

## 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.

Plated Lunch \$46 per person Group choice of 1 starter / Group choice of 2 entrees / Chefs choice of 1 dessert.

Individual 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

Pasta

### 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



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. Items can be modified to accommodate the following. GF- Gluten Free, DF- Dairy Free, VG- Vegetarian, V- Vegan. Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.

Penne Primavera

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

## Prosciutto Arugula Penne

Prosciutto arugula, goat cheese



# 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

