

PLATED/COURSED

MINIMUM 10 GUESTS- MAXIMUM 60 GUESTS

\$39/PERSON

STARTER

CHOICE OF DAILY SOUP OR HOUSE GREENS

ENTRÉE

ROAST RIB EYE SERVED WITH MASHED POTATOES, SEASONAL VEGETABLES, HORSERADISH CREAM AND JUS

OR

ROAST ROSEMARY CHICKEN BREAST WITH MASHED POTATO, SEASONAL VEGETABLE, AND WILD MUSHROOM JUS

DESSERT

HOME-MADE CHOCOLATE BROWNIE WITH VANILLA BEAN CREAM, FRESH BERRIES

\$49/PERSON

STARTER

ORGANIC ARUGULA, AVOCADO, RADISH, GRAPE TOMATO, GRANA PADANO, ITALIAN CITRUS VINAIGRETTE

OR

LEEK & POTATO SOUP WITH GARLIC HERB CROUTONS & CRÈME FRAICHE

ENTRÉE

7OZ STRIPLOIN STEAK WITH MASHED POTATOES, SEASONAL VEGETABLES, AND RED WINE JUS LIE

OR

GRILLED CEDAR PLANK SALMON, RICE, SEASONAL VEGETABLES, FRESH LEMON, BUTTER

DESSERT

TIRAMISU CHEESECAKE

OR

HOME-MADE CHOCOLATE BROWNIE WITH VANILLA BEAN CREAM, FRESH BERRIES

\$59/PERSON

STARTER

CAPRESE SALAD WITH FRESH SLICED TOMATO, BOCCONCINI, BASIL, BALSAMIC REDUCTION

OR

TUNA TARTARE ON TOASTED RYE

ENTRÉE

BEEF FILET WITH WILD MUSHROOM AND RED WINE BRAISED CHIPOLINI ONION

OR

MARKET FRESH FISH WITH SALSA VERDE, AND GRILLED VEGETABLES TOPPED WITH A WHITE WINE CHERVIL BEURRE BLANC

DESSERT

TIRAMISU CHEESECAKE

OR

VANILLA PANNACOTTA WITH THICKENED CREAM, AND BERRY COMPOTE

OR

HOME-MADE CHOCOLATE BROWNIE WITH VANILLA BEAN CREAM, FRESH BERRIES

HORS D'OERVES & CANAPÉ SERVICE

COLD

PRICED PER DOZEN

**MIN 2 DOZEN PER SELECTION*

SALMON TARTAR ON TOAST WITH TOBIKO AND SPICY AIOLI	\$26
CRISP VEGETABLES WITH RANCH DIP	\$5/PERSON
ANTIPASTO PLATTER	\$12/PERSON
ASSORTED CHEESE PLATTER	\$6/PERSON
FRESH SHUCKED OYSTERS	MARKET PRICE

HOT

PRICED PER DOZEN

**MIN 2 DOZEN PER SELECTION*

GARLIC CHEDDAR LOAF	\$24
BEEF SLIDERS WITH CHEDDAR, PANCETTA, LETTUCE, TOMATO, CRISPY ONIONS, SMOKED PAPRIKA AIOLI	\$39
PULLED PORK SLIDERS WITH CRISPY ONIONS, SLAW	\$39
CHICKEN SKEWERS	\$30
COCONUT GARLIC PRAWNS	\$26
SLOW BRAISED MEATBALLS	\$28
GRILLED BEEF SKEWER WITH SAMBAL CHIPOTLE DIP	\$30
ASSORTED WINGS WITH RANCH/BLEU CHEESE SAUCE	\$18

SWEET

PRICED PER DOZEN

**MIN 2 DOZEN PER SELECTION*

SEASONAL FRESH FRUIT PLATTER	\$5/PERSON
WARM HOME-MADE BROWNIE SQUARES	\$5/PERSON

BUFFET

MINIMUM 20 GUESTS

1 MAIN, 2 SALADS, 2 SIDES	\$44/PERSON
2 MAINS, 3 SALADS, 3 SIDES	\$59/PERSON
3 MAINS, 3 SALADS, 3 SIDES	\$69/PERSON
4 MAINS, 4 SALADS, 4 SIDES	\$84/PERSON

SALADS

1. ROMAINE, HOUSE MADE CONFIT GARLIC CAESAR DRESSING, SHAVED GRANA PADANO, PROSCIUTTO, GARLIC & HERB CROUTONS, FRESH LEMON
2. ORGANIC SPRING MIX, TOMATO, GOAT CHEESE, SEASONAL FRUITS, ALMONDS, ITALIAN CITRUS VINAIGRETTE
3. CAPRESE WITH CHERRY TOMATOES, BOCCONCINI, AND BASIL PESTO
4. ORGANIC ARUGULA, AVOCADO, RADISH, GRAPE TOMATO, GRANA PADANO, ITALIAN CITRUS VINAIGRETTE
5. POTATO CHIPOTLE SALAD WITH FRESH HERBS AND BACON

MAINS

1. BEEF BOURGUIGNON, SLOW-COOKED WITH CARROTS AND POTATOES
2. ROAST CHICKEN WITH ROSEMARY JUS LIE
3. ROAST BEEF WITH BEEF GRAVY
4. COD OR SALMON WITH LEMON CREAM SAUCE
5. BRAISED PORK BELLY WITH SWEET SOY GLAZE

SIDES

1. RICE PILAF WITH DICED VEGETABLES
 2. VEGETARIAN PENNE IN A LIGHT TOMATO SAUCE
 3. OVEN ROASTED POTATOES OR GARLIC MASHED POTATOES
 4. SEASONAL VEGETABLES, SAUTÉED WITH WHITE WINE BUTTER
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PIZZAS

OUR PIZZAS ARE MADE WITH CAPUTO TIPO "00" FLOUR AND AUTHENTIC SAN MARZANO TOMATO SAUCE

MARGHERITA

TOMATO, BASIL, FIORE, SHAVED GRANA

12

QUATTRO FORMAGGI

ASIAGO, GORGONZOLA, FIORE DE LATTE, GRANA PADANO

14

EXOTICA

FIORE, ROASTED ROSEMARY HAM, CARAMELIZED PINEAPPLE, SHAVED GRANA

16

RED DEVIL

CALABRESE SALAMI, PICKLED PEPPERS, CHILI OIL, FIORE

16

FUN GUY

PANNA, ROASTED THYME & GARLIC MUSHROOM, SMOKED MOZZARELLA, FIORE, BALSAMIC REDUCTION

16

PROSCIUTTO DI PARMA

24 MONTH AGED PROSCIUTTO, SHAVED GRANA, ARUGULA, FIORE

17

CANADESE `HAT TRICK`

PROSCIUTTO, PEPPORONI, SALAMI, ROASTED THYME MUSHROOM, FIORE DE LATTE, GRANA PADANO

19
