

Paradise
Banquet & Convention Centre

HORS D'OEUVRES

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 house dressed, toasted crouton and 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 chopped basil

MINI CHICKEN SOUVLAKI

Seared and finished with chilled tzatziki sauce and freshly squeezed lemon

ITALIAN POLPETTE

Traditional braised beef mini meatball in a tomato and basil sauce

STUFFED PHYLLO PASTRY

Savory pastry stuffed with feta cheese, chopped spinach and scallion

SHRIMP SKEWER

Lemon infused shrimp, horseradish cocktail blend

HOUSEMADE ARANCINI

Rolled arborio rice, panko breaded, melted mozzarella and tomato sauce

RECEPTION STATIONS

ENHANCED APPETIZER BAR

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

STATIONED APPETIZER BAR

Shaved prosciutto and assorted deli meats, chilled seafood salad with calamari, cuttlefish and shrimp, grilled zucchini, eggplant and fire roasted sweet peppers, international cheese board, herbed olives, sun-dried tomatoes, caprese salad, tender artichokes, seasonal salads, tomato and basil bruschetta on toasted crostini

ENHANCEMENTS

Individual stations can be added in conjunction with hors d'oeuvres or an appetizer bar

LIVE SHRIMP SAUTÉ

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

MIDDLE EASTERN BAR

Hummus, baba ghanoush, tabbouleh, stuffed grape leaves, marinated artichokes, herbed olives and feta cheese, served with warm pita

FRIED FISH BAR

Panko battered calamari, shrimp and filet of sole, served with squeezed lemon

LIVE OYSTER BAR

East and West coast oysters, shucked to order and displayed over ice, served with cocktail sauce, grated horseradish, mignonettes, lemon and Tabasco

BRUSCHETTA BAR

Toasted crostini set with; olive tapenade, artichoke pate, herbed diced tomatoes, grilled zucchini, soft mozzarella with tomato and basil

LOCAL WINE AND CHEESE BAR

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

SAGANAKI FLAMBÉ

Seared live and flambéed with ouzo and squeezed lemon, served with warmed pita and flat breads

APPETIZERS

PLATED

APRISTOMACO

Thinly sliced prosciutto on fresh cantaloupe, chilled seafood salad, marinated bocconcini, herbed olives, grilled zucchini, eggplant and sweet peppers

SEARED SCALLOPS

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

STRIPED BASS

Wrapped in phyllo pastry set on a bed of sautéed vegetables with a fennel and leek puree

CENTRE TABLE / SHARE PLATES

CHARCUTERIE BOARD

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

BRESAOLA

Shaved beef carpaccio, baby arugula, parmigiana cheese, olive oil and cracked black pepper

FRITTURA MISTA

Battered and fried calamari, shrimp and filet of sole, fresh lemon, chopped parsley

MEDITERRANEAN BOARD

Hummus, baba ghanoush, tabbouleh, stuffed grape leaves, marinated artichokes, herbed olives and feta cheese, served with warm pita

SOUPS

CALDO VERDE

Yukon gold potatoes, baked chorizo sausage, julienned collard greens

BUTTERNUT SQUASH

Oven roasted squash, Yukon potato, pureed and creamy, garnished with chives

WILD MUSHROOM

Blended wild mushrooms, shallots and cream, fresh minced parsley

POTATO AND LEEK

Sautéed leeks, shallots, garlic butter and Yukon gold potatoes

SALADS

Salads can be plated as an appetizer or served centre table with a main entree

MICRO GREENS

A blend of fresh spring micro greens tossed in a balsamic vinaigrette

GARDEN SALAD

Chopped iceberg, tomato, cucumber, radish and carrot dressed with olive oil and vinegar

CITRUS ARUGULA

Baby arugula dressed with a lemon vinaigrette and cracked pepper

SPRING MANDARIN

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

PARMA CAESAR

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

SIGNATURE PASTA

Selected pasta's are made in house fresh to order

RIGATONI ALL' AMATRICIANA

Tomato sauce, smoked guanciale, sautéed onion, chili and pecorino

PESTO CREAM AGNOLOTTI

Stuffed with ricotta and spinach, tossed in a basil pesto cream

CASARECCIA SUGO

Short twisted pasta served in a tomato sauce with torn basil

GNOCCHI BOLOGNESE

Potato gnocchi with a rich blend of minced meat, aromatic vegetables and tomato sauce

PENNE BOSCIOLA

Short pasta rigate, served in a blend of fresh peas, cooked ham, cremini mushrooms, light cream and minced parsley

ORECCHIETTE

Tossed with a rustic blend of cherry tomatoes and arugula, finished with a hint of truffle oil

ENHANCED PASTA

CANNELLONI AL SUGO

Pasta sheets rolled and stuffed with minced meat, oven baked with tomato and basil sauce

MANICOTTI ALLA PANNA

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

ROTOLO DI RICOTTA

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



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

RISOTTO

BUTTERNUT SQUASH

Roasted butternut squash, Yukon potato, nutmeg and minced chives

FUNGHI

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

GORGONZOLA & PEAR

Fresh pear and creamy gorgonzola finished with a touch of honey

ASPARAGI

Sauteéd asparagus spears, white wine and fresh herbs

RISOTTO BRUNOISE

A brunoise of garden vegetables finished with pesto oil

MEAT ENTRÉES

CHICKEN

SUPREME

Seared chicken breast in a red wine shiitake and herb reduction

VALLE D'AOSTA

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

ROULADE

Stuffed with swiss chard, wrapped in pancetta and oven roasted, finished in an aromatic jus

