



SOCIAL EVENTS



Starting at \$75/person

Antipasto Bar

Assorted salads to include Greek salad, Chickpea salad and Caprese salad. Savoury antipasto items include assorted marinated olives, mushrooms sott'olio, Hummus, Tapenade and grilled vegetable platter consisting of sweet bell peppers, zucchini and eggplant. Assorted cheeses and cured meats including freshly sliced prosciutto accompanied with freshly baked breads and Focaccia

Served Dinner Menu

Duo of Pasta

Penne al Sugo (plum tomato and fresh basil sauce)
Agnolotti di Ricotta alla Panna (white cream sauce)

Duo Main Entree

Pan seared Breast of Chicken served in a Porcini mushroom sauce
Slow cooked, Sliced roast beef au jus accompanied with roasted potatoes and a medley of vegetables

Dessert

Tiramisu with Creme Fraiche and served on a decadent chocolate sauce
Coffee/Tea/Espresso
Ask your sales professional for customized menu options.

ENHANCEMENTS:

Soft Bar @ \$5 per person includes bottled flat and carbonated water

Deluxe Open Bar @ \$22 per person

Premium Open Bar @ \$26 per person includes unlimited bottles of wine on tables

Sweet & Savoury Stations (3 Standard stations at \$16 or 2 Premium at \$16 per person)

