



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 & 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 of 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.



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

Mushroom Veal Scallop
Served with Creamy Mushroom 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 Linguini Zucchini.

Shrimp and Asparagus Risotto
Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

\$55.00 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

Lasagna Della Casa

Oven Baked Pasta au Gratin topped with Sautéed Vegetables

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 Guanciale 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.

\$40.00 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 one

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 one

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 Primavera

Sautéed Vegetables, Napoletana Sauce, Onion & Pesto

Grills

Group choice of one

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 Plated Dinner Menu

Minimum 20 guests

Bread and Spreads
Italian Salad with Balsamic Dressing
Piatto di Salumi (Served Family Style)

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.

Prosciutto Arugula
Prosciutto, 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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