PRIVATE PARTIES

The perfect place to host your guests.
Canelli's offers a casual atmosphere, and a customizable menu for a private party or catering.

Email: info@canellis.ca
Phone: 905.457.0099
website: www.canellis.ca
Located at 252 Queen St E, Brampton, ON, L6V 1C1
Major Intersection: Queen St & Kennedy Rd

CANELLI'S
ITALIAN EATERY

LUNCH MENU 'A'

$23 per guest plus taxes and 18% gratuity

Soft Drinks, Coffee or Tea included

STARTER

Choice of one:

ZUPPA DI GIORNO

"Soup of the day"

Or

MISTA SALAD

"Organic mixed baby greens in homemade red wine vinaigrette dressing"

Or

CEASER SALAD

MAIN COURSE

Choice of one:

GRILLED DELI STEAK SANDWICH

Open face NY Striploin sandwich, topped with sautéed mushrooms and onions.

Or

PASTA BELLISIMO

Pappardelle, Portobello mushrooms, garlic, fresh herbs in sherry oyster cream sauce and topped with grilled chicken

DESSERT

Homemade Tiramisu

CANELLI'S
ITALIAN EATERY

LUNCH MENU 'B'

$18 per guest plus taxes and 18% gratuity

Soft Drinks, Coffee or Tea included

STARTER

Choice of one:

ZUPPA DI GIORNO

"Soup of the day"

Or

MISTA SALAD

"Organic mixed baby greens in homemade red wine vinaigrette dressing"

Or

CEASER SALAD

MAIN COURSE

Choice of one:

PESCE ALLA GRIGLIA

Grilled calamari, black tiger shrimp and jumbo scallops served over organic baby greens in sundried tomato vinaigrette.

Or

CHICKEN PARMIGIANA

Lightly breaded baked chicken cutlet with marinara sauce and mozzarella cheese. Served with penne Pomodoro.

CANELLI'S
ITALIAN EATERY

DINNER MENU 'A'

$28 per guest plus taxes and 18% gratuity

Soft Drinks, Coffee or Tea included

STARTER

Choice of one:

ZUPPA DI GIORNO

"Soup of the day"

Or

MISTA SALAD

"Organic mixed baby greens in homemade red wine vinaigrette dressing"

Or

CEASER SALAD

MAIN COURSE

Choice of one:

VEAL OR CHICKEN MARSALA

Pan seared veal scaloppini sautéed with mushrooms and sweet Marsala wine sauce,
Served with roasted herb potatoes and vegetables.

Or

LINGUINE PRIMAVERA

Olive oil, roasted garlic, seasonal vegetable with linguine noodle cooked Al Dente.

DESSERT

Homemade Tiramisu

CANELLI'S
ITALIAN EATERY

DINNER MENU 'B'

$30 per guest plus taxes and 18% gratuity

Soft Drinks, Coffee or Tea included

1ST COURSE

Choice of one:

ZUPPA DI GIORNO

"Soup of the day"

Or

MISTA SALAD

"Organic mixed baby greens with a red wine vinaigrette"

Or

CEASER SALAD

2ND COURSE

PENNE POMODORO

3RD COURSE

VEAL OR CHICKEN PARMIGIANA

Baked breaded veal or chicken cutlet
Served with herb roasted potatoes and seasonal vegetables.

DESSERT

Homemade Tiramisu

CANELLI'S
ITALIAN EATERY

DINNER MENU 'C

$37 per guest plus taxes and 18% gratuity

Soft Drinks, Coffee or Tea included

1ST COURSE

Choice of one:

ZUPPA DI GIORNO

"Soup of the day"

Or

MISTA SALAD

"Organic mixed baby greens with a red wine vinaigrette"

Or

CEASER SALAD

2ND COURSE

PENNE POMODORO

3RD COURSE

SALMON PICATTA

Pan seared Pacific Salmon finished in a Picatta sauce.

Or

SURF & TURF

6*oz* NY STRIP topped with Tiger Shrimp, cooked to perfection.
Served with herb roasted potatoes and seasonal vegetables.

DESSERT

Homemade Tiramisu