

RECEPTION MENU



REFRESHMENT FAVOURITES

	Per Person
Assorted Danish Pastries	\$3.50
Croissants	\$3.50
Bagels & Cream Cheese	\$12.00
Assorted Dolci (Sweet Jars)	\$5.00
Muffins	\$3.50
Granola Bars	\$3.25
Granola and Yogurt Jars	\$12.50
Gluten Free Muffins	\$7.00
Assorted Dessert Squares	\$3.50
Whole Fresh Fruit	\$3.00
Yogurt Cups	\$3.00
Crudit� & Dip	\$8.00
Seasonal Fresh Fruit Tray	\$8.00
	Per Cookie
Fresh Baked Cookies	\$3.00
Fresh Baked Cookies GF	\$5.00

BEVERAGES

	Per Person
All Day Tea & Coffee	\$10.00
Hot Chocolate	\$5.00
Flavoured Water Service	\$3.50
	Per Can
Assorted Soft Drinks	\$5.00
San Pellegrino Orange / Lemon	\$5.50
	Per Litre
Milk 2%	\$13.50
	Per Cup
Single Service Tea & Coffee	\$4.00
	Per 750ml
Carbonated Water	\$8.00

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.

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APPETIZERS

	Per Person
Antipasti Platter	\$15.00
Variety of fine meats, goat cheese & accompaniments.	
Spinach Artichoke Cheese Dip	\$10.00
Spinach, artichoke, cheddar & parmesan. V	
Mozzafila Pomodoro	\$11.00
Mozzarella fior di late, tomato bruschetta, focaccia bread. VG	
Selection of Cheeses	\$15.00
Fresh baked focaccia bread. V	
	Per Pound
Parmigiana Chicken Wings	\$21.00
Crispy chicken wings with parmigiana seasoning	
Calamari Fritti	\$25.00
With sun-dried tomato mayo.	
	Per 5 Pieces
Mini Arancini	\$21.50

CANAPES

	Per Dozen
Minimum order of 2 dozen each	
Crostini with bruschetta V	\$35.00
Crostini with Fresh Mozzarella, Crispy Prosciutto & Basil Pesto	\$35.00
Italian Stuffed mushrooms	\$35.00
Pistachio & goat cheese ball GF	\$35.00
Genoa Antipasti Bites	\$35.00
Crostini with Goat Cheese & Roasted Red Pepper V	\$35.00

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PIZZA

Late night service.

Your choice of 3 pizzas.

Add \$4 per person for gluten free items.

\$25 per pizza

Primavera

Tomato sauce, basil, asparagus, artichokes, onion, broccoli, zucchini, tomatoes, mozzarella.

Pesto & Goat Cheese

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

Salsiccia e Portobellos

Tomato sauce, fresh basil, spicy Italian sausage, portobello mushrooms, onion, rosemary, mozzarella.

Americana

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

Pomodoro e Formaggio

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

Meat Lovers

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

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