



GROUP DINNER MENU



Canoe Buffet Dinner

(Minimum 30 guests)

Crusty Bread & Assorted Butters
Choice of Two Fresh Salads
Three Gourmet Entrees including One Pasta Dish
Chef's Choice of Two Vegetable Dishes
Chef's Choice of Assorted Desserts
Freshly brewed Regular & Decaffeinated Coffee, Tea
Natural or Sparkling Water

Salad Choices

Group choice of two Salads

Italian Salad with Balsamic Dressing
Bocconcini Cherry Tomatoes & Pesto Salad
Penne, Prosciutto & Arugula Salad
Caesar Salad

Entrée Choices

Group choice of two Entrees

Lemon Veal Scallop

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

Italian Crusted Cod

Herb & Roasted Garlic Crusted Oven-roasted Cod

Grilled Chicken Rosmarino

Grilled Chicken Breast in a Roasted Garlic Sauce

Sliced Sea Salt Steak

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

Brasato di Guancia di Manzo

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

Grilled Salmone

Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes.

Pasta Dish

Group choice of one pasta dish

Penne Primavera- Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto
or

Cheese Tortellini in Rosata Sauce

Chef's choice of Assorted Desserts and **Dolci** (Assorted Sweet Jars)

Dark Chocolate and Sea Salt * Maple and Crumble * Milk Chocolate & Hazelnut * Vanilla Cream & Field Berries

\$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



Willow Plated Dinner Menu

Crusty 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 Dolci (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

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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)
Dolci (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 Festival

Served **Family Style**. Minimum 20 guests.

Antipasti

Piatto di Salumi

Variety of quality cured meats and accompaniments

Caesar Salad

Bacon, Fried Capers, Parmesan Cheese, Croutons

Pizza

Flatbread style - Group choice of two

Americana

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

Primavera

Tomato Sauce, Basil, Asparagus, Artichokes, Onion, Broccoli,
Zucchini, Tomatoes, Pizza Mozzarella Cheese.

Fior di latte e Pomodoro

Tomato Sauce, Basil, Fresh Tomatoes

Pesto & Goat Cheese

Tomato Sauce, fresh Basil, Onion, Black Olives, Tomatoes,
Roasted Red Pepper, Pesto, Goat Cheese and Pizza
Mozzarella Cheese.

Pastas

Group choice of two

Linguine with Grilled Shrimp

Cherry Tomatoes, Black Olives, Roasted Red Pepper
Chives and Arrabbiata Sauce

Italian Crusted Cod

Oven Roasted Cod served over Linguine with Pesto
Tomatoes, Basil, Wine & Tomato Sauce

Penne Calabrese Piccante

Spicy Italian Sausage, Onion, Olives & Arrabbiata Sauce

Penne Primavera

Sautéed Vegetables, Napoletana Sauce, Onion & Pesto

Grills

Group choice of two

Parmigiana Fries included

Grilled Chicken Rosmarino

Roasted Garlic Sauce, Shallot, Asparagus wrapped in Prosciutto

Salmone alla Griglia

Grilled Salmon, Piccata Sauce with Wine, Capers & Tomatoes

Steak with Sicilian Sea Salt

Certified Angus Beef on Arugula.

Grain Fed Veal di Parma

Roasted Garlic Sauce, Shallot, Enhanced with Prosciutto &
Mushrooms

Desserts

Dolci

(Individual choice of assorted sweet jars)

Coffee & Tea

\$50.00 per person

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GROUP DINNER MENU

Italian Feast Dinner Menu

Minimum 20 guests

Bread and Spreads
Italian Salad with Balsamic Dressing
Piatto di Salumi

Individual choice of One Pizza OR One Pasta
(Individual entrée choices must accompany final rooming list)

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.

Dessert

Dolci

(Individual choice of assorted sweet jars)

Coffee or Tea

Natural or Sparkling Water

\$36.00 per person

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