

2023



CONTINENTAL

MISSISSAUGA
CONVENTION CENTRE





About Chef Fernando

Having been born on the small Island of St. Jorge, Azores, Fernando developed an early love for unique climate and excellent produce, fruits and wine. At the tender age of 7, Fernando began to develop an appreciation for cooking as he watched his mother and grandmother spend countless hours in the kitchen preparing their traditional family recipes.

Fernando worked at many restaurants, crossing from Toronto to Hamilton, until he decided to formalize his training and attend George Brown College and graduated with a diploma in Culinary Arts and achieved his Red Seal Certification.

Fernando's resume highlights a number of prestigious hotels and catering companies during his career at places such as: Chef Saucier at the Sheraton Hotel, Hamilton Chef Saucier at the Bristol Place Hotel, Mississauga Restaurant Chef at the Skyline Hotel, Sous Chef at the King Edward Hotel, Executive Sous Chef at the National Trade Centre, Executive Chef at the Congress Centre

When travelling, he makes a point to sample all sorts of dishes—from a corner pub's specialty chicken wings to the finest foie gras in the most renowned restaurants. Fernando has a keen talent for adding his own unique twist to a traditional dish.

Fernando's goal is to fuse the best of both worlds—to create food that is appealing to the eye and the palate

Mr. Fernando Brasil
Executive Chef







WEDDING PACKAGES

SILVER

Hot and Cold Hors D'Oeuvres
Choice of Soup or Salad
Main Entrée | Served with Choice of Sides
Individual Dessert

PLATINUM

Hot and Cold Hors D'Oeuvres
Choice of Soup, Salad or Plated Antipasto
Choice of Pasta or Risotto
Main Entrée | Served with Choice of Sides
Individual Dessert
Late Night Sliced Fresh Fruit and European
Pastries

GOLD

Deluxe Antipasto Bar
Duo of Pasta and Risotto
Main Entrée | Served with Choice of Sides
Individual Dessert
Late Night Sweet Table

DIAMOND

Hot and Cold Hors D'Oeuvres
Soup
Fish Entrée | Served with Rice and Salad
Bowl per Table
Main Entrée | Served with Choice of Sides
Individual Dessert
Late Night Sliced Fresh Fruit and European
Pastries
Late Night Seafood Buffet

OPTION OF DUO MAIN ENTREE IS OFFERED WITH ALL PACKAGES



All Continental packages include the following:

Premium Open Bar | Sparkling Wine for Toasting | Cake Cutting | Professional Event Staff
Dedicated Event Coordinator | Coat Check | Ballroom Set Up | Bridal Suite | Charger Plates
Tablecloths | Napkins | Function Room Rental (Minimum Guarantees Apply)
Signature Cocktails and Mocktails During Reception

RECEPTIONS

CANAPÉS AND HORS D'OEUVRES

Chef's selection of hot and cold hors d'oeuvres passed butter style.

Passed butler style (based on 4 pieces per person)



RECEPTION STATIONS

ANTIPASTO BAR

Greek salad, chickpea salad, assorted marinated olives, mushrooms sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, platter of assorted cheeses and cured meats including freshly sliced prosciutto. Accompanied with freshly baked breads.

ANTIPASTO BAR DELUXE

Assorted imported and domestic cheeses garnished with seedless grapes and figs. Greek village salad, chickpea salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats including freshly sliced prosciutto. Norwegian smoked salmon, seafood salad, mussels alla marinara, Italian sausage with sautéed peppers and onions. Accompanied with freshly baked breads and Mediterranean spreads.

CHARCUTERIE BOARD

Assorted selection of salumi and gourmet cheeses with sweet and savoury antipasto items. Served with assorted flatbreads, crackers, bread sticks and focaccia spears.

CHEESE AND FRUIT DISPLAY

Selection of fine domestic and imported cheeses garnished with seedless grapes and served with assorted crackers and flatbreads.

CRUDITE PLATTER WITH DIP

An array of fresh vegetables served with our signature dips.

LIVE OYSTER STATION

Freshly baked oysters Rockefeller.

Freshly shucked oysters on a half shell with seafood sauce, lemons, horseradish.

Oyster shots (fresh oyster in a shot glass with gremolata sauce)

LIVE PASTA STATION

Chef to prepare a choice of pasta. Served with signature sauces and a variety of fresh ingredients for guests to choose from.

