$32.00 Dinner Set Menu

Appetizer

Arugula Salad
(Arugula, Cherry Tomatoes, Red Onion, and Fresh Parmigiano in an Olive Oil Lemon Vinaigrette)

Caesar Salad
(Romaine Lettuce, Crotons and Caesar Dressing)

Greek Salad
(Romaine Lettuce, Sliced Tomatoes, Kalamata Olives, Sliced Cucumbers, Feta Cheese Side Greek Dressing)

Spinach Salad
(Spinach, Cherry Tomatoes, Goat Cheese, Candied Walnuts and Baby Mandarins in a Raspberry Vinaigrette)

Main Course

Grilled Chicken Breast
(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Pan Seared Basa Fillet
(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Wild Mushroom & Truffle Risotto
(Arborio Risotto with a medley of Wild Mushrooms and Reggiano Parmigiano Cheese Truffle Essence)

Veal Marsala
(Tender Veal Sautéed with a Mushroom Marsala Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Veal Parmigiana
(Breaded Veal topped with Mozzarella Cheese and Fresh Tomato Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

4 Cheese Gnocchi **(Vegetarian Option)**
(Gnocchi served in a gorgonzola, Parmigiano Reggiano, asiago, goat cheese cream sauce)

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

$38.00 Dinner Set Menu

Appetizer

Minestrone Soup (Vegetarian Option)
Perth County Mixed Green Salad

Lentil Soup
Caesar Salad

Secondi

Penne al Pomodoro

(Penne Rigate Pasta in a Homemade fresh Tomato and Basil Sauce)

Main Course

Chicken Breast Parmigiana
(Breaded Chicken Breast topped with Mozzarella Cheese and Fresh Tomato Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Veal Al Limone
(Tender Veal Sautéed in a Lemon and Caper Butter Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Pan Seared Basa Fillet
(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Chicken Breast Scallopini
(Tender Chicken Breast Sautéed with a Mushroom Cream Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled North Atlantic Salmon
(Topped with Mandarin Orange Lemon Butter White Wine Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled Vegetable Platter (Vegetarian Option)
(Medley of Chef's Seasonal Vegetables Marinated in Balsamic Vinegar, Cold Pressed Extra Virgin Olive Oil and Fine Herbs)

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

$47.00 Dinner Menu *Create your own Set Menu*

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Antipasto Platters

Choose **ONE** of the Following Antipasto Options For Your Set Menu:

Mixed Bruschetta Platters — *Smoked Salmon, Traditional Bruschetta, Mixed Wild Mushroom Bruschetta with Parmigiano, and Pane Arostito*

Mixed Cold Cuts & Cheese Platters — *Assorted Italian Cold Cuts, Cheeses, Crostini, Grapes, Assorted Olives and Pane Arostito*

Cold Seafood Antipasto Platters — *Fresh Oysters, Jumbo Cocktail Shrimps, King Crab Legs, and Antipasto di Mare*
(Additional $15.00 per person for this Platter Option)

Zuppa

Choose **ONE** of the Following Soup Option for your Set Menu:

Minestrone Soup (Vegetarian Option)

Lentil Soup

Main Course

Choose **FOUR** of the Following Main Course Options for your Set Menu:

Grilled 8oz.Chicken Breast
(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with your choice of Seasonal Mixed Vegetables

Pan Seared Basa Fillet
(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with your choice of Seasonal Mixed Vegetables

Chicken Breast Parmigiana
(Breaded Chicken Breast topped with Mozzarella Cheese and Fresh Tomato Sauce)
Served with your choice of Seasonal Mixed Vegetables

Veal Parmigiana
(Breaded Veal topped with Mozzarella Cheese and Fresh Tomato Sauce)
Served with your choice of Seasonal Mixed Vegetables

4 Cheese Gnocchi **(Vegetarian Option)**
(Gnocchi served in a gorgonzola, Parmigiano Reggiano, asiago, goat cheese cream sauce)

Risotto Con Funghi **(Vegetarian Option)**
(Arborio Risotto with a medley of Wild Mushrooms and Reggiano Parmigiano Cheese Truffle Essence)

Perth County Mixed Organic Green Salad

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

$53.00 Dinner Menu *Create your own Set Menu*

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Antipasto Platters

Choose **ONE** of the Following Antipasto Options For Your Set Menu:

Mixed Bruschetta Platters
Smoked Salmon, Traditional Bruschetta, Mixed Wild Mushroom Bruschetta with Parmigiano, and Pane Arostito

Mixed Cold Cuts & Cheese Platters
Assorted Italian Cold Cuts, Cheeses, Crostini, Grapes, Assorted Olives and Pane Arostito

Cold Seafood Antipasto Platters
Fresh Oysters, Jumbo Cocktail Shrimps, King Crab Legs, and Antipasto di Mare
(Additional $15.00 per person for this Platter Option)

Mid-Course

½ Penne al Pomodoro & ½ Risotto Con Funghi

Main Course

Choose **FOUR** of the Following Main Course Options for your Set Menu:

Grilled 8oz.Chicken Breast
(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Potatoes

New York Striploin
(10oz.AAA Canadian Reserve Striploin Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Rack of Lamb
(New Zealand Lamb Chops Marinated and Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Grilled Vegetable Platter (Vegetarian Option)
(Medley of Chef's Seasonal Vegetables Marinated in Balsamic Vinegar, Cold Pressed Extra Virgin Olive Oil and Fine Herbs)

