



## Presto Plated Dinner

### Starter

Pacini's Italian Salad

### Entrée

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

Served with creamy mushroom sauce, grilled vegetables and penne Napoletana

#### Italian Crusted Cod

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

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

Sautéed vegetables and a creamy basil pesto with chicken

#### Mafaldina Pomodorissimo *(VE)*

Cherry tomatoes, sundried tomato pesto, roasted tomato sauce, nuts and shiitakes, arugula, zucchini, red onion, olive oil, white wine, fine herbs.

### Dessert



Chefs Choice of Dessert

Coffee or Tea

**\$58.00** per person

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

Individual entrée choices due 14 days prior

 We strive to meet the dietary restrictions of our guests   
Please advise of any dietary requirements at the time of booking. All amendments 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.**



## Presto Dinner Buffet

Focaccia bread and assorted butters, Crudité Plater with dip

### Salad

Caesar Salad - *GF/VG*

Orzo salad with vegetable and lemon vinaigrette - *VG*

### Entrees

Roasted chicken breast with Rosemarino sauce - *GF*

Baked Salmon with Pesto sauce - *GF*

Penne Primavera - *VG*

### Dessert

Chefs Choice of Dessert , Coffee or Tea

**\$54.00** per person

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

Minimum 25 guests, menu choices due 14 days prior



## Pacini Plated Dinner

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

### Starter

**Caesar Salad (GF) OR Italian Salad (GF) OR Orzo, Prosciutto, Pesto and Arugula Salad**  
With Focaccia and assorted butters

### Entrees

**Steak with Sicilian Sea Salt - \$62 (GF)**

Cooked to medium. Served with baby herb roasted red potatoes, and seasonal vegetables

**Grain-fed Veal Scallopini - \$62 (GF)**

Served with mushroom and truffle sauce, baby herb roasted red potatoes, and seasonal vegetables

**Grilled Chicken Rosmarino - \$57 (GF/DF)**

Served with roasted garlic sauce, baby herb roasted potatoes and and seasonal vegetables

**Filet of Salmon - \$59 (GF)**

Served with baby herb roasted potatoes and and seasonal vegetables

**Vegetables & Goats Cheese Risotto - \$54 V(GF)**

White wine, genovese pesto, zucchini, peppers, cherry tomatoes & Kale

### Desserts

Chefs Choice of Dessert

Please add 18% gratuity and 5% GST

Individual entrée choices due 14 days prior



## Pizza & Pasta Plated Dinner

Group choice of 1 salads / Individual choice of entree / Chef's dessert

### Starter

Italian Salad with Balsamic Dressing

Caesar Salad

### Entrée

#### Pizza *(GF)*

##### Americana Pizza

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

##### Margherita

Tomato sauce, basil, pizza mozzarella

##### Salsiccia e Portobello Mushrooms

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

##### Prosciutto & Arugula

Slices of prosciutto ham with arugula, pizza mozzarella  
cheese & a tomato sauce

#### Pasta *(GF)*

##### Penne Primavera

Zucchini, Kalamata olives, onion, tomatoes, arugula, kale, green  
onion, napolitana sauce, pesto, wine

##### Italian Crusted Cod

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

##### Tradizionale Lasagna

Oven-baked fresh pasta au gratin, meat and tomato sauce,  
Parmigiana fondant.

##### Carbonara

Mafaldina pasta, cream, parmesan, green onions, bacon, &  
raw egg yolk.

### Dessert

Chefs Choice of Dessert

Coffee or Tea

**\$47.00** per person

Add \$3.00 per person for Gluten Free Items.