LIVE PORTUGUESE STATION

Portuguese chouriço, morcella, with corn bread, fresh cow cheese, green and black olives, fava bean and chickpea salad, freshly baked focaccia.

LIVE PROSCIUTTO STATION

Freshly sliced prosciutto, melon, honeydew, bocconcini cheese, grilled vegetables, green and black olives, fava bean and chickpea salad and focaccia.

MEZZE STATION

Hummus, baba ghanoush, tabbouleh, green and black olives, fresh pita, dolma, falafel, artichokes with lemon za'atar dipping sauce.

MUSSELS

Steamed mussels in Chardonnay sauce.

RAW BAR

A fresh selection of oysters, shrimp cocktail and smoked salmon. Displayed on ice and served with lemon wedges and traditional condiments.

SUSHI STATION

A fresh selection of sushi, sushi rolls and sliced sashimi. Served with soya sauce, wasabi and ginger (chopsticks included).

TRIO OF SOUP STATION

Lobster bisque, cream of collard and potato leak, accompanied with mini brioche crostini and grilled corn bread.

APPS

Our team strives for excellence in the service we provide. Our attention to detail and value always comes first.



PLATTERS

Served Centre Table

Antipasto Platter

Prosciutto, hot and mild cacciatore, mortadella, assorted olives, mini caprese skewers and asiago cheese.

Mezze Platter

Assorted fresh vegetables, olives, feta, hummus, olive tapenade, pita points, focaccia spears and assorted flatbreads.

Mediterranean Spreads

Consisting of hummus, baba ghanoush and olive tapenade. Served with pita points, focaccia spears and assorted flatbreads.

Portuguese Platter

Portuguese chouriço and morcella with corn bread, fresh cow cheese and olives.

PLATED ANTIPASTO

Served Per Person

Antipasto Classico

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and olives.

Antipasto Di Mare

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and seafood salad.

Coquilles St. Jacques Shrimps and Scallops

In a creamy sauce on a natural shell with mashed potatoes and herb crust.

Shrimps and Scallops

Wrapped in a savory crepe with a lobster sauce.

Smoked Salmon

With beetroot topped with capers and dill served in a creamy mustard dressing.

Sliced Heirloom Tomato

With mozzarella di bufala, basil, arugula and olive oil.

SOUPS

Broccoli Brie, Butternut Squash, Chicken and Rice, Chickpea and Rapini, Cream of Broccoli or Wild Mushroom, Cream of Pumpkin, Fire Roasted Tomato Bisque With Basil Oil Drizzle, Garden Fresh Minestrone Drizzled With Basil Pesto, Hearty Vegetable With Noodles, Lobster Bisque, Portuguese Caldo Verde, Portuguese Style Shrimp Bisque, Red Kidney Bean Soup, or Yukon Gold Potato and Leek With Chives and Crème Fraiche

SALADS

- I. Arugula with roasted pear, candied walnuts, cherry tomatoes, julienne of carrots served in a roasted shallot vinaigrette.
- II. Medley of organic greens with julienned carrots, cucumber, popcorn shoots, red cabbage and micro greens with lemon grass vinaigrette.
- III. Tossed salad with mixed lettuce, tomato, cucumber, julienne carrots served in a balsamic vinaigrette.
- IV. Greek salad with iceberg lettuce, feta, Kalamata olives, tomato, cucumber, green pepper, red onion served in an oregano vinaigrette.
- V. Caesar salad with romaine lettuce, fresh croutons, parmesan, bacon bits and homemade dressing.

PASTAS

DRY PASTA

Penne | Fusilli | Farfalle | Casarecce | Rigatoni | Fettuccine

STUFFED PASTA

Tortellini di Ricotta | Ravioli di Ricotta | Agnolotti di Ricotta

SAUCES

Alla Panna [Cream sauce]

Al Sugo [Plum tomato and fresh basil sauce]

Rose Sauce [Cream infused tomato sauce]

Pesto [Fresh basil, crushed garlic, olive oil, pecorino cheese]

Alla Vodka [Rose sauce with bacon and vodka sauce]

Alla Bolognese [Tomato sauce with ground beef]

Primavera [Rose or al sugo with a medley of fresh vegetables]

RISOTTO

Mushroom Risotto | Asparagus Risotto | Lobster and Saffron Risotto*

Butternut Squash and Pancetta Risotto

Lemon and Baby Spinach Risotto

FAVOURITES

Casarecce al funghi in a light cream sauce.

