



PRIVATE FUNCTION MENU

Private function menu is available for a minimum of 20 people

Package 1 @\$15.00 per person

1. Bruchetta with feta cheese on Persian flat bread.
2. Assorted mixed spring vegetables with garlic ranch sauce.
3. Roaster Chicken Wings.
4. Veggie or chicken quesadillas served with sour cream.
5. California mixed spring rolls.
6. Nachos with home style chili and cheese.

Package 2 @\$20.00 per person

1. Bruchetta with feta cheese on Persian flat bread.
2. Assorted mixed spring vegetables with garlic ranch sauce.
3. Roaster Chicken Wings.
4. Veggie or chicken quesadillas served with sour cream.
5. California mixed spring rolls.
6. Nachos with home style chili and cheese.
7. Thai chicken skewers.
8. Spinach and artichoke dip with shrimp and real crab meat.
9. Fresh halibut bites with sweet and sour dipping sauce.

MARKHAM'S MANSION
RESTAURANT & BAR

905 • 472 • 1114



Package 3, Linen Service @\$30.00 per person

Starter:

1. Assorted dinner rolls with whipped sweet butter.
2. Choice of Soup or mixed spring salad with raspberry pomegranate dressing.

Main course:

Choice of:

1. Stuffed chicken breast with prochouto ham, sweet red peppers and baby spinach in fresh rosemary Shiraz demi glazed served with basmati rice complimented with broccoli crowns and sweet carrots.
2. Fresh cut Atlantic salmon in Shiraz dill demi glazed served with basmati rice complimented with broccoli crowns and sweet carrots.
3. Hand breaded Veal or chicken Parmesan in zesty marinara sauce with three cheeses.

Package 4, Linen Service @\$35.00 per person

Starter:

1. Assorted dinner rolls with whipped sweet butter.
2. Choice of Soup or mixed spring salad with raspberry pomegranate dressing.

Main course:

Choice of:

1. Stuffed chicken breast with prochouto ham, sweet red peppers and baby spinach in fresh rosemary Shiraz demi glazed served with basmati rice complimented with broccoli crowns and sweet carrots.
2. Fresh cut Atlantic salmon in Shiraz dill demi glazed served with basmati rice complimented with broccoli crowns and sweet carrots.
3. Hand breaded Veal or chicken Parmesan in zesty marinara sauce with three cheeses.
4. Angus 12 OZ steak topped with jumbo garlic shrimps in chardonnay wine sauce served with rosemary saffron roast potatoes complimented with broccoli crowns and sweet carrots.

RESTAURANT & BAR

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