

# STAG MENU

SELECTION 1

BUFFET STYLE

## ANTIPASTO BAR

Prosciutto Parma, Salami, Capocollo, Mortadella, Swiss Cheese, Cheddar Cheese, Marinated Red and Yellow Peppers, Cured Zucchini, Marinated Artichokes, Marinated Black and Green Olives, Pasta and Rice Salads, Eggplant Parmigiana, Sun Dried Tomatoes, Trippa, Assorted Pizza & Focaccia

## PASTA

Pasta Fagoli & Penne in Tomato Basil Sauce

## ENTRÉE

Roast Beef  
With Medley of Vegetables & Oven Roasted Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## STAG BAR

Red & White Wines, Domestic & Imported Beers, Rye, Rum, Vodka, Gin, Scotch, Brandy, Cognac, Grappa, Strawberry Grappa, Sambuca, Irish Cream, Malibu Rum, Tequila, Tequila Rose, Grand Marnier, Khalua, Peach Schnapps, Appertivi, Campari, Sweet Vermouth, Tropical Drinks, Soft Drinks, Mineral Water, Spring Water, Juice, Coffee, Tea & Espresso



EXECUTIVE CHEF  
Thierry Rea

EXECUTIVE SOUS CHEF  
Alessandro Carinci

MANAGER & EVENT COORDINATOR  
Mina Biancucci

**FRIDAY & SUNDAY**

**\$80.00 + HST PER PERSON**

# STAG MENU

SELECTION 2

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

## ANTIPASTO BAR

Prosciutto Parma, Salami, Capocollo, Mortadella, Swiss Cheese, Cheddar Cheese, Marinated Red and Yellow Peppers, Cured Zucchini, Marinated Artichokes, Marinated Black and Green Olives, Pasta and Rice Salads, Eggplant Parmigiana, Sun Dried Tomatoes, Trippa, Assorted Pizza & Focaccia

## PASTA

Pasta Fagoli & Penne in Tomato Basil Sauce

## ENTRÉE

Veal Parmigiana  
With Medley of Vegetables & Oven Roasted Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## SHOWER BAR

Red & White Wines, Domestic & Imported Beers, Rye, Rum, Vodka, Gin, Scotch, Brandy, Cognac, Grappa, Strawberry Grappa, Sambuca, Irish Cream, Malibu Rum, Tequila, Tequila Rose, Grand Marnier, Khalua, Peach Schnapps, Appertivi, Campari, Sweet Vermouth, Tropical Drinks, Soft Drinks, Mineral Water, Spring Water, Juice, Coffee, Tea & Espresso



EXECUTIVE CHEF  
Thierry Rea

EXECUTIVE SOUS CHEF  
Alessandro Carinci

MANAGER & EVENT COORDINATOR  
Mina Biancucci

**FRIDAY & SUNDAY**

**\$85.00 + HST PER PERSON**

# STAG MENU

EXTRAS

## EXTRAS - ADDITIONAL CHARGES

Grilled Sausage Pieces

Chicken Cacciatora

Chicken Parmigiana

Chicken Scallopini

## PORCHETTA STATION

Small Porchetta

Feeds 100 people

Medium Porchetta

Feeds 150 people

Large Porchetta

Feeds 200 people

Porchetta Stations Include Peppers & Bread buns



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EXECUTIVE SOUS CHEF

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