



ITALO-CANADIAN CLUB  
OF KINGSTON

*served meals*





*\*Plated dinners include dinner rolls and coffee/tea service. Prices are based on one dish per course.*

## TABLE ENHANCEMENTS

### **Marinated Olives \$2.50**

*Lightly Warmed Mixed Olives  
Lemon, Garlic & Piri Piri Spice*

### **Cheese Plate \$4.00**

*Chef's Selection Of Local Canadian Cheese  
Fresh & Dried Fruits, Honey, Compote & Bread*

### **Charcuterie \$4.00**

*Seed to Sausage Cured Assorted Meats  
Gherkins, Mustards & Bread*

## SALADS

### **Iceberg & Feta Salad \$12.00**

*Cucumber, Pickled Onion, Black Olives, Tomatoes  
Oregano & Red Wine Vinaigrette*

### **Romaine Caesar \$13.00**

*Crispy Bacon, Shaved Parmesan,  
Roasted Garlic, Fried Potato Chips  
Roasted garlic and horseradish dressing*

### **Salanova & Tuscan Green Salad \$12**

*Mixed Greens, Cherry Tomatoes, Cucumber  
Shaved Heirloom Carrot & Balsamic Vinaigrette*

### **Roasted Local Beet & Arugula Salad \$14.00**

*Whipped Chevre, Candied Pecan,  
Honey & Balsamic*

### **Heirloom Tomato & Mozzarella Salad \$12.00**

*Watermelon, Mint, Radish & Arugula*

### **Strawberry & Artisan Green Salad \$11.00**

*Toasted Almonds  
Poppyseed & Black Pepper Vinaigrette*

## SOUPS

### **Cecelia Couto's Calde Verde \$10.00**

*Chorizo, Kale*

### **Fire Roasted Tomato Bisque \$10.00**

*Potatoes, Cheddar & Basil*

### **Caramelized Onion Soup \$10.00**

*Grilled Focaccia, Mozzarella & Port*

### **Roasted Mushroom Soup \$12.00**

*Porchini Cream & Chive*

### **Maple Roasted Butternut Squash \$10.00**

*Coconut Cream, Ginger & Toasted Pepitas*

## ADDITIONAL COURSES

### **Antipasto Plate \$15.00**

*Marinated Bocconcini, Grilled Peppers, Olives,  
Compressed Melon, Tomatoes, Basil  
Prosciutto & Salami & Mortadella*

### **Penne Pomodoro \$8.00**

*Parmigiano-Reggiano, Basil*

### **Rigatoni Bolognese \$10.00**

*Beef & Pork Bolognese, Pecorino, & Basil*

### **Ricotta Gnocchi \$14.00**

*Spinach, Mushroom, Brown Butter & Roasted Garlic*

### **Spicy Pork & Beef Braised Italian Meatball \$10.00**

*Fire Roasted Tomato Sauce, Mozzarella & Grilled Focaccia*

### **Buffalo Mozzarella Stuffed Arancini \$9.00**

*Tomato Sauce, Parmesan & Basil*

### **Classic Italo Club Meat Lasagna \$10.00**

*Beef Bolognese, Mozzarella, Bechamel & Basil*

### **Toasted Garlic Bread for the Table \$1.50**



served menu - mains

## CHICKEN

### Parsley & Paprika Roasted Chicken Breast

\$27.00

*Lemon & Chili Roasted Russets, Charred Broccoli,  
Sautéed Spinach, Blistered Tomato & Garlic Jus*

### Herb & Garlic Marinated Chicken Breast

\$27.00

*Pommes Puree, Sautéed Spinach, Green Beans  
Roasted Carrot & Grainy Mustard Jus*

### Thyme & Garlic Cured Boneless Chicken Leg

\$28.00

*Herb Roasted Yukon Potato, Spinach, Heirloom Carrot,  
Chardonnay Jus*

## BEEF

### Red Wine Braised Boneless Beef Short Rib

\$32.00

*Pommes Puree, Pearl Onions, Green Beans, Heirloom Carrot  
Horseradish & Mustard Jus*

### 8oz Butter & Thyme Roasted Beef Tenderloin

\$40.00

*Roasted Garlic Mashed, Charred Broccoli, Heirloom Carrot  
Mushrooms & Red Wine Jus*

### Grilled 7oz Beef Strip Loin

\$36.00

*Baked Potato, Fennel Roasted Zucchini, Caramelized Onion  
Carrot & Chimichurri*

### Mustard & Horseradish Rubbed Prime Rib (Market Pricing)

*Mashed Potatoes, Roasted Carrots, Green Beans  
Red Wine & Roasted Garlic au Jus*

## FISH

### Pan Seared Atlantic Salmon

\$28.00

*Saffron Infused Tomato Puree, Green Beans,  
Smashed New Potatoes  
Roasted Peppers & Lemon*

### Rainbow Trout Fillet

\$29.00

*Lemon Rice, Stewed Peppers, Snap Peas  
Charred Tomato & Almond Butter*

### Lemon Roasted Cod

\$28.00

*Chorizo White Bean Ragout, Blistered Tomato, Green Beans  
Spinach & Pea Shoots*

## DUO

### BBQ Spiced Chicken & Braised Boneless Beef Short-Rib

\$35.00

*Pommes Puree, Heirloom Carrot, Broccoli  
Onion Jus*

### Pan Seared Beef Strip Loin & Garlic Chicken Breast

\$38.00

*Roasted Herbed Potato, Tajin Broccoli, Haricot  
Mustard Jus*

### Thyme Roasted Beef Tenderloin & Garlic Shrimp

\$42.00

*Creamy Polenta, Garlic Kale, Pearl Onions  
Lemon Jus*

## WANT TO GIVE YOUR GUESTS MORE THAN ONE COURSE OPTION?

For each additional course option, it will cost \$3/person/appetizer and \$5/person/main for pre-selected meal choices. If you would only like to have different protein options, but the same base plate (i.e. same starch/vegetable/sauce) the cost is \$2/person/main instead of \$5. Exact numbers must be given to the Chef at least two weeks in advance. For onsite selections, it will cost \$4 per person, per appetizer/dessert and \$8 per person per Entrée.



## DESSERTS

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### Lemon Curd Cheesecake

\$10.00

*Blueberry, Vanilla Chantilly & Lemon Tuile*

### Ontario Maple Butter Tart

\$9.00

*Blueberry Compote, Vanilla Ice Cream & Mint*

### Frangelico Tiramisu

\$11.00

*Mascarpone, Fresh Berries & Cocoa*

### Dark Chocolate Truffle Tart

\$11.00

*Raspberry, Caramel, Almonds*

### Sticky Toffee Pudding

\$9.00

*Brown Sugar Caramel, Vanilla Ice cream & Almond Crumb*

### Strawberry & Lemon Pound Cake

\$9.00

*Strawberry Syrup, Whipped Cream, Mint & Dark Chocolate*



## KIDS MEALS

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*Choose 1 from each.*

### Apps

Mozzarella Sticks & Tomato Sauce

Caesar Salad

Vegetable Sticks & Ranch

### Mains

Cheeseburger & Fries

Pepperoni or Cheese Pizza

Chicken Fingers & Fries

Plum Sauce & Ketchup

Pasta & Tomato Sauce

### Dessert

Ice Cream Brownie Sundae

Fresh Fruit Cup

Sprinkle & Vanilla Cup Cake

**\$20.00**