

	SM TRAY	LRG TRAY
SALADS	(SERVES 12)	(SERVES 24)
California Mix: Mixed greens with sliced tomato, cucumber, served with an olive oil and balsamic vinaigrette	\$45.00	\$75.00
Spring Mix Salad: Mixed greens with spanish onions and julienne carrots served with an olive oil and balsamic vinaigrette	\$48.00	\$80.00
Supreme Salad: Radicchio, belgian endives, red leaf lettuce, cucumbers, dried cranberries served with an olive oil and balsamic vinaigrette	\$48.00	\$80.00
Greek Salad: Lettuce, feta cheese, kalamata olives, tomatoes, oregano & green peppers served with an olive oil and balsamic vinaigrette	\$55.00	\$95.00
Caesar Salad: Romaine lettuce, croutons, bacon bits & parmigiano cheese served with a caesar dressing	\$55.00	\$95.00
Village Salad: Cucumbers, feta cheese, kalamata olives, spanish onion, tomatoes, oregano & green peppers served with an olive oil and balsamic vinaigrette	\$55.00	\$95.00
(All salad dressings are on the side)		
ANTIPASTO AND APPETIZERS	(SERVES 12)	(SERVES 24)
Antipasto Italiano: Sopressata, Hot Capicollo, Salami, Provolone Cheese, Black Olives and Sundried Tomatoes	\$55.00	\$90.00
Antipasto Primavera: Prosciutto, bocconcini cheese, marinated mushrooms, grilled eggplant, grilled zucchini and black olives	\$55.00	\$90.00
Vegetarian Antipasto: Grilled eggplant, grilled zucchini, roasted peppers, bocconcini cheese, sundried tomatoes, black olives	\$55.00	\$90.00
Supreme Antipasto: Seafood Salad, prosciutto, bocconcini and tomato, roasted peppers, grilled eggplant, grilled zucchini, black olives, marinated mushrooms	\$75.00	\$135.00
Deli and Cheese: An assortment of deli meats to include salami, mortadella, roast beef and turkey along with sliced provolone and swiss	\$85.00	\$150.00
Traditional Cheese Platter: An assortment of cheeses to include mozzarella, aged cheddar and marble accompanied with assorted crackers and grapes	\$85.00	\$150.00
Gourmet Cheese Platter: An assortment of cheeses to include brie, blue, oka, parmeggiano accompanied with assorted crackers and grapes	\$100.00	\$180.00
Deluxe Relish Tray: A selection of crudite with dip, feta cheese, kalamata olives and pickles	\$28.00	\$50.00
Bruschetta: Sliced french loaf topped with diced tomato, garlic and pamesian cheese (24pcs and 48 pcs)	\$18.00	\$30.00
Steamed Mussels: Steamed mussels served in a spicy tomato broth	\$55.00	\$100.00
Frutta di Mare: Marinated seafood served with lemon wedges (sm 3lbs, lrg 6lbs)	\$100.00	\$180.00
Shrimp Cocktail: Served with a classic cocktail sauce (3 pcs per person)	\$78.00	\$145.00



FRESH PASTA

	(SERVES 12)	(SERVES 24)
Penne- Served in a plum tomato and fresh garden basil sauce	\$60.00	\$110.00
Casareccia- Homemade braided noodle in a plum tomato and fresh garden basil sauce	\$60.00	\$110.00
Penne Vodka- Flambeed with vodka and served in a tomato cream sauce	\$65.00	\$120.00
Farfalle Primavera- Bowtie pasta with a medley of vegetables in an oil and garlic sauce	\$65.00	\$120.00

