garnished with fresh mint

## STRAWBERRIES AND MARSCAPONE

Freshly whipped mascarpone cheese, served over strawberries, tossed in a sweet balsamic glaze

## HOMEMADE CRÉPE

Handmade French crepe, stuffed with Nutella, served with French vanilla ice cream

## SORBET

Served as a palate cleanser, your choice of: lemon, orange, raspberry, mango or passion fruit

## GELATO

Choice of: French vanilla, mango, Nutella, salted caramel, or chocolate, served in a frosted martini glass with whipped cream and wafer

## CRÈME BRULEE

A rich vanilla custard, torched sugar crust, garnished with berries

## MOLTEN LAVA

Warm double chocolate cake, with a volcanic flow of rich chocolate

## APPLE CRUMBLE

Baked apples, topped with a cluster of oats, crushed graham cracker and brown sugar, served warm with French vanilla ice cream

## TIRAMISU CHOCOLATE CUP

Mascarpone tiramisu in a dark chocolate cup, garnished with cocoa and a mini French macaron.

## LEMON DROP

Citrus sorbet drowned in champagne, garnished with a mint and lemon wedge

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# LATE NIGHT

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## SWEET

### SWEET BOUTIQUE

Decadent treats made in-house featuring a variety of French and Italian pastries, assorted decorated cakes, seasonal fruit platters, modern bites such as cake pops, macarons and cupcakes. Accompanied by freshly roasted Columbian Coffee and assorted specialty teas

### LIVE CRÉPE FLAMBÉ

Flamed crepes made to order, served with French vanilla ice cream, chopped seasonal fruit, whipped cream and chocolate drizzle

### CANDY BAR

An arrangement of gummy candy, sour and soft candies, jelly beans, M&M's and mini chocolate bars, served in assorted vases.

### FUNNEL FRIES STATION

Fried and prepared live, toppings include powdered sugar, strawberry compote, French vanilla gelato and chocolate sauce

### CUSTOM SWEET BOUTIQUE

Personalize your sweet table by selecting your own theme and colour. Choose high-end, house made specialties like: macarons, cake pops, mini crème brûlée and croc en bouche

### GOURMET ICE CREAM SANDWICH BAR

Ice cream sandwiches made to order with your choice of freshly baked cookies, chocolate or French vanilla ice cream, shavings, whipped cream, and chocolate bits

### LIVE BOMBE

Sweet fritters made live, tossed in cinnamon sugar, stuffed with a choice of light cream or nutella

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# LATE NIGHT

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## SAVOURY

### SLIDER BOARD & POUTINERIE

Mini burgers made in house with 100% beef, accompanied by hand cut Yukon gold potatoes, served with traditional "crotttes de fromage", and smothered in our homemade beef gravy

### PANINI PRESS STATION

French baguette, sliced prosciutto cotto, mozzarella cheese, all pressed live on a cast iron grill

### PUB FARE

A late night variety of pub favourites: buffalo wings tossed in a mild and hot sauce, fried mozzarella sticks, warm nachos served with salsa, sour cream, grated cheese and jalapeño peppers

### BANH MI AND KIMCHI FRIES

Asian marinated beef short ribs, slow braised and sous vide, served with steamed bao, soy lime chilled slaw and kimchi topped fries

### BREAKFAST BAR

A late night breakfast including: sausage and egg breakfast sandwiches, oven roasted home fries and crispy bacon, set with chef's ketchup and tabasco sauce

### SHORT RIB GRILLED CHEESE PANINI

Slowly braised beef short rib, habanero cheese, horseradish mayo and toasted baguette, served alongside kettle chips

### DESSERT AND SEAFOOD

An assortment of Italian and French style pastries, Portuguese pastries, decorated cakes, seasonal fruit displays. Traditional seafood bar with seared shrimp cooked in pimento and garlic, calamari in a tomato broth, baby chilled lobster, warm snow crab, mussels marinara and cod fritters

### MAC AND CHEESE BAR

A 3 cheese blend with mozzarella, marbled cheddar and brie, oven baked au gratin, set with crispy bacon, chives, diced tomato, Diana sauce, jalapeño's and Franks Red Hot

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# BAR

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## OPEN

Red and white wine per table, an assortment of 5 imported and premium beers, rye, white rum, vodka, gin, blended scotch, brandy, espresso, coffee, tea, soft drinks, juices, still and sparkling water placed per table

## LOADED OPEN

Red and white wine per table, an assortment of 5 imported and premium beers, rye, white rum, vodka, gin, scotch, brandy, cognac, grappa, sambucca, tequila, amaretto, campari, dry vermouth, martini rosso, amaro, malibu rum, peach schnapps, Irish cream, kahlua, crème de cacao, triple sec, crème de banana, blue curacao cappuccino, espresso, tea, soft drinks, juices, still and sparkling water. Includes a spumante toast and sweet receiving table liqueurs.

## TOP SHELF OPEN

Our highest level of bars, featuring premium brands, Red and white wine per table, an assortment of 5 imported and premium beers, Crown Royale, Grey Goose, Chivas Regal, Black Label, Tanquery Gin, Remy Martin VS, Bacardi white rum, Jack Daniels, grappa, sambucca, tequila, amaretto, Campari, Amaro, dry vermouth, martini rosso, malibu rum, peach schnapps, Irish cream, Kahula, crème de cacao, triple sec, crème de banana, blue curacao cappuccino, espresso, coffee, tea, soft drinks, juices, still and sparkling water. Includes a spumante toast and sweet receiving table liqueurs.

## BAR STATIONS

### PROSECCO OR MOSCATO

Fragrant and light bodied sparkling Italian wine, displayed over ice with fresh berries, poured live, white gloved attendant

### MARTINI BAR

Served during cocktail hour, including: dry, dirty, cosmopolitan, crantini, chocolate and lychee, accompanied with olives and assorted fruit garnishes

### APERATIVO & DIGESTIVO

Aperativo for "opening your appetite" a selection of Camparis and imported bitters before dinner. After dinner to "digest" imported liqueurs such as Averna, Grappa's and Jagemiester served over ice

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# CHILDREN'S MENU

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## SLIDERS AND FRENCH FRIES

2 mini tenderloin burgers, dressed with Chef's ketchup, ballpark mustard, alongside crispy French fries

## CHICKEN FINGERS AND FRENCH FRIES

3 breaded chicken fingers served with crispy French fries

## MAC N' CHEESE

Macaroni pasta, cooked with a blend of freshly grated cheeses

## CHICKEN PARMIGIANA AND PARMA CAESAR SALAD

Lightly breaded chicken, baked with tomato sauce and cheese, alongside our signature house made Caesar salad



Substitutions available for celery and carrots instead of French fries.

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Available for children ages 4 - 12

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