



WEDDING DINNER MENUS



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 Guancia 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

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.