



## Presto Plated Dinner

### Starter

Pacini's Italian Salad

### Entrée

#### **Mushroom Veal Scallop (GF)**

Served with creamy mushroom sauce

#### **Italian Crusted Cod**

Herb & roasted garlic crusted oven roasted cod

#### **Penne Pesto with Chicken (GF)**

Sautéed vegetables and a creamy basil pesto with chicken

#### **Mille-Feuilles Lasagna V**

Shitake sauce, roasted tomatoes, nuts, arugula, and asiago cheese

### Dessert

Chefs Choice of Dessert

Coffee or Tea

**\$49.00** per person

Please add 18% gratuity and 5% GST to all prices

Individual entrée choices due 14 days prior

For last minute bookings Individual entrée choices must be submitted to the Manager on Duty at the Restaurant at least 2 hours prior



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

*GF (DF)* – Item is gluten free and can be amended to accommodate dairy free

Add \$3 per person for gluten free items

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



## Pacini Plated Dinner

Group choice of 1 starter / Group choice of 2 entrees with individual entrée selection / Group choice of 1 dessert

### Starter

Served with crusty bread & assorted butters

**Caesar Salad** (GF)

**Italian Salad** (GF)

**Minestrone Soup** (GF)

### Entrees

**Alberta AAA NY Strip Loin (7oz) - \$53 (GF)**

cooked to medium. served with baby herb roasted red potatoes, carrots with greens and broccoli florets

**Steak with Sicilian Sea Salt - \$51 (GF)**

cooked to medium. served with baby herb roasted red potatoes, carrots with greens and broccoli florets

**Grilled Chicken Rosmarino - \$47 (GF/DF)**

With a roasted garlic sauce, garlic mashed potatoes and grilled vegetables

**Filet of Salmon - \$49 (GF)**

served with rice pilaf and grilled vegetables

**Vegetables & Goats Cheese Risotto - \$43 V(GF)**

White wine, genovese pesto, zucchini, red peppers, cherry tomatoes, & shallots

### Desserts

Chefs Choice of Dessert

Please add 18% gratuity and 5% GST

Menu choices due 14 days prior



## Italian Feast Plated Dinner

### Accompaniments

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

### Entree

Individual choice of pizza or pasta

### Pizza (GF)

#### Americana Pizza

Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella

#### Salsiccia e Portobello Mushrooms

Tomato Sauce, basil, spicy Italian sausage, portobello mushrooms, onion, rosemary & pizza mozzarella.

#### Margherita

Tomato sauce, basil, pizza mozzarella

#### Prosciutto Arugula

Prosciutto, arugula and pizza mozzarella cheeses

### Pasta (GF)

#### Penne Primavera

Sautéed vegetables, napolitana sauce, onion & pesto

#### Lasagne Bolognese

Oven-baked fresh pasta au gratin

#### Roasted Cod with Herb Crust

Oven-roasted cod, served over linguine with pesto, tomatoes, basil, wine, & tomato sauce.

#### Linguine Carbonara

Cream, parmesan, green onions, bacon, & raw egg yolk.

### Dessert

Chefs Choice of Dessert  
Coffee or Tea

**\$39.50** per person

Please add 18% gratuity and 5% GST to above prices.

Minimum 20 guests with Individual menu choices due 14 days prior



## Alce Dinner Buffet

Group choice of 2 salads / Group choice of 2 entrees / group choice of 2 sides / Chef's dessert

### Buffet Accompaniments

Assorted Crusty Breads & Herb Butters  
Crudités & Dip (GF/VG)

### Salad

Served with crusty bread & herb butters

**Caesar Salad** (GF/VG) **Orzo, Prosciutto & Arugula Salad**  
**Italian Salad** with Balsamic Vinaigrette V(GF/VG) **Seasonal Greens** with Goat Cheese & Pistachios V(GF/VG)

### Entrées

#### Oven Roasted Cod

*With herb crust*

#### Grilled Chicken Rosmarino

*With a roasted garlic sauce (GF/DF)*

#### Classic Roast Beef au Jus

*Roasted to medium with wine sauce & horseradish (GF/DF)*

#### Penne Primavera

*Sautéed vegetables, napolitana sauce, onion & basil pesto (GF/DF/VG)*

### Sides

#### Seasonal Vegetables

**Pesto Linguine** with tomatoes, basil, wine & tomato sauce

#### Garlic Mashed Potatoes

**Linguine** with sautéed zucchini

### Dessert

Selection of Desserts

Coffee or Tea

**\$60** per person with two entrée choices / **\$65** per person with three entrée choices

Please add 18% gratuity and 5% GST to above prices.  
Minimum 20 guests with menu choices due 14 days prior  
Served in the Antler room or mezzanine level of Pacini

