



GROUP DINNER MENU

Willow Plated or Buffet Dinner Menu

Assorted Bread and Spreads
Group choice of Italian Salad with Balsamic Dressing or Caesar Salad
Group choice of Three Entrees
(Individual entrée choices must accompany final rooming list)
Assorted Dessert Sweet Jars
Coffee, Tea or Soft Drink
Natural or Sparkling Water

Lemon Veal Scallop

Served with White Wine and Lemon Sauce, with Linguine and Sautéed Zucchini.

Sea Salt Steak

9 oz. Certified Angus Beef, with Sicilian Sea Salt, grilled to medium and served with Parmigiana Fries.

Grilled Salmon

Grilled Atlantic Salmon, Piccata sauce with Wine, Capers and Tomatoes, served with a Pesto Risotto.

Duck Breast

Delicious Duck Breast served with Sautéed Balsamic Vegetables and Gnocchi with Tomato Sauce.

Shrimp and Asparagus Risotto

Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

\$53.00 per person

Please add 18% gratuity and 5% GST
Menus and prices subject to change without notice.
Prices and menus will be confirmed at time of signing of the final BEO.



GROUP DINNER MENU

Birch Plated Dinner Menu

Assorted Bread and Spreads
Group choice of Italian Salad with Balsamic Dressing or Caesar Salad
Group choice of Three Entrees
(Individual entrée choices must accompany final rooming list)
Assorted Dessert Sweet Jars
Coffee, Tea or Soft Drink
Natural or Sparkling Water

Cannelloni Fiorentina

Napoletana Sauce, Ricotta Cheese, Spinach and Sautéed Onions, au Gratin.

Grilled Chicken

Chicken served with Roasted Garlic Sauce, Asparagus wrapped in Prosciutto, with a side of Gnocchi with Spicy Tomato Sauce.

Roasted Cod with Herb Crust

Oven-roasted Cod, served over Linguine with Pesto, Tomatoes, Basil, Wine, and Tomato Sauce.

Brasato di Guancia di Manzo

Our Braised Beef will melt in your mouth! Served with Sautéed Mushrooms and Parmigiana Fries.

Goat Cheese and Grilled Chicken Salad

Balsamic Dressing, Tomatoes, Black Olives, Roasted Red Pepper and Goat Cheese.

\$38.00 per person

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GROUP DINNER MENU

Italian Feast Dinner Menu

Bread and Spreads

Italian Salad with Balsamic Dressing

Piatto di Salumi

(one platter per 4 guests)

Individual choice of One Pizza **OR** One Pasta

(Individual entrée choices must accompany final rooming list)

Dessert

(Individual choice of assorted sweet jars)

Coffee or Tea

Natural or Sparkling Water

Pizzas

Americana

Tomato Sauce, Basil, Pepperoni, Mushrooms, Green Pepper, Pizza Mozzarella Cheese.

Fior di latte e Pomodoro

Tomato Sauce, Basil, Fresh Tomatoes.

Salsiccia e Portobello Mushrooms

Tomato Sauce, Basil, Spicy Italian Sausage, Portobello Mushrooms, Onion, Rosemary and Pizza Mozzarella Cheese.

Chicken pesto e Arugula

Pesto, Chicken, Onion, Arugula, Mozzarella fior di latte and Pizza Mozzarella Cheeses.

Pastas

Roasted Cod with Herb Crust

Oven-roasted Cod, served over Linguine with Pesto, Tomatoes, Basil, Wine, and Tomato Sauce.

Penne Primavera

Sautéed Vegetables, Napoletana Sauce, Onion and Pesto.

Lasagne Bolognese

Oven-baked Fresh Pasta au Gratin.

Linguine Carbonara

Cream, Parmesan, Green Onions, Bacon, Raw Egg Yolk.

\$36.00 per person

Please add 18% gratuity and 5% GST

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