Grilled North Atlantic Salmon
(Topped with Mandarin Orange Lemon Butter White Wine Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Veal Scallopini
(Tender Veal Sautéed with a Mushroom Cream Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Fillet of Sole
(Pan Roasted Oven baked with White Wine Lemon Olive Oil, Capers, Diced Tomato & Black Olives)
Served with Seasonal Mixed Vegetables and Potatoes

Vegetarian Lasagna (Vegetarian Option)
(Layers of Lasagna Pasta with Mozzarella Cheese and Medley of Seasonal Vegetables)

Perth County Mixed Organic Green Salad

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

$59.00 Dinner Menu *Create your own Set Menu*

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Antipasto Platters

Choose **ONE** of the Following Antipasto Options For Your Set Menu:

Mixed Bruschetta Platters
Smoked Salmon, Traditional Bruschetta, Mixed Wild Mushroom Bruschetta with Parmigiano, and Pane Arostito

Mixed Cold Cuts & Cheese Platters
Assorted Italian Cold Cuts, Cheeses, Crostini, Grapes, Assorted Olives and Pane Arostito

Cold Seafood Antipasto Platters
Fresh Oysters, Jumbo Cocktail Shrimps, King Crab Legs, and Antipasto di Mare
(Additional $15.00 per person for this Platter Option)

Mid-Course

½ Ravioli Cheese Rose & ½ Radicchio & Parmigiano Risotto

Main Course

Choose **FOUR** of the Following Main Course Options for your Set Menu:

Stuffed Chicken Breast Supreme
(8oz. Chicken Breast Supreme Grilled then Oven Baked stuffed with Spinach, Goat Cheese, roasted Peppers and Pine nuts)
Served with Seasonal Mixed Vegetables and Potatoes

Beef Tenderloin
(8oz. AAA Canadian Reserve Beef Tenderloin Grilled to Preference topped with a Mushroom Brandy Cream Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Rack of Lamb
(New Zealand Lamb Chops Marinated and Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Grilled Vegetable Platter **(Vegetarian Option)**
(Medley of Chef's Seasonal Vegetables Marinated in Balsamic Vinegar, Cold Pressed Extra Virgin Olive Oil and Fine Herbs)

Grilled North Atlantic Salmon
(Topped with Mandarin Orange Lemon Butter White Wine Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Veal Marsala
(Tender Veal Sautéed with a Mushroom Marsala Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Spigola (Mediterranean Seabass)
(Spigola Fillet Grilled Naturally with Fine Italian Herbs Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Mixed Vegetables and Potatoes

French Cut Veal Chop
(10-12oz. French Cut Veal Chop Fine Herb Marinated Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Perth County Mixed Organic Green Salad

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

$70.00 Dinner Menu *Create your own Set Menu*

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Antipasto Platters

Choose **ONE** of the Following Antipasto Options For Your Set Menu:

Mixed Bruschetta Platters
Smoked Salmon, Traditional Bruschetta, Mixed Wild Mushroom Bruschetta with Parmigiano, and Pane Arostito

Mixed Cold Cuts & Cheese Platters
Assorted Italian Cold Cuts, Cheeses, Crostini, Grapes, Assorted Olives and Pane Arostito

Cold Seafood Antipasto Platters
Fresh Oysters, Jumbo Cocktail Shrimps, King Crab Legs, and Antipasto di Mare
(Additional $15.00 per person for this Platter Option)

Mid-Course

½ Ravioli Cheese Rose & ½ Radicchio & Parmigiano Risotto

Main Course

Choose **FOUR** of the Following Main Course Options for your Set Menu:

Stuffed Chicken Breast Supreme
(8oz. Chicken Breast Supreme Grilled then Oven Baked stuffed with Spinach, Goat Cheese, roasted Peppers and Pine nuts)
Served with Seasonal Mixed Vegetables and Potatoes

Beef Tenderloin
(8oz. AAA Canadian Reserve Beef Tenderloin Grilled to Preference topped with a Mushroom Brandy Cream Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

Rack of Lamb
(New Zealand Lamb Chops Marinated and Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Grilled Vegetable Platter **(Vegetarian Option)**
(Medley of Chef's Seasonal Vegetables Marinated in Balsamic Vinegar, Cold Pressed Extra Virgin Olive Oil and Fine Herbs)

Grilled North Atlantic Salmon
(Topped with Mandarin Orange Lemon Butter White Wine Sauce)
Served with Seasonal Mixed Vegetables and Potatoes

New York Striploin
(10oz.AAA Canadian Reserve Striploin Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Spigola (Mediterranean Seabass)
(Spigola Fillet Grilled Naturally with Fine Italian Herbs Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Potatoes

French Cut Veal Chop
(10-12oz. French Cut Veal Chop Fine Herb Marinated Grilled to Preference)
Served with Seasonal Mixed Vegetables and Potatoes

Fish Course

Choose **ONE** of the Following Fish Course Options for your Set Menu:

Frittura di Pesce

(Fresh Battered Calamari and Shrimp lightly seasoned dusted with flour and Deep Fried)

Grigliata di Pesce

(Grilled Calamari and Shrimp Panko Encrusted and served on a bed of Arugula drizzled with Balsamic Reduction and Cold Pressed Extra Virgin Olive Oil)

Perth County Mixed Organic Green Salad

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person