

Reception & Refreshments

Beverages

All Day Tea & Coffee \$10 per person

Assorted Soft Drinks
Pop and Juice
\$4.50 per can / bottle

Milk - 2% \$13.50 per litre Single Service Tea & Coffee \$4 per cup

Carbonated Water \$8 per 750ml bottle

Flavoured Water Service \$3.50 per person

> San Pellegrino – Orange/Lemon \$5.50 per can

Hot Chocolate \$5 per person

Refreshment Favourites

Assorted Danish Pastries \$3.50 per person

Croissant Basket \$3.50 per person

Bagels & Cream Cheese \$5 per person

Assorted Dolci (Sweet Jars) **\$5** per person

Fresh Baked Cookies \$3 per person Muffins \$3.50 per person

Granola Bars \$3.25 per person

Crudité & Dip \$5 per person

Apple Sauce & Granola
Yogurt Jars
\$7 per person

Seasonal Fresh Fruit Tray *V* \$6 per person

Gluten Free Muffins \$6.50 per person

Assorted Dessert Squares \$3.25 per person

Whole Fresh Fruit \$2.75 per person

Yogurt Cups \$2.75 per person

Hummus with thin baked focaccia \$6 per person

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. 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.



Appetizers

Antipasti Platter

Variety of fine meats, goat cheese & accompaniments
\$12 per person

Italian Fondue

Parmigiana fondant, cured meats, vegetables and fresh flat bread. **\$12** per person

Spinach Artichoke Cheese Dip VG

Spinach, artichoke, cheddar & parmesan \$9 per person

Mozzarella Pomodoro VG

Mozzarella fior di late, tomato bruschetta, focaccia bread \$10 per person Selection of Cheeses

Fresh baked focattia bread *VG* **\$12** per person

Lasagna and Parmigan Sticks

With tomato bruschetta
\$8 per person

Parmigiana Chicken Wings

Crispy chicken wings with parmigiana seasoning \$20 per pound

Mini Arancini VG \$20.00 per six pieces

Parmigiana olives Stuffed

Coated in panko with parmesan, garlic and herb breadcrumb mix \$11 per dozen

Canapes

\$35.00 Per Dozen

Minimum order of 2 dozen each

Crostini with bruschetta V

Genoa antipasti bites

Crostini with fresh mozzarella, crispy prosciutto & basil pesto VG

Crostini with goat cheese & roasted red pepper $_{VG}$

Italian stuffed mushrooms

Mini Italian salad jars V

Pistachio & goat cheese ball GF

Mini Caesar salad jars

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Your Choice of Flatbread Pizza

Your choice of 2 vegetarian pizzas & 2 meat pizzas

Primavera

Tomato sauce, basil, arugula, onion, zucchini, tomatoes, pizza mozzarella cheese.

Pesto and Goat Cheese

Tomato sauce, fresh basil, onion, Kalamata olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.

Salsiccia e Portobellos

Tomato sauce, fresh basil, spicy Italian sausage, Portobello mushrooms, onion, rosemary and pizza mozzarella cheese.

House Americana

Tomato sauce, fresh basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.

Pomodoro e Formaggio

Tomato sauce, basil, Parmigiana Fondant, tomatoes, mozzarella fi or di latte, pizza mozzarella cheese.

Meat Lover's

Tomato sauce, basil, spicy Italian sausage, pepperoni, bacon, onion, pizza mozzarella cheese.

\$14 per person

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