

SPECIAL OCCASIONS

SELECTION 1

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

ANTIPASTO CASALINGA

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

PASTA

Penne in Tomato Basil Sauce

ENTRÉE

Veal Scaloppini
With Medley of Vegetables &
Oven Roasted Potatoes

SALAD

Spring Mixed Salad with Balsamic Vinaigrette

DESSERT

Tartufo



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

SHOWER BAR

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

FRIDAY & SUNDAY: \$90.00 + HST PER PERSON

SATURDAY: \$100.00 + HST PER PERSON

\$55.00 + HST PER CHILD

5% Gratuity

SPECIAL OCCASIONS

SELECTION 2

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

ANTIPASTO JEWEL

Prosciutto with ½ a Melon, Stuffed Mushroom, Fried Polenta
with Tomato Sauce, Crespella & Smoked Salmon on Toast

PASTA

Risotto al Funghi

ENTRÉE

Chicken Supreme

With Medley of Vegetables &
Oven Roasted Potatoes

SALAD

Spring Mixed Salad with Balsamic Vinaigrette

DESSERT

Lemon Sherbert



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

STANDARD BAR

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

FRIDAY & SUNDAY: \$100.00 + HST PER PERSON

SATURDAY: \$110.00 + HST PER PERSON

\$55.00 + HST PER CHILD

5% Gratuity

SPECIAL OCCASIONS

SELECTION 3

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

ANTIPASTO FAMILY STYLE

Assorted Cold Cuts & Cheeses, Marinated Vegetables with Black & Green Olives

PASTA

Fettuccini in Tomato Basil Sauce

Prosecco Risotto

ENTRÉE

French Vut Veal Chop

With Wrapped Asparagus &

Duchess Potatoes

SALAD

Spring Mixed Salad with Balsamic Vinaigrette

DESSERT

Fresh Seasonal Fruit Platter



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

STANDARD BAR

Red & White Wines, Rum, Vodka, Gin, Soft Drinks, Juices, Mineral

Water, Spring Water, Coffee, Tea & Espresso

FRIDAY & SUNDAY: \$110.00 + HST PER PERSON

SATURDAY: \$120.00 + HST PER PERSON

\$55.00 + HST PER CHILD

5% Gratuity