



SOCIAL Events

Weekdays | Fri & Sun | Sat

ANTIPASTO BAR DELUXE:

Assorted imported and domestic cheeses garnished with seedless grapes and figs. Greek village salad, chickpea salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats including freshly sliced prosciutto. Norwegian smoked salmon, seafood salad, mussels alla marinara, Italian sausage with sautéed peppers and onions. Accompanied with freshly baked breads and Mediterranean spreads.

SERVED DINNER MENU OR BUFFET DINNER:

DUO OF PASTA:

Penne al Suo (Plum tomato and fresh basil sauce)
Agnolotti di Ricotta alla Panna [Cream sauce]

DUO MAIN ENTRÉE:

Supreme Breast of Chicken in a Rosemary infused jus
Veal Scaloppini served in a Marsala Mushroom Sauce
Served with roast potatoes and a medley of vegetables

DESSERT:

Tiramisu or New York Cheesecake or Crepe Gelato
Drizzled with a decadent chocolate sauce

ENHANCEMENTS:

SOFT BAR

(Assorted juices, soft drinks and espresso)

PREMIUM OPEN BAR

LATE NIGHT SWEET OR SAVOURY STATIONS

(ask your sales consultant)

Above pricing is subject to 13% HST

Speak to a sales consultant about menu customization

Minimum Numbers Apply