

LUNCH BUFFET 1



INCLUSIONS

Minimum 20 guests.
Group choices due 14 days prior.

\$49 per person

Includes

Group choice of 2 starters.
Group choice of 2 entrees.
Chef's selection of desserts.
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.

Soup

Minestrone, mushroom or broccoli.

ENTREES

Served with roasted herb & garlic 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 stew with creamy mushroom 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, kale, green onion, Napolitana sauce, pesto, 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.

LUNCH BUFFET 2



INCLUSIONS

Minimum 10 guests.
Group choices due 14 days prior.

\$39 per person

Includes

Group choice of 2 starters.
Group choice of 3 sandwiches.
Chef's selection of desserts.
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.

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

Tomato, arugula, zucchini, basil, kalamata olives and tomato basil spread on a rye bread. **V**

Italian Egg Salad Sandwich

Rustic white bread. **V**

Meatballs Sandwich

Tomato sauce meatballs and mozzarella cheese on Spolumbo bread.

DESSERT

Chef's selection of desserts

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LUNCH BUFFET 3



INCLUSIONS

Minimum 20 guests.
Group choices due 14 days prior.
Add \$4 per person for gluten free items.

\$45 per person

Includes

Group choice of 2 pizzas.
Group choice of 2 pasta dishes.
Buffet accompaniments.
Chef's selection of desserts.
Coffee & tea.

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.

PASTA

Penne Primavera

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

Linguine Alfredo

Cream, Parmesan, asiago, green onion, tomatoes, basil
Add chicken +\$7 per person

Prosciutto Arugula Penne

Prosciutto arugula, goat cheese.

Mafaldina of Bologna

With our signature meat and tomato sauce.

PIZZA

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 and mozzarella.

Margherita

Tomato sauce, basil, pizza mozzarella.

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.

DESSERT

Chef's selection of desserts

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PLATED LUNCH



INCLUSIONS

Individual entrée selections due 14 days prior.
Add \$4 per person for gluten free items.

\$41 per person

Includes

Group choice of 1 starter.
Individual entree selection.
Chef's choice of dessert.
Coffee & tea.

STARTERS

Italian Salad

Lemon vinaigrette, balsamic glaze and fresh vegetables.

or

Soup

Minestrone, mushroom or broccoli.

ENTREES

Prosciutto & Arugula Pizza

Slices of prosciutto ham with arugula, pizza mozzarella cheese and 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.

Linguine Chicken Alfredo

Pasta covered with our rich cream sauce, garnished with green onion and 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.

DESSERT

Chef's choice of dessert

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LUNCH TO GO



INCLUSIONS

Individual sandwich selections due 14 days prior.
Add \$4 per person for gluten free items.

\$31 per person

Includes

Granola bar.
Whole fresh fruit.
Juice.
Individual sandwich selections.

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

Tomato, arugula, zucchini, basil, kalamata olives and tomato basil spread on a rye bread.

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