

PLATED DINNER



INCLUSIONS

Individual entrée choices due 14 days prior.

Includes

Group choice of 1 starters.

Group choice of 2 entrees with individual entree selection.

Group choice of 1 dessert.

Coffee & tea.

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.

ENTREES

Served with baby herb roasted potatoes and seasonal vegetables.

Alberta NY Steak \$76

Roasted garlic and wine sauce, cooked to medium.

Sea Salt Steak \$66

Rich mushroom sauce, sea salt, grilled lemon, cooked to medium.

Salmone ala Griglia \$66

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

Grilled Chicken Breast \$59

In creamy mushroom sauce or rosemarino sauce.

Mafaldina Pomodorissimo \$52

Cherry tomatoes, sundried tomato pesto, arugula, zucchini, red onion, olive oil, white wine, nuts, shiitake sauce. **VG**

Vegetables & Goats \$54

Cheese Risotto **V**

White wine, Genovese pesto, zucchini, kale, roasted red peppers, cherry tomatoes, shallots.

DESSERT

Crème Brule Cheesecake

Chocolate Truffle Mousse Cake

Ginger Caramel Spice Cake

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

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following: GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

BUFFET DINNER



INCLUSIONS

Individual entrée choices due 14 days prior.
Minimum 20 guests.

\$73 per person

Includes

Group choice of 2 salads.
Group choice of 2 entrees.
Group choice of 2 sides.
Chef's selection of desserts.
Coffee & tea.

FOR THE TABLE

Piatto di Salumi with Fresh Baked Focaccia

Served at the table before dinner.

Crudités & Dip GF, V

SALAD

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.

ENTREES

Prime Rib

+\$13 per person

Mustard, horseradish and au jus,
cooked to medium.

Salmone al Pesto

With cherry tomatoes

Grilled Chicken Breast

In creamy mushroom sauce or rosemarino sauce.

Mafaldina Pomodorissimo

Cherry tomatoes, sundried tomato pesto,
arugula, zucchini, red onion, olive oil, white wine,
nuts, shiitake sauce. VG

SIDES

Penne Primavera

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

Seasonal Vegetables

Roasted Herb & Garlic Potatoes

Pesto Linguine

With tomatoes, basil, wine & tomato sauce.

DESSERT

Chef's Selection of Desserts.

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

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following: GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

ITALIAN FESTIVAL BUFFET DINNER



INCLUSIONS

Menu choices due 14 days prior.
Add \$4 per person for Gluten Free Items.

\$73 per person

Includes

Group choice of 1 salad.
Group choice of 2 pizzas.
Group choice of 2 pasta.
Group choice of 2 Grills.
Piatto di Salumi & foccacia bread for the table.
Coffee & tea.
Chef's selection of desserts.

SALADS

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.

GRILL

Grilled Chicken Rosmarino

Grilled chicken breast in a roasted garlic sauce.

Salmone alla Griglia

Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes.

Steak with Sicilian Sea Salt

Certified angus beef grilled to medium, roasted garlic sauce.

PIZZAS

Americana

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

Pesto & Goat Cheese

Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red pepper, pesto, goat cheese & mozzarella

Meat Lovers

Tomato sauce, basil, Italian meatball, capicollo, bacon, onion, mozzarella

Margherita

Tomato sauce, basil, pizza mozzarella

PASTA

Penne Primavera

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

Pesto Linguine

Basil, Pesto, Tomato Sauce, Wine, Tomato

Penne Calabrese Piccante

Spicy Italian sausage, onion, olives, arrabbiata sauce.

Mafaldina with Truffle Butter

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

DESSERT

Chef's Selection of Desserts

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

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following: GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

PRESTO PLATED DINNER



INCLUSIONS

Individual entrée choices due 14 days prior

\$68 per person

Includes

Chef's choice of salad to start.

Individual choice of entrée.

Chef's choice of dessert.

Coffee & tea.

STARTER

Italian Salad

Lemon vinaigrette, balsamic glaze and fresh vegetables.

ENTRÉES

Mushroom Veal Scallop

Served with creamy mushroom sauce, grilled vegetables and fries.

Italian Crusted Cod

Oven-roasted cod, served over linguine with Sundried tomato pesto, tomatoes, basil, wine, & Napoletana sauce.

Penne Pesto with Chicken

Sautéed vegetables and a creamy basil pesto with chicken.

Mafaldina Pomodorissimo

Cherry tomatoes, sundried tomato pesto, arugula, zucchini, red onion, olive oil, white wine, nuts, shiitake sauce. **VG**

DESSERT

Chef's Choice of Dessert

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

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following: GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.