



\$40.00 Dinner Set Menu

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Traditional Bruschetta Toasted Crostini, Diced Seasoned Tomatoes, Garlic, Basil, Olive Oil

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Secondi

Pollo Con Funghi

(8oz. Chicken Breast topped with a mushroom cream sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Vitello alla Pizzaiola

(Tender Provini Veal, Cherry Tomatoes, Black Olives, Capers, Sauteed in a White Wine Garlic Tomato Sauce)
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)

Quattro Fromaggio Gnocchi

(Gnocchi served in a gorgonzola, Parmigiano Reggiano, Asiago, goat cheese cream sauce)

Grilled Atlantic Salmon

(Fillet Salmon Fillet topped with orange lemon butter sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request

Bringing own Cake. Cake Cutting Fee \$2.00 Extra Per Person

Taxes (13%) and Gratuities (18%) not included in the Cost per Person

Please mention any Dietary Restrictions



\$48.00 Dinner Set Menu

Hors D'Oeuvres

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

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Calamari Fritti Lightly seasoned, dusted with flour, deep fried Calamari served with a Chipotle Aioli

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

Insalata Radicchio

Radicchio, Arugula, White Onion, Red & White Wine
Lemon Garlic Olive Oil Vinaigrette

Insalata di Cesare

Crisp Romaine lettuce, Caesar Dressing, Parmigiano,
croutons

Secondi

Pollo Marsala con Funghi

(8oz. Chicken Breast topped with a mushroom
Sweet Marsala Wine Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Vitello alla Pizzaiola

(Tender Provini Veal, Cherry Tomatoes, Black Olives,
Capers, Sautéed in a White Wine Garlic Tomato Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Radicchio Parmigiano Risotto

(Arborio Risotto, Radicchio, Grana Padano, Prosecco
Cream Sauce topped with Parmigiano Cheese)

10oz. Striploin Steak

(10oz. AAA Striploin Steak grilled to preference)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled Atlantic Salmon

(Fillet Salmon Fillet topped with orange lemon butter sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request

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\$56.00 Dinner Set Menu

Hors D'Oeuvres

Traditional Style Tuscan Olive Tapenade Bruschetta on Fresh Italian Crostini Bread

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Calamari Fritti Lightly seasoned, dusted with flour, deep fried Calamari served with a Chipotle Aioli

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

1/2 Strozzapreti al Pomodoro & 1/2 Risotto Con Funghi

Secondi

Pollo Con Funghi

(8oz. Chicken Breast topped with a mushroom cream sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Vitello alla Pizzaiola

(Tender Provini Veal, Cherry Tomatoes, Black Olives, Capers, Sautéed in a White Wine Garlic Tomato Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Lamb Chops

(Grilled marinated New Zealand Lamb grilled to preference)
*Chefs Recommendation - **Medium**
Served with Seasonal Mixed Vegetables and Roasted Potatoes

10oz. Striploin Steak

(10oz. AAA Striploin Steak grilled to preference)
*Chefs Recommendation - **Medium**
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled Atlantic Salmon

(Fillet Salmon Fillet topped with orange lemon butter sauce)
Served with Seasonal Mixed Vegetables and Roasted 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

Bringing own Cake. Cake Cutting Fee \$2.00 Extra Per Person

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\$62.00 Dinner Set Menu

Hors D'Oeuvres

Combination of Traditional Style Tomato Basil Bruschetta and Tuscan Olive Tapenade Bruschetta on Fresh Italian Crostini Bread

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Calamari Fritti Lightly seasoned, dusted with flour, deep fried Calamari served with a Chipotle Aioli

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

½ Ravioli Cheese Rose & ½ Radicchio & Parmigiano Risotto

Secondi

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

Grilled North Atlantic Salmon

(Topped with Mandarin Orange Lemon Butter White Wine Sauce)

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

Spigola (Mediterranean Seabass)

**Option – Whole Fish or Deboned*

(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 topped with Peppercorn Brandy Cream Sauce)

**Chefs Recommendation - Medium*

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****

****Bringing own Cake. Cake Cutting Fee \$2.00 Extra Per Person****

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\$75.00 Dinner Set Menu

Hors D'Oeuvres

Combination of Traditional Style Tomato Basil Bruschetta and Tuscan Olive Tapenade Bruschetta on Fresh Italian Crostini Bread

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Pane Arostito Rosemary Olive Oil Infused Vienna Bread oven baked to perfection light dash of sea salt

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

½ Ravioli Cheese Rose & ½ Radicchio & Parmigiano Risotto

Secondi

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

French Cut Veal Chop

(10-12oz. French Cut Veal Chop Fine Herb Marinated Grilled to Preference topped with Peppercorn Brandy Cream Sauce)

**Chefs Recommendation - Medium*

Served with Seasonal Mixed Vegetables and Potatoes

Grilled North Atlantic Salmon

(Topped with Mandarin Orange Lemon Butter White Wine Sauce)

Served with Seasonal Mixed Vegetables and Potatoes

Spigola (Mediterranean Seabass)

**Option – Whole Fish or Deboned*

(Spigola Fillet Grilled Naturally with Fine Italian Herbs Light Drizzle of Cold Pressed Extra Virgin Olive Oil)

Served with Mixed Vegetables and Potatoes

Lamb Chops

(Grilled marinated New Zealand Lamb grilled to preference)

**Chefs Recommendation - Medium*

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Pesce

Frittura di Pesce

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

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

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!!!

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