

# Cosy and warm

## Milton's Grand Chalet Restaurant has European charm

By DONNA DANIELLI

Lovers of fine food looking for a European ambience with the warmth and tranquility of a country setting need look no further than the Grand Chalet Restaurant and Banquet Hall in Milton. "It really is like chalet inside, it's cosy and warm," explains Manager Mike DiBiase of the restaurant that is open for lunch Tuesdays through Fridays and for dinner every night but Monday.

A family owned and operated business; the Grand Chalet has quickly made a name for its mouth-watering, homemade, fresh food since opening its doors four and a half years ago. The DiBiase family brought over twenty-five years of experience in the hospitality industry with them when they came to Milton. "We took a drive to Milton and found this place," says Mike. "It felt right at the time, and it still feels right."

Nestled out of sight of the busy road at 342 Steeles Avenue, the Grand Chalet is the perfect location for any occasion, big or small. The two banquet halls each have a capacity of 220 people and the restaurant itself seats 85. The interior is warm and inviting, with earth tones and hewn wood, but it is the food that keeps customers coming back again and again.

"Our way of cooking is traditional Italian," explains Mike. "Traditional in a sense of the style of cooking simply, with fresh foods that taste good." The menu is varied, offering something for every appetite, from fresh homemade pastas to veal, seafood and chicken entrees. But it's an unusual appetizer that remains one of the most popular items on the menu. "People really like our spiducci, a lamb shish kabob cooked on the barbecue," Mike admits. "My father makes the spiducci and we don't ever want to change that. We're very particular about our traditional ways." Indeed, the spiducci are so popular that they are now available for purchase, prepared by Tony and frozen, in packs of fifty, for people to enjoy in their own homes.

"I think it's the quality of the food and the freshness

of it that brings people in," says Mike. "We enjoy it as well, being a full hospitality services that caters fine Italian dining year round." A graduate of Humber College, with culinary and business courses under his belt, Mike manages the business end of the restaurant, while his mother and father, Maria and Tony DiBiase prepare all the food. Still it's not unusual to see Mike in the kitchen when needed, pitching in a much welcome helping hand. "If they're really busy, I get back there and help," he says. And it is Mike who is solely responsible each day for the creation of one of the restaurants most popular desserts, a tiramisu cake. This ladyfinger and mascarpone cheese confection is a truly delicious end to an exquisite meal.

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While this may be one of the busiest seasons for the Grand Chalet, a popular location for Christmas parties and holiday dinners, business is steady for the DiBiase family throughout the year. They offer experienced wedding consultants for all sorts of weddings, big or small, and a wide variety of options for corporate needs are also available. The Grand Chalet Restaurant and Banquet Halls prides itself on meeting its customer's needs, whether for a lunch for twenty people or a seminar for 200. "It's never really a problem," points out Mike. "As long as we have availability, we can provide what's needed." Next year, there are plans to renovate outside the building, with parking upgrades and a place for outdoor weddings.

Though only open for four and half years, the restaurant has quickly become an integral part of Milton's hospitality industry. "We feel very comfortable here," explains Mike. "We know a lot more people and it's becoming more of a home for us."

