

A LA CARTE DINNER MENU

Antipasto

The Classic Antipasto

Prosciutto, salami, capicollo, mozzarella cheese, giardiniera pickled vegetables, celery, kalamata and green olives
\$ 8.95 per person

The Deluxe Antipasto

Prosciutto, roasted red pepper wrapped bocconcini, capicollo, genoa salami, grilled zucchini and eggplant
\$ 10.95 per person

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon
\$ 11.95 per person

Selection of Soups

Potato and Leek Soup (v)
 Italian Wedding Soup/Acine di Pepe
 Chicken and Wild Rice Soup
 Carrot Ginger Soup (v)
 Cream of Wild Mushroom Soup (v)
 Roasted Red Pepper Soup (v)

Asparagus Cream Soup (v)
 Minestrone (v)
 Sweet Potato and Roasted Butternut Squash (v)
 Stracciatella Soup
 Tortellini in Brodo
(v) indicates vegetarian selection

\$ 4.25 per person

Choice of Salads

House Salad: Our tossed salad of mixed greens. Included with dinner

Citrus Baby Greens Salad: Mixed baby greens with sliced mushrooms, pepper, red onion and orange segments. Please add **\$ 1.50** per person

Caesar: Romaine lettuce tossed in Caesar dressing and parmesan cheese, topped with croutons and bacon bits. Please add **\$ 1.50** per person

European Salad: Mixed Greens including romaine and radicchio with a house vinaigrette. Please add **\$ 1.50** per person

Greek Salad: Canadian Feta with black olives, green peppers, tomatoes, red onions and cucumber, tossed with oregano herb vinaigrette on a bed of greens. Please add **\$ 2.50** per person

Shrimp Salad: Our house salad tossed with baby shrimp. Please add **\$ 2.50** per person

Caprese Salad: Tomatoes, bocconcini cheese, basil olive oil vinaigrette. Please add **\$ 3.95** per person

Goat Cheese and Grilled Vegetables Appetizer: Please add **\$ 3.95** per person

Pasta

Add one of our wonderful pasta courses to a served meal.

Penne Pasta Pomodoro.

Farfalle in rosé sauce or pesto and sundried tomato.

Pasta Primavera.

Cheese stuffed pasta shells garnished with tomato sauce or rosé sauce.

\$ 7.95 per person

Homemade Pastas added to a served meal.

Fettuccine Bolognese, Cannelloni, Vegetarian or Meat Lasagna.

Gnocchi with choice of Tomato Basil Sauce or Meat Sauce.

Manicotti stuffed with Spinach and Cheese, Spaghetti.

\$ 9.95 per person

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

Sorbet

To cleanse your palate between courses, consider a sorbet. Refreshing and delicious.

Lemon Sorbet scoop served in a champagne goblet

\$ 3.95 per person

Chicken and Roast Turkey

Each main dish selection is served with house salad, potatoes or rice, mixed vegetables, fresh rolls with butter, coffee and tea with your choice of dessert.

Grilled Breast of Chicken with mushroom wine sauce or roasted red pepper sauce • **\$ 32.75**

Garlic, lemon and herb rubbed Chicken Supreme • **\$ 33.75**

Chicken breast breaded and stuffed with garlic, herbs and butter à la Kiev • **\$ 30.95**

Chicken Cordon Bleu breaded and stuffed with premium ham and Swiss cheese • **\$ 30.95**

Chicken Florentine—a roulade stuffed with mushrooms and spinach served with a tomato cream sauce • **\$ 33.75**

Chicken Breast stuffed with sundried tomato and cheese • **\$ 33.75**

Herb rubbed Oven Baked Quarter Chicken • **\$ 28.75**

Chicken Scaloppini served with a citrus and liqueur reduction • **\$ 32.75**

Oven Roasted Turkey with gravy, stuffing and cranberry sauce • **\$ 32.75**

Beef, Veal, Lamb and Fish

Each main dish selection is served with house salad, potatoes or rice, mixed vegetables, fresh rolls with butter, coffee and tea with your choice of dessert.

Herb and spice rubbed Roasted AAA Prime Rib of Beef with Gravy • **\$ 35.75**

Slow Roasted Sirloin of Beef with Gravy • **\$ 32.75**

Filet Mignon topped with mushrooms • **\$ 41.75**

Grilled Striploin Steak topped with mushrooms • **\$ 39.75**

Rack of Lamb • **\$ 41.75**

Milk-fed Veal Piccata al limone • **\$ 35.75**

Veal Parmigiana • **\$ 34.75**

Baked Salmon Fillet with lemon herb butter and capers • **\$ 32.75**

Breaded Filet of Sole • **\$ 30.75**

Lobster Tail on Seasoned Rice • *Market Price*

Main Dish Sides

Please select one starch from the following, included with dinner

Rosemary Roasted Potatoes

Garlic and Herb Mashed Potato

Mix of Wild and White Rice

Main Dish Sides • Upgrades

Roasted Mini Red Potatoes. Please add **\$ 1.50** per person

Parisienne Potatoes. Please add **\$ 1.50** per person

Oven Roasted Sweet Potatoes. Please add **\$ 1.50** per person

Duchesse Potatoes. Please add **\$ 1.50** per person

Main Dish Sides • Upgraded Vegetables

Bacon Wrapped Asparagus Spears. Please add **\$ 2.25** per person

Grilled Vegetables. Please add **\$ 2.25** per person

Green Beans with slivered almonds. Please add **\$ 2.25** per person

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Desserts

Included Desserts

Tiramisu
Three Chocolate Truffle Cake
Berry Sorbet in a Champagne Goblet
Carrot Cake
Chocolate Mousse in a Champagne Goblet
Apple Pie
New York Style Cheesecake with berry topping

Premium Dessert Selection

Platter of French and Italian Pastries per Table
Vanilla Ice Cream and Raspberry filled Crêpes
Lemon Torte
Mixed Fruit Torte
Baked Alaska
Crème Brûlée
Please add \$ 2.95 per person

Menu Selections

Our prices are based on all guests having the same menu selection for their plated meals (starter, main course and dessert). To offer your guests a choice of more than one main course please add \$ 5.00 per person in addition to the menu price as shown. Starter, sides and dessert are to be the same for all guests. We require a guarantee of the number of each meal choice 48 hours before your event. Each guest must have a seating card indicating their pre-selected meal choice. We ask to be provided with a sample of each card 48 hours before your event to ensure the smoothest service possible.

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