The Moose Lunch
Buffet or plated

## Starters

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.
Soup
Minestrone, Mushroom or Broccoli
Entrée Selections
Served with a Garlic Mashed Potatoes and seasonal vegetables
Grilled Chicken Breast
With salsa rosa
Chicken Cacciatore
Casserole dish with onion, green bell pepper and garlic sauce
Salmone al Pesto
With cherry tomatoes
Beef Mushroom and Truffle sauce
Green onions and wine.
Mafaldina Pomodorissimo
Cherry tomatoes, sundried tomato pesto, roasted tomato sauce, nuts and shiitakes, arugula, zucchini, red onion, olive oil, white wine, fine herbs.

Penne Primavera
Zucchini, Kalamata olives, onion, tomato, arugula, kale, green onion, Napolitana sauce, pesto, wine.
Bake Penne Bolognaise
With bolognaise sauce and mozzarella cheese
Dessert
Chefs Selection of desserts

## Coffee \& Tea

Buffet Lunch \$42 per person
Group choice of 2 starters / Group choice of
2 entrees / Assorted desserts
Minimum 20 guests with Group choices due
14 days prior.

Leggero Lunch Buffet
Group choice of 2 starters / Group choice of 3 sandwiches / Assorted desserts

## 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
Kale a la Limone
Asiago, lemon vinaigrette, dried blueberries, pistachios
Orzo and Arugula Salad
Asiago cheese and pesto
Soup
Minestrone, Mushroom or Broccoli
Sandwiches
Italian Charcuterie Sandwich
Arugula and red pesto mayonnaise on Honey Grain Bread
Grilled Chicken Breast Sandwich
Lettuce, Roasted Red Pepper and pesto mayonnaise on Spolumbo bread
Ham and Cheddar Cheese Sandwich
Lettuce, Sun Dried Tomato and mayonnaise on Honey Grain Bread
Smoke Salmon Sandwich
Cream cheese, red onion and Capers on Rye bread
Primavera Sandwich - Ve
Tomato, arugula, zucchini, basil, kalamata olives and tomato basil spread on a Rye bread
Italian Egg Salad Sandwich - V
Rustic White bread
Duck Confit Focaccia
Honey, green and red onions and mozzarella cheese.
Pesto and Goat Cheese Focaccia - V
Tomato sauce, fresh basil, onion, Kalamata olives, tomatoes, roasted red peppers, red pesto, goat cheese and mozzarella cheese.

## Meatballs Sandwich

Mozzarella cheese on Spolumbo bread

## Dessert

Chefs Choice of Desserts
Coffee \& Tea
$\$ 35.50$ per person
Minimum 8 guests

## Presto Plated Lunch

Group Choice of 1 starter / Individual entrée selection / Chefs Choice of Dessert / Coffee \& tea

## 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
Soup
Minestrone, Mushroom or Broccoli

## Entrée

Prosciutto \& Arugula Pizza
Slices of prosciutto ham with arugula, pizza mozzarella cheese \& a tomato sauce
Pesto and Goat Cheese Pizza
Tomato sauce, basil, arugula, onion, zucchini, tomatoes, mozzarella cheese.
Americana Pizza
Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella Linguini Chicken 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
\$39 per person
Add \$4 per person for Gluten Free Items.
Individual entrée selections due 7 days prior
Please add $18 \%$ gratuity and $5 \%$ GST to all prices.

# Italian Feast Lunch Buffet 

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

## Buffet Accompaniments

## 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

## 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

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

Prosciutto Arugula Penne
Prosciutto arugula, goat cheese

## Linguine Chicken Alfredo

Cream, parmesan, asiago, green onion \& chicken tomatoes, basil

Mafaldina of Bologna
With our signature meat \& tomato sauce

Dessert
Selection of desserts
Coffee, Tea or soft drink
\$35.50 per person
Add $\$ 4$ per person for Gluten Free Items.
Please add $18 \%$ gratuity and $5 \%$ GST to all prices
Minimum of 30 guests

## Lunch To Go

Granola bar, whole fresh fruit, cookie \& juice with individual sandwich selections

## Sandwich

Italian Charcuterie Sandwich
Arugula and red pesto mayonnaise.
Grilled Chicken Breast Sandwich
Lettuce, Roasted Red Pepper and pesto mayonnaise on Spolumbo bread
Ham and Cheddar Cheese Sandwich
Lettuce, Sun Dried Tomato and mayonnaise on Honey Grain Bread
Smoke Salmon Sandwich
Cream cheese, red onion and Capers on Rye bread
Primavera Sandwich
Tomato, arugula, zucchini, basil, kalamata olives and tomato basil spread on a Rye bread
\$27 per person
Add \$4 per person for Gluten Free Items.
Please add $18 \%$ gratuity and $5 \%$ GST to all prices Individual sandwich selections due 7 days prior

