



Moose Plated Dinner

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

Focaccia and assorted butters

Starter

Caesar Salad

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

Italian Salad

Lemon vinaigrette, balsamic glaze and fresh vegetables

Kale a la Limone

Asiago, lemon vinaigrette, dried blueberries, pistachios

Orzo and Arugula Salad

Dried tomato pesto.

Duck Confit and Goat Cheese Salad

Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic glaze

Entrees

Served with baby herb roasted potatoes and seasonal vegetables

Alberta NY Steak \$72

With roasted garlic and wine sauce, cooked to medium

Sea Salt Steak \$62

With mushroom and truffle sauce, cooked to medium

Salmone ala Griglia \$62

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

Grilled Chicken Breast \$58

In creamy mushroom sauce

Shrimp Ravioli Salsa Rosa \$59

Cheese-filled raviolis, cream, parmesan, tomatoes, basil, roasted red peppers and zucchini

Mafaldina Pomodorissimo v \$52

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

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

Genovese pesto, zucchini, peppers, cherry tomatoes & Kale

Desserts

Crème Brule Cheesecake

Chocolate Truffle mousse cake

Ginger Caramel Spice Cake

Coffee & Tea

Please add 18% gratuity and 5% GST



Individual entrée choices due 14 days prior

Alce Dinner Buffet

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

Piatto di Salumi with Fresh Baked Focaccia Bread

Served at the tables before dinner

Crudités & Dip *GF, VG*

Salad

Caesar Salad *(GF, VG)*

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

Orzo and Arugula Salad

Dried tomato pesto

Kale a la Limone

Asiago, lemon vinaigrette, dried blueberries, pistachios

Italian Salad *(GF, VG)*

Lemon vinaigrette, balsamic glaze and fresh vegetables

Entrées

Prime Rib

Roasted to medium served with mustard, horseradish and au Jus *(GF, DF)*

Salmone al Pesto *(GF)*

With cherry tomatoes

Grilled Chicken Breast

In creamy mushroom sauce

Shrimp Ravioli Salsa Rosa

Cheese-filled raviolis, cream, parmesan, tomatoes, basil, roasted red peppers and zucchini

Mafaldina Pomodorissimo *V*

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

Sides

Penne Primavera

Zucchini, Kalamata olives, onion, tomato, arugula, kale, green onion, Napolitana sauce, pesto

Seasonal Vegetables

Mafaldina with Truffle Butter

Baby herb roasted potatoes

Pesto Linguine

With tomatoes, basil, wine & tomato sauce

Dessert

Chef's Selection of Desserts

Coffee or Tea

\$66 per person with two entrée choices

\$70 per person with three entrée choices



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

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
20 person minimum

Piatto di Salumi with Focaccia Bread

Served at the tables before dinner

Buffet Accompaniments

Italian salad (GF/VG)

Lemon vinaigrette, balsamic glaze and fresh vegetables

Caesar Salad

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

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, Napoletana sauce, pesto, wine

Linguine Alfredo

Cream, parmesan, asiago, green onion.

Penne Calabrese Piccante

Spicy Italian sausage, onion, olives & arrabbiata sauce

Mafaldina with Truffle Butter

Green onion, truffle oil, truffle sauce and white wine.

Grill

Grilled Chicken Rosmarino (GF)

Grilled chicken breast in a roasted garlic sauce

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 roasted garlic sauce.

Desserts

Chef's Selection of Desserts

Coffee or Tea

\$62 per person



Add \$4 per person for Gluten Free Items.
Please add 18% gratuity and 5% GST to above prices.
Menu choices due 14 days prior



Presto Plated Dinner

Individual entrée selection

Starter

Pacini's Italian Salad (GF,V)

Lemon vinaigrette, balsamic glaze and fresh vegetables

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 V

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 per person

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

Individual entrée choices due 14 days prior



Presto Dinner Buffet

20 person minimum

Accompaniments

Focaccia bread and assorted butters

Crudité plater with dip

Salad

Italian Salad *GF, V*

Lemon vinaigrette, balsamic glaze and fresh vegetables

Orzo Salad *VG*

Arugula and dry tomato pesto

Entrees

Chicken Rosmarino *GF*

Chicken breast with roasted garlic sauce

Salmone al Pesto

With cherry tomatoes *GF*

Penne Primavera *VG*

Zucchini, Kalamata olives, onion, tomato, arugula, kale, green onion, Napolitana sauce, pesto

Dessert

Assorted Chefs Choice of Desserts

Coffee or Tea

\$54 per person

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