Giglio pasta with bacon and roasted vegetables in a cream sauce.

Penne with bacon, cherry tomato in a pesto cream sauce.

Fettuccine with roasted garlic, croutons and rapini.

Penne primavera, medley of vegetables in a tomato sauce.



ENTRÉÉS



10 OZ VEAL
CHOP SERVED WITH
A PEPPERCORN
SAUCE

SAUCES

Chardonnay, Madeira, Marsala,
Merlot, Tarragon Cream,
White Wine, Creamy
Peppercorn Brandy, Rosemary,
Morel Mushroom Sauce

BEEF SELECTIONS

[*] PREMIUM CHARGES APPLY

Veal Chop (10oz)*

French cut veal served with a cabernet sauce.

Beef Tenderloin (6oz)*

Porcini crusted tenderloin with a merlot reduction.

Sirloin Steak (8oz)

Slow cooked, braised beef served au jus.

Prime Rib of Beef (10oz)

Perfectly aged prime rib slow roasted and served au jus.

New York Striploin (8oz)

Served with a peppercorn sauce.

Rib Eye (8oz)

Grilled rib eye steak marinated with rosemary, olive oil and fresh garlic.



POULTRY SELECTIONS

Supreme Breast of Chicken (8oz)

Roasted to perfection and served with a rosemary infused natural jus.

Stuffed Breast of Chicken

Roasted to golden brown and served with a brandy reduction sauce stuffed with choice of:

Sundried Tomatoes and Ricotta Cheese | Baby Spinach and Asiago Cheese | Wild Rice Blend and Mushrooms | Mushroom and White Cheddar | Brie, Pesto and Sundried Tomato | Spinach and Ricotta | Black Olive, Tomato and Goat Cheese | Goat Cheese and Artichoke

Chicken Parmigiana

Breaded breast of chicken served with a tomato sauce and topped with melted mozzarella cheese.

Chicken Piccata

Served with capers in a white wine sauce.

Chicken Scaloppini

Served with a marsala mushroom sauce.

Cranberry and Pumpkin Seed Crusted Supreme Breast of Chicken

Herb Crusted Breast of Chicken

Jerk Breast of Chicken

Chicken Cordon Bleu

Stuffed with ham and swiss cheese and served with a cream sauce.

Rock Cornish Hen*

Stuffed with wild rice and mushrooms served with a thyme infused natural jus.

FISH SELECTIONS

Seared Trout (6oz)

Served with a mango salsa.

Portuguese Baked Cod (6oz)*

Served with a tomato sauce with onions and sweet green bell peppers.

Breaded Filet or Sole or Cod Loin (6oz)

Served with a pimento butter sauce.

Pan Seared Salmon Filet (6oz)

Served with a creamy dill sauce or a creamy shrimp lobster sauce.

Seared Orange Roughy or Corn Crusted

Escovitch Red Snapper

Panko Crusted Haddock Filet with a White Wine Cream Sauce

Bacalhau a Bras

Portuguese cod and potato dish.

DUO ENTREE SELECTIONS

(Choice of 2)

Bacon Wrapped Filet Mignon

Veal Medallion

Rack of Lamb (Two Bone)

Braised Beef Short Rib (Boneless)

Veal Scaloppini

Sirloin Steak

California Cut Striploin Steak

Seared Chicken Breast

Supreme Breast of Chicken

Three Jumbo Shrimp

Salmon Filet

VEGETARIAN

Ratatouille with Polenta Rounds

Oven Baked Eggplant Parmigiana

In a tomato and basil sauce.

Spinach and Feta Strudel

Wrapped in a puff pastry and served with a mushroom sauce.

Potato Gnocchi with Roasted Artichokes, Peppers and Olives

Served in a tomato basil or cream sauce.

Roasted Vegetable and Goat Cheese Strudel

Wrapped in puff pastry with zesty tomato sauce.

Ginger Vegetable and Tofu Stir-Fry

With steamed rice

Risotto and Grilled Vegetable Tower

With a balsamic glaze.