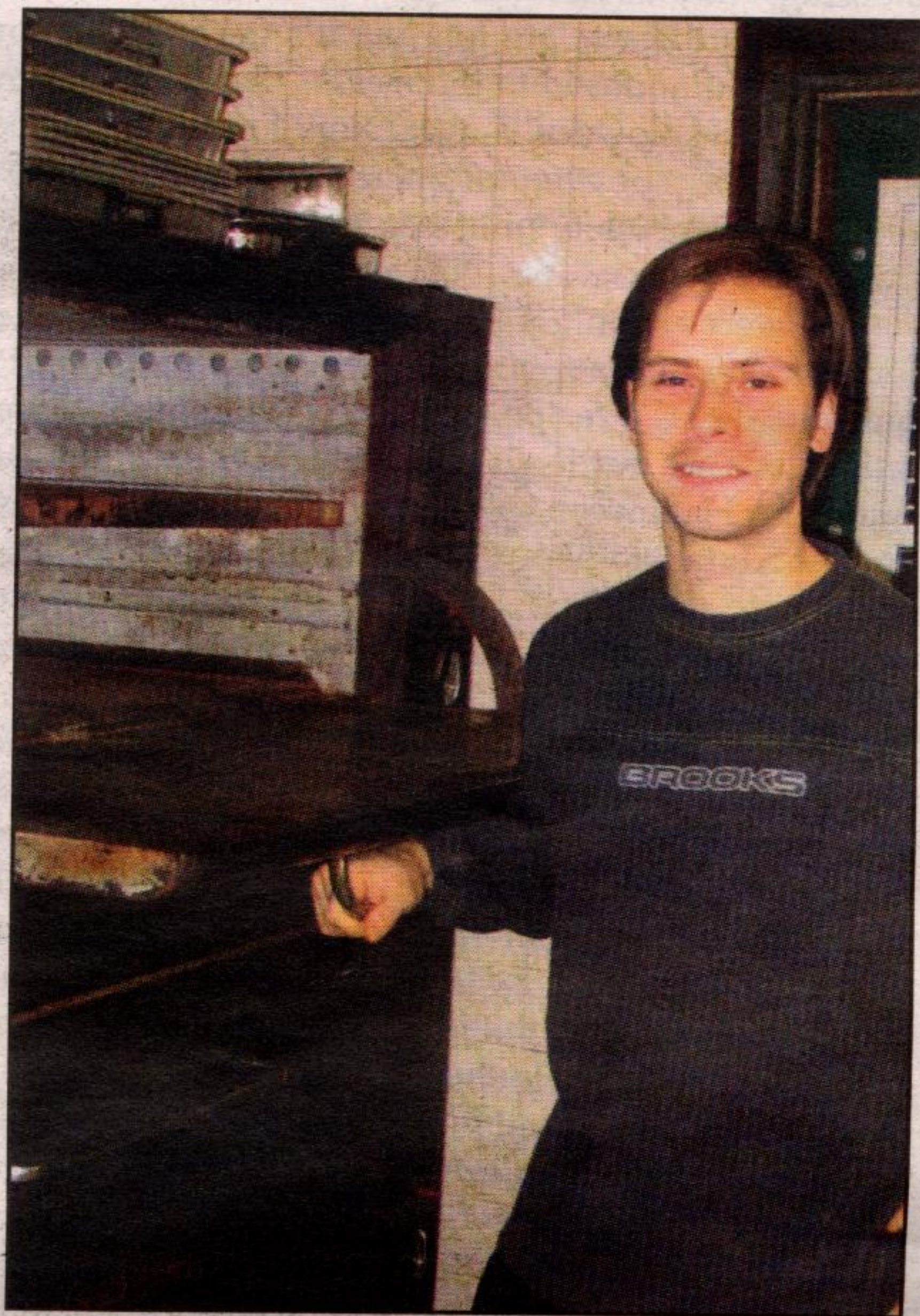


PHOTO BY DONNA DANIELLI  
Manager Mike DiBiase peers into one of the large ovens in the family owned Grand Chalet Restaurant.

Halton Junior Farmers Presents...

### New Years Eve Gala

Friday, December 31, 2004  
Country Heritage Park, Gambrel Barn, Milton

Cocktails/Appetizers 6:00pm \$40.00 / person  
Dinner 7:00pm Prime Rib Buffet Advanced tickets only  
Dance to follow Proceeds Big Brothers & Sisters of Ontario Semi-Formal

**For info or tickets contact Jenn Duff 519-827-0823**

### The Grand Chalet

Restaurant & Banquet Halls

#### New Year's Eve 2004

Milton's #1 Dinner, Dancing, Excitement & Fun

Friday December 31, 2004/2005  
Cocktails 6:30 Till 2:00am  
\$100/person

(Reserve table of 10, \$90/person)  
DRESS CODE (NO JEANSWEAR)

**905-878-7934**

324 Steeles Ave. Milton

#### Menu & Services

Antipasto Bar Upon Arrival  
(a huge selection of fabulous foods served as buffet presentation)

**Dinner**

- ★ Fettuccine al Pomodoro
- ★ Tortellini alla Panna
- Sirloin Steak & Chicken Pizzatola
- Fresh sautéed vegetables & potato
- Mixed Greens & Radicchio Salad
- Chocolate Covered Pear Ice Cream
- Late Night Buffet of Fresh Fruit Presentation & Panettone
- Coffee, Tea, Espresso
- Open Bar until 2:00am

**Champagne Toast at Midnight**  
DJ-Royal Entertainment




# WIN DINNER FOR 2 WITH

## Lanny MacDonald & Darryll Sittler

ON  
Tuesday, January 18, 2005

Submit an essay in 100 words or less to the Compass saying why you or your parent deserves to have dinner with a celebrity.  
Ages 16 & under (Creativity is encouraged!)

**AT THE MILTON CHAMBER OF COMMERCE  
SPORTS CELEBRITY DINNER & AUCTION**

submit entries to:

THE HALTON  
**COMPASS**  
35 Crawford Cr.  
Campbellville. ON L0P 1B0

...or drop off at:

**MICROPLAY**  
on Main St. in Milton

Contest deadline is December 31st, 2004. Winners will be announced early in January