



MENU SELECTIONS

Antipasti & Hors D'oeuvres

SEAFOOD

- Baby greens wrapped with atlantic smoked salmon
- Coconut shrimp
- Atlantic smoked salmon & goat cheese on a crispette
- Charred octopus & calamari with fennel, green onion & garbanzo beans
- Poached tiger shrimp with cocktail sauce
- Braised octopus with avocado & mascarpone mousse on herbed crisps
- Tempura shrimp with sweet chili thai sauce
- Cajun-spiced shrimp skewer
- Ahi tuna tartare on a cucumber wheel

MEAT

- Parma prosciutto wrapped fiore di latte with shaved asiago
- Domestic & imported cheese & salumi board with rosemary taralli
- Grilled figs & basil leaf wrapped in parma prosciutto
- Home-made bbq-glazed polpetti
- Chicken drumlets & wings
- Jerk chicken satays with a cool cucumber dipping sauce
- Blackened chicken on flatbread with grilled mango salsa
- Barese sausage antipasto with charred onion, fennel & chick peas
- Basil marinated bocconcini wrapped with prosciutto
- Black olive tapenade on toast with smoked chicken
- Cajun chicken & pineapple skewer
- Cubed chorizo & cheese skewer
- Roasted pork sausage bites
- Shaved roast beef on rye with pommery mustard
- Grilled lamb spiducci
- Mini pulled beef sliders with chipotle coleslaw
- Portobellini mushrooms stuffed with veal tenderloin & taleggio cheese

VEGETABLE

- Grilled seasonal vegetables with aged balsamic
- Tuscan bean & beet medley
- Medley of marinated olives
- Seared polenta with oven-roasted red peppers
- Panfried polenta with grilled radicchio
- Mediterranean spreads: black olive, hummus, sundried tomato & eggplant
- Vine-ripened tomato bruschetta on herbed crisps
- Vegetable springrolls with a plum dipping sauce
- Wild mushroom crostini
- Grilled asparagus & cremini mushroom antipasto with bacon vinaigrette
- Grilled vegetable & balsamic marinated bocconcino skewers
- Grape cherry & bocconcino skewers
- Sicilian vegetable caponata
- Rice balls stuffed with spinach & cheese

Salads & Side Dishes

- Quinoa & wheatberry salad with currants, cherry tomatoes, black beans & a lime vinaigrette
- Caesar salad with herbed croutons, bacon bits & parmigiano cheese
- Steamed vegetable medley with white wine & garlic
- Caprese salad with bocconcini, cherry tomatoes & fresh basil
- Sicilian salad with radicchio & blood red oranges
- Italian potato salad with shaved carrot, green onion & white vinegar
- Carrot & green bean almondine
- Sautéed rapini & carrot medley
- Hawaiian potato salad with tubetti, chopped egg, green onion & light mayonnaise
- Sautéed peas & mushrooms
- Fusilli with summer vegetables & basil pesto
- Caramelized corn salsa with cherry tomatoes, green onion & black beans
- Mini red potatoes with a pommery dijon dressing
- Rosemary & garlic roasted potatoes

- Mediterranean rice salad with sundried tomatoes, artichokes & kalamata olives
- Garlic sautéed baby bok choy
- Yellow beet salad with green beans & fresh parsley
- Yukon/sweet potato mash
- Baby greens with an aged balsamic dressing
- Mesclun greens with a fig dressing
- Greek salad with vine-ripened tomatoes, cucumber, red onion, green onion & feta cheese
- Baby kale salad with crumbled goat cheese
- Tri-colour fusilli pasta with asparagus, truffle & parmigiano cheese
- Mushroom bomba di riso

Secondi

- Penne mediterraneo: sundried tomatoes, black olives & artichokes
- Lobster mac'n cheese
- Squash agnolotti
- Mushroom ravioli
- Rigatoni a la vodka
- Fresh papardelle with a medley of mushrooms & black truffle sauce
- Penne pomodoro
- Orecchiette with pancetta & rapini with olive oil & garlic
- Orecchiette with sausage & red pepper sauce
- Meat/cheese cannelloni in fresh tomato or rosé sauce
- Baked penne with mozzarella & parmigiano cheese
- Rigatoni bolognese
- Gnocchi with a gorgonzola cream sauce
- Cheese/meat tortellini with a vodka tomato cream sauce
- Meat/vegetable/cheese & spinach lasagna
- Eggplant parmigiana

Entrée-Carne

- Peppercorn crusted roasted alberta beef tenderloin with a merlot jus
- Braised lamb shank on soft polenta
- Grilled new york striploin
- Roasted prime rib of beef
- Beef steakettes with a mushroom jus
- Slow roasted beef brisket
- Braised top sirloin of beef with a jus reduction
- New Orleans baby beef back ribs
- Miami-style shortribs
- Grilled australian lamb with a honey dijon, pistacchio crust
- Rosemary & garlic roasted lamb chops
- Veal parmigiana
- Sweetened soya glazed pork tenderloin
- Grilled italian sausage with caramelized onions on baked polenta
- Bollito misto with lentils & salsa rosso, salsa verde
- Osso buco with tomatoes, olives & gremolata
- Veal chop stuffed with scallops & mushroom
- Veal chop with a pomegranate jus
- Apricot-glazed ham with pineapple, cloves & grainy, dijon mustard

Entrée-Pollo

- Chicken suprême with a honey-dijon glaze
- Roasted chicken breast in a light lemon sauce
- Chicken parmigiana
- Stuffed chicken breast with parma prosciutto & asiago in a light cream sauce
- Chicken tenders in a hoisin honey garlic sauce
- Chicken paprikash
- Lemon-rubbed chicken legs & pieces with garlic & rosemary
- In-house de-boned & stuffed oven-roasted turkey
- Chicken/pork kabobs with tzatziki sauce & pita

Entrée-Pesce

- Grilled Atlantic salmon with a tomato, caper salsa
- Seared salmon with a wild mushroom, white bean ragout & merlot sauce
- Grilled chilean sea bass with mango salsa
- Fried calamari & shrimp
- Zuppa di pesce with shrimp, calamari, scallops, mussels & clams braised in a white wine tomato broth
- Crawfish boil with sausage, corn, onions & mini red potatoes
- Grilled orata with a tomato coulis, seared fennel & micro-greens
- Jumbo shrimp with chorizo sausage & peppers
- Deep-fried Atlantic cod with chili flakes