SIDES

Medley of Seasonal Market Vegetables

Choice of One:

Rosemary Roasted Mini Red Potatoes

Parisienne Potatoes

Yukon Quarter Cut Potatoes

Fingerling Potatoes

Tomato Rice, Butter Rice or Basmati Rice

SEAFOOD PLATTERS

Calamari

Battered and crispy calamari served with lemon wedges and a lemon-basil sauce.

Fritto Misto

Shrimp, calamari rings and filet of sole, dusted, seasoned lightly and crisped. Served with lemon wedges and a lemon-basil sauce.

Seafood

Shrimp, scallops, squid, clams and mussels served in a white wine and light tomato sauce.

Deluxe Seafood

Cooked lobster, dungeness crab, tiger shrimp, clams and mussels cooked in white wine and garlic.



DESSERT MENU

Apple Blossom a la Mode

Served warm and drizzled in a caramel sauce and served with French vanilla ice cream.

Bolo De Bolacha

(Tia Maria Cake)

Caramel Crunch

Layers of meringue with caramel and a decadent chocolate sauce.

Coconut Panna Cotta

With assorted fresh berries.

Crepe Gelato

Crepe filled with French vanilla ice cream and served in a berry coulis drizzled with a decadent chocolate sauce.

New York Style Cheesecake

With fresh strawberry coulis.

Peach Melba

Served with French vanilla ice cream, peaches, strawberry coulis, whipped cream and cigar wafers.

Raspberry Chocolate Tartufo

Served with a mango coulis and fresh berries.

Tiramisu

Served with a decadent chocolate sauce.

Vanilla Bean Crème Brulée

Topped with assorted fresh berries.

Warm Apple Crumble

With French vanilla ice cream.

Warm Flourless Lava Cake

Topped with French vanilla ice cream.

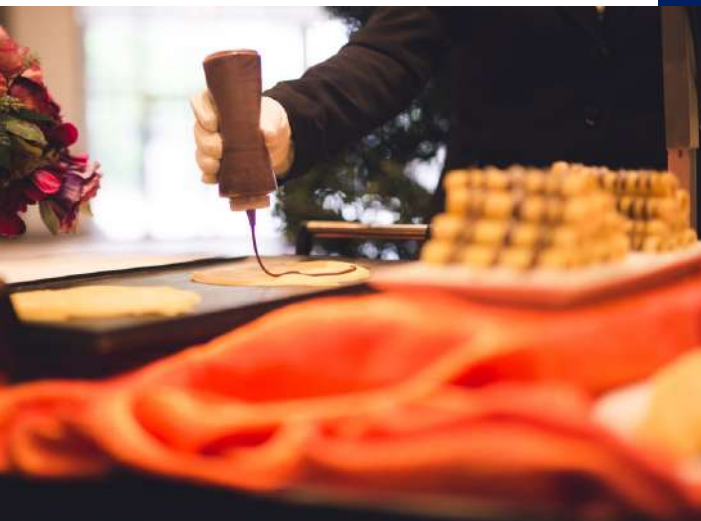
White and Dark Chocolate Mousse

Served with fresh berries.

Platter Per Table of Seasonal Sliced Fresh Fruit

Platter Per Table of Assorted Freshly Baked European Pastries

LATE NIGHT STATIONS



BELGIAN CHOCOLATE FOUNTAIN

Decadent chocolate, fresh selection of strawberries, golden pineapple, honeydew, cantaloupe, pretzel bites, lady fingers, profiteroles and cinnamon sugar dusted funnel cake fries.

LIVE MALASADA STATION

Traditional Portuguese and Hawaiian style donuts deep fried and coated with granulated cinnamon sugar, filled with choice of custard or chocolate cream.

LIVE MINI DONUT STATION

Hot, freshly fried mini donuts made by our mini donut machine while your guests watch. The mini donuts are lightly sprinkled with your guests' choice of cinnamon sugar, vanilla, chocolate, raspberry and powdered sugar.

LIVE NITROGEN ICE CREAM STATION

Watch your ice cream come to life, as it is freshly made using the nitrogen method. Build your sundae with an assortment of toppings; caramel, chocolate, strawberry sauce, chopped nuts, sprinkles and chocolate chips.



SWEET TABLE

Assorted pastries, assorted whole cakes, freshly sliced seasonal fruits and custard pudding.
(Number of cakes to be determined by final guest count).

