

# WEDDING MENU

SELECTION 1

SPUMANTE FOR TOAST OF CHAMPAGNE

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

**OR**

## ASSORTED HOR'S D'OUERVES

Assorted Pizza, Rice balls, Vegetable Spring Rolls, Chicken Skewers, Beef Skewers, Prosciutto with Melon, Shrimp Cocktail, Spanakopita, Stuffed Mushroom, Polenta Fries

## PASTA

Penne in Tomato Basil Sauce

## ENTRÉE

Veal Scaloppini

With Medley of Vegetables & Oven Roasted Potatoes

## SALAD

Caesar Salad

## DESSERT

Chocolate Tartufo

## STANDARD BAR

Red & White Wines, Rum, Vodka, Gin, Spring Water, Mineral Water, Soft Drinks,

Juices, Coffee, Tea & Espresso



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

**November-April**

Friday & Sunday: \$115 + hst Per Person - \$80 + hst Per Child

Saturday: \$130 + hst Per Person - \$75 + hst Per Child

**May – October**

Friday & Sunday: \$130 + hst Per Person - \$90 + hst Per Child

Saturday: \$140 + hst Per Person - \$85 + hst Per Child

# WEDDING MENU

SELECTION 2

SPUMANTE FOR TOAST OF CHAMPAGNE

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

## ANTIPASTO BAR

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

## PASTA

Casareccia in Tomato Basil Sauce  
Risotto with Truffle Sauce

## ENTRÉE

French Cut Veal Chop  
With Wrapped Asparagus & Duchesse Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## DESSERT

Lemon Sherbert

## DELUXE BAR

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



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

**November – April**

Friday & Sunday: \$155 + hst Per Person - \$75 + hst Per Child

Saturday: \$165 + hst Per Person - \$80 + hst Per Child

**May - October**

Friday & Sunday \$165 + hst Per Person \$85 + hst Per Child

Saturday \$175 + hst Per Person \$90 + hst Per Child

# WEDDING MENU

SELECTION 3

SPUMANTE FOR TOAST OF CHAMPAGNE

Toasted Bread Garnished with Olive Oil, Garlic & Herbs

## ANTIPASTO BAR

Prosciutto Parma, Salami, Capocollo, Mortadella, Swiss Cheese, Cheddar Cheese, Pasta & Rice Salad, Caprese Salad, Marinated Red & Yellow Peppers, Marinated Black & Green Olives, Marinated Artichokes, Marinated Mixed Mushrooms, Smoked Salmon with sliced Red Onions and Capers, Sun Dried Tomatoes, Cured Zucchini, Giardiniera, Caprese Salad, Seafood Salad, Eggplant Parmigiana, Mussels alla Marinara, Whole Poached Atlantic Salmon, Shrimp Cocktail, Trippa, Assorted Pizza, Focaccia & Buns

## PASTA

Casareccia in Tomato Basil Sauce

Agnolotti Alla Panna

## ENTRÉE

Rib-Eyed Steak

With Rapini & Oven Roasted Potatoes

## SALAD

Spring Mixed Salad with Balsamic Dressing

## DESSERT

Crème Brulee

## DELUXE BAR

Red & White Wines, Domestic & Imported Beers, Rye, Rum, Vodka, Gin, Scotch, Appertivi, Malibu Rum, Brandy, Cognac, Grappa, Strawberry Grappa, Sambuca, Irish

Cream, Peach Schnapps, Sweet Vermouth, Tequila, Tequila Rose, Grand Marnier, Khalua,

Campari, Soft Drinks, Mineral Water, Spring Water, Juice, Coffee, Espresso



EXECUTIVE CHEF

Thierry Rea

EXECUTIVE SOUS CHEF

Alessandro Carinci

MANAGER & EVENT COORDINATOR

Mina Biancucci

**November – April**

Friday & Sunday: \$175 + hst Per Person - \$75 + hst Per Child

Saturday: \$185 + hst Per Person - \$75 + hst - Per Child

**May – October**

Friday & Sunday: \$185 + hst Per Person - \$90 + hst Per Child

Saturday: \$195 + hst Per Person - \$85 + hst Per Child