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

Individual entrée choices due 14 days prior



## Alce Dinner Buffet

Group choice of 2 salads / Group choice of 2 or 3 entrees / group choice of 2 sides / Chef's dessert

Piatto di Salumi with Focaccia Bread

*Served at the tables before dinner*

### Buffet Accompaniments

Crudités & Dip (GF/VG)

### Salad

Caesar Salad (GF/VG)

Italian Salad with Balsamic Vinaigrette V(GF/VG)

Orzo, Pesto, Prosciutto & Arugula Salad

Heritage Greens with Goat Cheese & Pistachios and Lemon  
Vinaigrette V(GF/VG)

### Entrées

Oven Roasted Cod

*With herb crust*

Salmon (GF)

*With pesto sauce*

Grilled Chicken Rosmarino

*Grilled chicken breast in a roasted garlic sauce (GF)*

Classic Roast Beef au Jus

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

Mafaldina Pomodorissimo (VE)

*Cherry tomatoes, sundried tomato pesto, roasted tomato sauce, nuts and shiitakes, arugula, zucchini, red onion, olive oil, white wine, fine herbs.*

### Sides

Seasonal Vegetables

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

Baby herb roasted potatoes

Linguine Alfredo *with sautéed Zuchini*

### Dessert

Chef's Selection of Desserts

Coffee or Tea

**\$62** per person with two entrée choices **\$67** per person with three entrée choices

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

Minimum 20 guests, menu choices due 14 days prior



## Prato Dinner Buffet

Group choice of 2 salads / Group choice of 2 entrees

### Buffet Accompaniments

Focaccia Bread & Herb Butters

Crudités & Dip (GF/VG)

Baby Herb Roasted Potatoes

Seasonal Vegetables (GF/DF/VG)

### Salad

Caesar Salad (GF/VG)

Italian Salad with Balsamic Vinaigrette V(GF/VG)

Orzo, Prosciutto & Arugula Salad

Heritage Greens with Goat Cheese & Pistachios and Lemon  
Vinaigrette V(GF/VG)

### Entrées

#### Classic Roast Beef au Jus

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

#### Salmon (GF)

With pesto sauce

#### Grilled Chicken Rosmarino

Grilled chicken breast in a roasted garlic sauce (GF)

#### Penne Primavera

Zucchini, Kalamata olives, onion, tomatoes, arugula, kale, green onion, napolitana sauce, pesto, wine (VG)

### Dessert

Chef's Selection of Desserts

Coffee or Tea

**\$58** per person

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

Minimum 20 guests, menu choices due 14 days prior



## Italian Feast Buffet Dinner

Group choice of 2 pizzas / Group Choice of 2 pasta dishes

### Buffet Accompaniments

Focaccia Bread & Spreads

Caesar Salad

Italian 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

### 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

#### Penne Primavera

Zucchini, Kalamata olives, onion, tomatoes, arugula kale, green onion, Neapolitan sauce, pesto, wine

#### Prosciutto Arugula Penne

Prosciutto arugula, goat cheese

#### Linguine Chicken Alfredo

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

#### Mafaldina of Bologna

With our signature meat & tomato sauce

### Dessert

Selection of desserts served with coffee, tea or soft drink

**\$42** per person

Add \$3.00 per person for Gluten Free Items.

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

Minimum 20 guests, menu choices due 14 days prior



## Italian Festival Buffet Dinner

Group choice of 2 pizzas / Group choice of 2 pasta / Group choice of 2 grills

Piatto di Salumi with Focaccia Bread

*Served at the tables before dinner*

### Buffet Accompaniments

Italian salad *(GF/VG)*

Caesar Salad

### Pizzas *(GF)*

#### Americana Pizza

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

#### Pesto & Goat Cheese

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

#### Meat Lovers Pizza

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

#### Margherita

Tomato sauce, basil, pizza mozzarella

### Pasta *(GF)*

#### Penne Primavera

Zucchini, Kalamata olives, onion, tomatoes, arugula kale, green onion, Neapolitan sauce, pesto, wine

#### Linguine Chicken Alfredo

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

#### Penne Calabrese Piccante

Spicy Italian sausage, onion, olives & arrabiata sauce

#### Linguine with Grilled Shrimp

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

### Grills

#### Grilled Chicken Rosmarino

Grilled chicken breast in a roasted garlic sauce *(GF)*

#### Salmone alla Griglia *(GF)*

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

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

Certified angus beef grilled to medium with grilled vegetables

### Desserts

Chef's Selection of Desserts

Coffee or Tea

**\$58.00** per person

Add \$3.00 per person for Gluten Free Items.

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

Minimum 20 guests, menu choices due 14 days prior