



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, pizza mozzarella cheese & a tomato sauce

Mushroom & Truffle Oil Pizza

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

Americana Pizza

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

Linguini Alfredo

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

Penne Primavera

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

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 Lunch Buffet

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

Buffer 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, Napoletana sauce, pesto, wine

Linguine Chicken Alfredo

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

Prosciutto Arugula Penne

Prosciutto arugula, goat cheese

Mafaldina of Bologna

With our signature meat & tomato sauce

Dessert

Selection of desserts served with coffee, tea or soft drink

\$39 per person

Add \$3.00 per person for Gluten Free Items.
Minimum of 30 guests
Please add 18% gratuity and 5% GST to all prices.



The Moose Lunch Buffet

Accompaniments

Crudités & Dips, Seasonal Vegetables, Salad with Penne, Prosciutto, Pesto & Arugula, 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.

Sandwich & Salad Lunch Buffet

Group choice of three sandwiches

Italian Charcuterie Sandwich with Pesto & Arugula
Chicken Breast Sandwich, with Lettuce & Roasted Red Pepper
Ham and Cheddar Cheese Sandwich, with Lettuce and Sun Dried Tomato
Italian Egg Salad

Pacini Italian Salad, Crudités & dips, Season fresh fruit salad & chefs choice of dessert
Tea & coffee

\$25.00 per person

Minimum 8 guests

Lunch To Go

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

Sandwich

Italian Charcuterie Sandwich with Pesto & Arugula
or
Chicken Breast Sandwich, with Lettuce & Roasted Red Pepper
or
Ham and Cheddar Cheese Sandwich, with Lettuce and Sun Dried Tomato

\$23.00 per person

Individual sandwich selections due 7 days prior

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