



Presto Plated Lunch

Group Choice of one starter / Individual entrée selection / Coffee & tea

Starter

Caesar Salad

Fresh romaine lettuce tossed in Caesar dressing with fried capers garlic croutons bacon and parmesan cheese.

Italian Salad

Italian Salad with balsamic dressing

Entrée

Prosciutto & Arugula Pizza

Slices of prosciutto ham with arugula & a tomato sauce

Mushroom & Truffle Oil Pizza

Mushroom sauce with black truffle oil, paris & portobello mushrooms, mozzarella cheese.

Americana Pizza

Pepperoni with green peppers, mushrooms, mozzarella cheese, & tomato sauce

Linguini Alfredo

Pasta covered with our rich cream sauce, garnished with green onion & asiago cheese.

Penne Primavera

Selection of fresh market vegetables sautéed with tomato sauce & basil pesto, garnished with arugula.

Spaghetti of Bologna

Spaghetti with our signature meat & tomato sauce.

Coffee & Tea

\$29 per person

Add \$3.00 per person for Gluten Free Items.

Individual entrée selections due 7 days prior

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



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

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



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 served with coffee, tea or soft drink

\$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.



The Moose Lunch Buffet

Accompaniments

Crudités & Dips
Seasonal Vegetables
Penne, Prosciutto, Pesto & Arugula Salad
Caesar Salad

Entrees & Sides

Salmon in pesto sauce
Grilled Chicken with rosa sauce
Garlic Mashed Potatoes
Seasonal Vegetables

Dessert

Selection of desserts
Coffee & Tea

\$37 per person

Served in the Pacini Mezzanine, Darch Suite or Antler Room only. Minimum 20 guests.
Please add 18% gratuity and 5% GST to all prices

Sandwich & Salad Lunch Buffet

Crusty rolls filled with chicken salad, ham salad & egg salad
Cheddar cheese & grapes
Penne, prosciutto, pesto & arugula salad
House greens with roasted garlic dressing
Crudités & dips
Season fresh fruit salad & chefs choice of dessert
Tea & coffee

\$25.00 per person

Served in the Pacini Mezzanine, Darch Suite or Antler Room only. Minimum 8 guests

Lunch To Go

Italian salad, granola, bar, fruit & juice with individual sandwich selections

Sandwich

Italian Fine Meat Sandwich with Pesto & Arugula
or
Chicken Breast Sandwich, with Lettuce & Roasted Red Pepper
or
Ham and Cheddar Cheese Sandwich

\$23.00 per person

Individual sandwich selections due 7 days prior
Please add 18% gratuity and 5% GST to all prices