SWEET TABLE DELUXE

Selection of decadent pastry miniatures to include assorted cakepops, chocolate mousse, cheesecake squares, chocolate covered strawberries, mini crème brûlée, tiramisú and bolo de bolacha.

LIVE WAFFLE AND CREPE STATION

Fresh Belgian waffles and crepes with nutella, sliced bananas, berries, assorted ice cream, caramel and chocolate sauce, assorted nuts and diced fresh fruits.

SEAFOOD BUFFET

Cold lobster halves, dungeness crab, tiger shrimps, clams, shrimp puffs, codfish croquettes, meat croquettes, chicken fingers, chicken wings, rice a valenciana.

NACHO STATION

Tri-colour nachos with all the trimmings! Guacamole, sour cream, pico di gallo, jalapeños and shredded cheese mix.

PORCHETTA STATION

Roasted porchetta with ciabatta and kaisers, hot banana peppers and traditional condiments 35lbs/roast.

SUCKLING PIG STATION

SHAWARMA STATION

Station attendants to prepare chicken shawarmas on a fresh pita for your guests to enjoy. Accompanied with garlic sauce, hummus, tahini sauce, hot sauce, tomatoes, onion, pickles, and lettuce.

Rotisserie at station sliced live by a chef - Inquire for pricing

TACO STATION

Sizzling chicken or beef strips to fill in soft and hard taco shells with your choice of sour cream, hot sauce, lettuce, pickled jalapeños, chopped fresh tomato salsa, cheddar and Monterey Jack cheese.

ASIAN FUSION

Vegetable chow mein noodles served in an Asian box, with BBQ chicken on the side, mini vegetable and shrimp spring rolls and popcorn chicken.

PIZZA PARLOUR STATION

Fresh from the oven, thin crust pizza's to include: Chicken, spinach, red pepper, Feta cheese, black olives and pesto | Roasted vegetable and goat cheese | Philly cheese steak

CAPTAIN'S FISH AND CHIPS STATION

Beer battered haddock served with our famous in-house F French fries.

POUTINE STATION

French fries, cheese curds, beef or vegetable gravy. Load it up with a large variety of toppings.

SLIDERS STATION

Fresh Angus Beef sliders on mini sesame seed burger bun, grilled chicken and vegetarian on ciabatta buns.

CHICKEN AND WAFFLE STATION

Freshly made waffles topped with southern style fried chicken; Dress it up with a variety of different syrups and sauces.



PREMIUM OPEN BAR

Up to 8 Hours - Includes Juice and Soft Drinks

SPIRIT | LIQUOR | LIQUEUR

Grey Goose Vodka | Wiser's Special
Whiskey | Crown Royal | Beefeater
Dry Gin | Black Label Scotch
Malibu Coconut Rum | Southern
Comfort | Sambuca Nostra
Dubonnet | Campari | Amaretto
Reserve Porto | Cacao Dark
Jägermeister | Crème De Banana
Polar Ice / Skyy Vodka | Limoncello
Canadian Club Whiskey | Dry Martini
Lambs White Rum | Anisette
Gautier Cognac | Blue Curacao
Triple Sec | Jack Daniels |
Chivas Regal | Grand Marnier
Ballantine's Scotch | Melon Liqueur
Peach Schnapps | Dry Vermouth
O'Casey's Irish Cream |
Grand Marnier | Banana Liqueur
Bacardi Dark Rum | Barclay's Brandy
Sweet Vermouth | Grappa
Stravecchia | Olmeca Gold Tequila
Bolivar Coffee Liqueur | Long Island
Ice Tea | Grappa Stravecchia
Crème de Cacao White

SPECIALTY COCKTAILS

Martini, Pina Colada and
Strawberry Daiquiri

IMPORTED and DOMESTIC BEER

Heineken, Stella Artois, MGD,
Corona and Guinness, Moosehead,
Keith Pale Ale, Coors Light,
Molson Canadian, Molson Export,
Budweiser and Labatt's Blue.


HOUSE RED AND WHITE TABLE WINES

SPARKLING WINE (FOR TOASTING)

SPECIALITY COFFEES

Espresso, Café au Lait, Cappuccino,
Macchiato, Spanish, Irish Cream,
Bavarian Liquor Coffee, Regular
Coffee, Decaffeinated Coffee, Tea
and Herbal Teas.



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