

# BRIDAL SHOWER

SELECTION 1

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

## ANTIPASTO CASALINGA

Prosciutto Parma, Salami, Melon, Bocconcini with Slice of Tomato, Marinated Red Pepper, Cured Zucchini, Artichoke Hearts, Sundried Tomato, Black & Green Olives

## PASTA

Penne in Tomato Basil Sauce

## ENTRÉE

Chicken Scaloppini  
With Medley of Vegetables &  
Oven Roasted Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## DESSERT

Chocolate Tartufo

## SHOWER BAR

Red & White Wines, Soft Drinks, Juices, Spring Water, Mineral Water, Coffee, Tea & Espresso

## FRIDAY & SUNDAY

**\$75.00 + HST PER PERSON**

**\$50.00 + HST PER CHILD**



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

# BRIDAL SHOWER

SELECTION 2

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

## ANTIPASTO CASALINGA

Prosciutto Parma, Salami, Melon, Bocconcini with Slice of Tomato, Marinated Red Pepper, Cured Zucchini, Artichoke Hearts, Sundried Tomato, Black & Green Olives

## PASTA

Penne in Tomato Basil Sauce  
Blueberry Gnocchi

## ENTRÉE

Chicken Florentina  
With Medley of Vegetables &  
Oven Roasted Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## DESSERT

Chocolate Tartufo

## SHOWER BAR

Red & White Wines, Soft Drinks, Juices, Spring Water, Mineral Water, Coffee, Tea & Espresso

## FRIDAY & SUNDAY

**\$80.00 + HST PER PERSON**

**\$50.00 + HST PER CHILD**



EXECUTIVE CHEF  
Thierry Rea

EXECUTIVE SOUS CHEF  
Alessandro Carinci

MANAGER & EVENT COORDINATOR  
Mina Biancucci

# BRIDAL SHOWER

SELECTION 3

## BUFFET STYLE

### ANTIPASTO

Scrambled Eggs, Bacon, Sausage, Potatoes, Danish, Muffins,  
Croissants, White and Brown Toast, Bagels and Cream Cheese,  
French Toast, Butters & Jams

### FRUIT STATION

Fresh Seasonal Fruit

### DESSERT STATION

Waffle Station with Toppings

### COFFEE & TEA STATION

Fresh Regular Coffee & Selection of Teas

### SHOWER BAR

Red & White Wines, Soft Drinks, Juices, Spring Water, Mineral  
Water, Coffee, Tea & Espresso

### ADDITIONAL COST

#### CHEF ATTENDED OMELET STATION

Ham, Bacon, Cheese, Peppers, Mushrooms & Tomatoes

**\$8.00 + HST PER PERSON**

EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

**FRIDAY & SUNDAY**

**\$70.00 + HST PER PERSON**

**\$50.00 + HST PER CHILD**