PICCATA

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

MUSHROOM

Sliced chicken sautéed with wild mushrooms and simmered in a cream sauce, set on a puff pastry bed and garnished with a hint of truffle oil

VEAL

TENDERLOIN

Seared topped with a red wine reduction

CHOP

French cut chop, spice rubbed, grilled and served in a light cognac 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

ONTARIO STRIPLOIN

New York cut, house butchered, grilled and oven finished, served in a green peppercorn sauce

BRAISED SHORT RIB

Brined and cooked in an 8 hour braise, finished in a demi-glace

DECONSTRUCTED BEEF WELLINGTON

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

SEAFOOD

STUFFED BASA FILLET

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

FILET OF SALMON

Oven roasted and garnished with a lemon wedge, served in a lemon dill sauce

SEARED JUMBO SHRIMP

2 jumbo shrimp, sautéed in garlic butter, fresh herbs and white wine



Vegetarian options available

Main entrée can be combined with each other

MAIN ACCOMPANIMENTS

VEGETABLES

ASPARAGUS

Roasted, drizzled with EVOO

GARLIC GREEN BEANS

Steamed and tossed with garlic and olive oil, served with roasted pepper

HEIRLOOM CARROT

Stem on, honey glazed roasted carrot

POTATOES

ROASTED YUKON

Oven baked, golden brown Ontario Yukon gold potatoes

MINI RED SMASHED

Skin on red potatoes smashed with truffle oil and garlic

FINGERLING POTATOES

Roasted and drizzled in olive oil and rosemary

DESSERT

ICE CREAM

GELATO AFFOGATO

Gelato "drowned" in a sweet coffee reduction, served in a martini glass and garnished with a biscotti

SORBET

A palate cleansing choice of: lemon, raspberry or mango

GELATO

Choice of: Vanilla, Nutella, salted caramel, or chocolate, topped with a dollop of cream and biscotti

LEMON DROP

Citrus sorbet drowned in champagne, garnished with fresh mint

HOUSE BAKED

HOMEMADE CRÉPE

House made French crepe, folded and stuffed with Nutella, served with Vanilla ice cream

CRÈME BRÛLÉE

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

MOLTEN LAVA

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

APPLE CRUMBLE

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

BERRY TIRAMISU

Layered biscotti soaked in limoncello, topped whipped marscapone cheese and berries

DECONSTRUCTED CHEESECAKE

Crushed Oreo graham layered with whipped Nutella cream

LATE NIGHT

SWEET

SWEET BOUTIQUE

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

FUNNEL FRIES STATION

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

BOMBE BAR

Sweet fritters, tossed in cinnamon sugar, stuffed with a choice of light cream or Nutella

FUNNEL FRIES STATION

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

LIVE CANNOLI BAR

Mini cannoli shells filled live with your choice of ricotta cream or custard cream, set with chocolate chips and crumbled pistachio

LUX DONUT STATION

Gourmet style donuts with an assortment of; Nutella, Oreo, maple bacon and tiramisu

LATE NIGHT

SAVOURY

SLIDERS & FRIES

Mini beef burgers, set with brioche buns, American cheese, shredded lettuce, tomato, condiments and shoestring fries

POUTINERIE

Hand cut Yukon gold potatoes, served with traditional "crotttes de fromage" and covered in a house made beef gravy

PANINI PRESS STATION

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

PUB FARE

Classic pub favourites: buffalo wings tossed in a mild and hot sauce, fried mozzarella sticks and warm nachos with salsa, sour cream, grated cheese and jalapeño peppers

BANH MI AND KIMCHI FRIES

Korean marinated beef ribs, braised, served in a toasted bun, soy lime slaw and kimchi fries

FISH TACO BAR

Fried basa, corn tortilla, cabbage slaw, fried capers, lemon and horseradish aioli, all prepared live and set with guacamole and chips

PULLED PORK

Slow braised shoulder, shredded and tossed in a house barbecue blend, served on a toasted brioche bun with creamy slaw, served with shoestring fries

BAR

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, aperol, grappa, sambuca, 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 and a champagne toast. Cappuccino, espresso, tea, soft drinks, juices, still and sparkling water

TOP SHELF OPEN

Our highest level of bar, 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, Hennessy, Bacardi white rum, Jack Daniels, aperol, grappa, sambuca, tequila, amaretto, Campari, Amaro, dry vermouth, martini rosso, malibu rum, peach schnapps, Irish cream, Lot 40 Rye, Pike Creek, Havana Club Rum, Ungava Gin, Kahlua, crème de cacao, triple sec, crème de banana, blue curacao and a champagne toast. Cappuccino, espresso, coffee, tea, soft drinks, juices, still and sparkling water

COCKTAIL HOUR STATIONS

PROSECCO OR MOSCATO

Fragrant and light bodied, displayed on ice and served with fresh berries

CRAFT BEER BAR

A curated list of local breweries featuring: Great Lakes Canuck, Henderson's Best, Collective Arts Ransack the Universe, Beau's Lug Tread and Ace Hill Pilsner
Additional custom options available for order from Blood Brothers, Bellwoods, Godspeed, Burdock and Halo

TEQUILA AND MEZCAL

Set on oak barrels, assorted anejo and reposado tequila, mezcal, agave syrup, bitters and limes

SCOTCH BAR

A variety of single malts including: Glenlivet, Glenfiddich, Aberlour, Dalwhinnie, and Glenmorangie, set with rock glasses and the option of ice

APERITIVO STATION

Aperitivo for "opening your appetite" a selection of campari, gin, vermouth, aperol, prosecco and fresh oranges

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