



2020 DINNER MENUS



SICILIAN PLATED DINNER

Insalata

Crisp Romaine Lettuce, Focaccia Croutons, Cured Prosciutto and Creamy, House-Made Caesar Salad Dressing

Entrée

Group Choice of Two Entrees

Entrée choices must accompany final rooming list.

All entrées served with Toasted Garlic Bread

The Meatball & Spaghetti

Lamb & Beef Meatballs served on top of Spaghetti Noodles with Roasted Italian Vegetables and our house Marinara Sauce. Finished with Shredded Asiago Cheese

Chicken & Bacon Alfredo

Double-Smoked Bacon, Pulled Rotisserie Chicken with Broccoli in a Rich Creamy Alfredo Sauce Served over Fusilli Pasta

Lasagne Al Forno

Layered with Beef, Roasted Vegetables and our In-House Marinara Topped off with Mozzarella and Cheddar Cheese and Baked to Perfection

Veggie Option:

All Veggie 'Beyond Meat' Meatballs & Spaghetti

All Veggie 'Beyond Meat' Meatballs served on top of Spaghetti Noodles with Roasted Italian Vegetables and our house Marinara Sauce. Finished with Shredded Asiago Cheese

Dessert

Chef's choice of Cheesecake

Coffee & Tea

\$32.00 per person

Please add 18% gratuity and 5% GST.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of the signing of the final BEO

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan



2020 DINNER MENUS



DOLCE VITA PLATED DINNER

Insalata

Crisp Romaine Lettuce, Focaccia Croutons, Cured Prosciutto & Creamy, House-made Caesar Salad Dressing

Zuppa

Chef's Daily Soup Creation, Prepared Using Fresh Ingredients

Entrée

Group Choice of Two Entrees

Entrée choices must accompany final rooming list

Tuscan Rubbed Alberta Ribeye

AAA Angus Beef, Spiced and Grilled to Medium

Finished with Red Wine au jus Served with Rosemary Baby Potatoes & Seasonal Vegetables

Herb-crust Rotisserie Chicken

Half Rotisserie Chicken

Topped with Chicken Gravy. Served with Parmesan Mashed Potatoes & Seasonal Vegetables

Vegan BBQ Loaf

Chickpeas and Lentils brushed with a Sweet BBQ Sauce and Oven Baked. Served atop of Roasted Rosemary Baby Potatoes and Seasonal Vegetables.

Grilled Atlantic Salmon

Brushed with Maple Glaze. Served with Rosemary Baby Potatoes & Seasonal Vegetables

Rotisserie Pork Loin

Finished with a Honey Citrus Glaze. Served with Parmesan Mashed Potatoes & Seasonal Vegetables

Dessert

Tiramisu

Coffee & Tea

\$50.00 per person

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TUSCAN PLATED DINNER

Zuppa

Prepared daily using fresh ingredients

Insalata

Tender Mixed Greens, Tomatoes and Cucumbers tossed in a Mango Vinaigrette

Entrée

(Group choice of two entrees)

Lamb Shank

With Sweet Marsala Caramelized Onion Demi Glaze
Served with Parmesan Mashed Potatoes & Seasonal Vegetables

Maple Glazed Salmon

Served with roasted Rosemary Baby Potatoes & Seasonal Vegetables

Rotisserie Pork Loin

Finished with honey Orange Glaze
Served with Parmesan Mashed Potatoes & Seasonal Vegetables

Chicken Parmesan

Crusted with Italian Herbs and Bread Crumbs, Baked with House Marinara and Mozzarella.
Served with Spaghetti & Seasonal Vegetables

Dessert

Tiramisu
Coffee or Tea

\$46.00 per person

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2020 DINNER MENUS



MEDITERRANEAN ROTISSERIE BUFFET DINNER

Minimum of 24 guests

Assorted Fresh Breads & Rolls
Warm Pasta Salad
Tender Green House Salad
Garlic Mashed Potatoes
Fresh Seasonal Vegetables

ENTRÉE

Group Choice of Two

Maple-Glazed Atlantic Salmon

Eggplant Parmesan

Pasta Primavera

AAA Alberta Prime Rib & Au Jus

Slow-Roasted Rotisserie Carved

Herb-Crusted Rotisserie Chicken

Slow-Roasted Rotisserie Carved

Tender Pork Loin with Citrus Glaze

Slow-Roasted Rotisserie Carved

Spring Leg of Lamb with Grainy Mustard Demi-Glace

Slow-Roasted Rotisserie Carved

DESSERT

Chef's Selection of Mini Cheesecakes & Dessert Squares
Coffee or Tea

\$48.00 per person

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2020 DINNER MENUS



ITALIAN PIZZA & PASTA BUFFET DINNER

Minimum of 10 guests

Crisp and Creamy Caesar Salad
Chilled Italian Pasta Salad
Fresh Garlic Toast
Chilled House Made Bruschetta
Selection of In-House Made, Hand-Tossed Pizza

Choice of our Specialty Pastas

Pasta Primavera with Pesto

Chicken & Bacon Alfredo

Spaghetti Bolognese

Vegetarian Lasagne

Beef Lasagne

Finish with Chef's Selection of Mini Cheesecakes & Dessert Squares
Locally Sourced Coffee or Tea

One Pasta Entrée Choice
\$36.00 per person

Two Pasta Entrée Choices
\$41.00 per person

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