Additional entrée choices, add \$5.00 per person

#### Brasato di Guancia di Manzo

**Grilled Atlantic Salmon** with piccata sauce with wine, capers & tomatoes



## Prato Dinner Buffet

Group choice of 2 salads / Group choice of 2 entrees

### Buffet Accompaniments

Assorted Crusty Breads & Herb Butters

Crudités & Dip (GF/VG)

Garlic Mashed Potatoes (GF/VG)

Seasonal Vegetables (GF/DF/VG)

### Salad

**Caesar Salad** (GF/VG)

**Italian Salad** with Balsamic Vinaigrette V(GF/VG)

**Orzo, Prosciutto & Arugula Salad**

**Seasonal Greens** with Goat Cheese & Pistachios V(GF/VG)

### Entrées

#### Classic Roast Beef

Roasted to medium with red wine au jus & horseradish & garlic mashed potatoes (GF)

**Salmon** (GF)

With pesto sauce

#### Grilled Chicken Rosmarino

Grilled chicken breast in a roasted garlic sauce (GF)

#### Penne Primavera

*Sautéed vegetables, napolitana sauce, onion & basil pesto (GF/DF/VG)*

### Dessert

Selection of Desserts

Coffee or Tea

**\$53** per person

Please add 18% gratuity and 5% GST to above prices.  
Minimum 35 guests with menu choices due 14 days prior  
Served in the Antler room or mezzanine level of Pacini



## Italian Feast Buffet

Group choice of 1 vegetarian pizza & 1 meat pizza / Group Choice of 2 pasta dishes

### Starter

Crudités & Dips  
Caesar Salad  
Assorted Breads & Spreads  
Penne, Prosciutto, Pesto & Arugula Salad

### Vegetarian Pizzas

#### Primavera

Tomato sauce, basil, asparagus, artichokes, onion, broccoli, zucchini, tomatoes, pizza mozzarella

#### Pesto & Goat Cheese

Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red pepper, pesto, goat cheese & mozzarella

#### Margherita

Tomato sauce, basil, pizza mozzarella

#### Penne Primavera

Sautéed vegetables, napolitana sauce, onion & pesto

#### Prosciutto Arugula Penne

Prosciutto arugula, goat cheese

### Meat Pizzas

#### Meat Lovers Pizza

Tomato sauce, basil, Italian meatball, capicollo, bacon, onion, pizza mozzarella

#### Americana Pizza

Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella

#### Salsiccia e Portobellos

Tomato sauce, fresh basil, spicy Italian sausage, portobello mushrooms, onion, rosemary & mozzarella

### Pasta

#### Spaghetti of Bologna

Spaghetti with our signature meat & tomato sauce.

#### Linguine Chicken Alfredo

Cream, parmesan, asiago, onion, tomato, and chicken

### Dessert

Selection of Desserts  
Coffee or Tea

**\$37 per person**

Add \$3.00 per person for Gluten Free Items.  
Minimum of 30 guests, Served in the Antler Room only  
**Please add 18% gratuity and 5% GST to all prices.**



## Italian Festival Family Style Dinner

Group choice of 1 vegetarian pizza & 1 meat pizza / Group choice of 1 pasta / Group choice of 2 grills

### Accompaniments

Piatto di Salumi  
Caesar Salad (GF/VG)  
Parmigiana Fries

### Pizzas (GF)

#### Americana Pizza

Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella

#### Meat Lovers Pizza

Tomato sauce, basil, Italian meatball, capicollo, bacon, onion, pizza mozzarella

#### Pesto & Goat Cheese

Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red pepper, pesto, goat cheese & mozzarella

#### Margherita

Tomato sauce, basil, pizza mozzarella

### Pasta (GF)

#### Penne Primavera

Sautéed vegetables, napoletana sauce, onion & pesto

#### Penne Calabrese Piccante

Spicy Italian sausage, onion, olives & arrabbiata sauce

#### Linguine Chicken Alfredo

Cream, parmesan, asiago, green onion & chicken tomatoes, basil, wine & tomato sauce

#### Linguine with Grilled Shrimp

Cherry tomatoes, black olives, roasted red pepper chives & arrabbiata sauce

### Grills

#### Grilled Chicken Rosmarino

Roasted garlic sauce, shallot and grilled vegetables

#### Salmone alla Griglia (GF)

Grilled Atlantic salmon, piccata sauce with wine, capers & tomatoes

#### Steak with Sicilian Sea Salt (GF)

Certified angus beef on arugula. grilled to medium

### Desserts

Selection of Desserts  
Coffee or Tea

**\$47.00** per person

Please add 18% gratuity and 5% GST to above prices.  
Minimum 35 guests with menu choices due 14 days prior