



WEDDING DINNER MENUS

Wedding Dinner Buffet

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 & Dolci
Freshly brewed Regular & Decaffeinated Coffee, Tea, Natural or Sparkling Water

Salad Choices

Group choice of one Fresh Salad
Italian Salad with Balsamic Dressing ***Caesar Salad***
Group choice of one Specialty Salad
Penne, Prosciutto & Arugula Salad ***Bocconcini Cherry Tomatoes & Pesto Salad***

Entrée Choices

Group choice of two Entrees
Mushroom Veal Scallop
Served with Creamy Mushroom Sauce
Italian Crusted Cod
Herb & Roasted Garlic Crusted Oven-roasted Cod
Grilled Chicken Rosmarino
Grilled Chicken Breast in a Roasted Garlic Sauce
Brasato di Guancia di Manzo
Our Braised Beef will melt in your mouth!
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 and Napoletana Sauce
or
Penne Pesto
Sautéed vegetables and a creamy basil pesto

Chef's Choice of Assorted Desserts

and
Dolci
(Assorted Sweet Jars)

\$55.00 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.



Wedding Plated Dinner Menu

Assorted Bread and Spreads
Piatto di Salumi
(Served Family Style - One Platter per 4 Guests)
Italian Salad with Balsamic Dressing
Group Choice of Three Entrées
(Individual entrée choices must accompany final rooming list)
Group Choice of Dessert
Freshly brewed Regular & Decaffeinated Coffee, Tea
Natural or Sparkling Water

Entrée Choices

Mushroom Veal Scallop

Served with Creamy Mushroom Sauce, with Linguine and Sautéed Zucchini.

Brasato di Guanciale di Manzo

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

Grilled Salmon

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

Shrimp and Asparagus Risotto

Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

Roasted Cod with Herb Crust

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

Dessert Choices

Cheesecake

Cheesecake on a Sweet Maple Butter Cookie based with Field Berry Sauce & Amoretti Cookie Chips

Assorted Doci

(Sweet Jars)

\$63.00 per person

Please add 18% gratuity and 5% GST

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