STUFFED PASTA

Tortellini- Stuffed with ricotta cheese in a tomato cream sauce	\$75.00	\$135.00
Rotolo- Pasta rolled with ricotta cheese and spinach in cream sauce (sm 12 pcs, lrg 24 pcs)	\$80.00	\$145.00
Agnelloti - Half moon pasta stuffed with ricotta cheese and spinach in a cream sauce	\$75.00	\$135.00
Ravioli- Meat or cheese filled in a tomato or cream sauce	\$75.00	\$135.00
Lasagna- Pasta sheets layered with mozzarella cheese and a tomato meat sauce	\$125 a tray (18pcs)	
Canelloni- Meat filled pasta shells in a tomato and basil sauce (sm 12pcs, lrg 24 pcs)	\$75.00	\$135.00
Manicotti- Cheese filled pasta shells in a cream sauce (sm 12pcs, lrg 24 pcs)	\$75.00	\$135.00

PASTA SAUCES

	1 litre	2 litres
ALFREDO- Parmesean Cream sauce	\$25.00	\$45.00
TOMATO / BASIL- Plum tomato and fresh garden basil sauce	\$25.00	\$45.00
ROSE- Tomato cream sauce	\$25.00	\$45.00
BOLOGNESE- Plum tomato and fresh garden basil sauce with minced meat	\$30.00	\$50.00
VODKA- Tomato cream sauce with vodka	\$30.00	\$50.00

RISOTTO

Wild Mushroom Risotto	\$60.00	\$110.00
Asparagus Risotto	\$60.00	\$110.00
Butternut squash Risotto	\$35.00	\$85.00
Saffron Risotto	\$35.00	\$85.00
Wild Mushroom and Panchetta Risotto	\$70.00	\$125.00
Wild Mushroom and Asparagus Risotto	\$70.00	\$125.00
Arugola and Spinach Risotto	\$70.00	\$125.00

(pasta's and risotto's served with parmejianno cheese and chili flakes on the side)



MAIN ENTRÉES

CHICKEN

	(12 PIECES)	(24 PIECES)
Chicken Breast- Grilled breast of chicken in a white wine mushrooms sauce	\$100.00	\$185.00
Chicken Teriyaki- Marinated chicken breast with a seasoned soy & teriyaki glaze	\$100.00	\$185.00
Chicken Scallopini- Lightly floured and sauteed, served in a mushroom gravy	\$100.00	\$185.00
Chicken Parmigianna- Breaded and topped with mozzarella cheese	\$100.00	\$185.00
Chicken Supreme- Breast of chicken served in a white wine mushroom sauce	\$110.00	\$200.00
Chicken Cordon Bleu- Butterflied breast of chicken stuffed with Ham & Swiss Cheese	\$110.00	\$200.00
Stuffed Chicken Supreme- Stuffed with roasted red peppers and goat cheese	\$120.00	\$220.00
Oven Roasted Turkey (pre carved)- Sliced turkey in a homestyle gravy	\$120.00	\$220.00

VEAL

Veal Scallopini- Scalloped veal floured and sauteed, served in a mushroom gravy	\$100.00	\$185.00
Veal Marsalla- Tenderized veal cooked in a sweet red wine sauce	\$100.00	\$185.00
Veal Picatta- Tenderized veal dipped in egg, fried with white wine and lemon	\$100.00	\$185.00
Veal Parmigianna- Tenderized veal, breaded and topped with mozzarella cheese	\$100.00	\$185.00
Veal Sorrentina- Lightly floured, topped with eggplant and mozzarella cheese	\$110.00	\$200.00
Veal alla Romana- Sautéed and rolled with Prosciutto & Sage in a white wine sauce	\$110.00	\$200.00
Veal Roast- Sliced and topped with a peppercorn sauce	\$110.00	\$200.00

BEEF

Roast Beef- Sliced and served with in au jus gravy and horseradish	\$100.00	\$185.00
Beef Bourginion- Served with pearl onions, mushrooms served in a cognac gravy	\$100.00	\$185.00
Beef Stir Fry- Sliced beef served with market fresh vegetables in a light teriyaki glaze	\$100.00	\$185.00

Fish

Filet of Sole - Filet breaded & sautéed and served with a wedge of Lemon	\$120.00	\$220.00
Atlantic Salmon- Served in a teriyaki marinade (5oz pcs)	\$200.00	\$375.00
Fried Seafood Medley- An assortment of fried seafood to include, jumbo Shrimp, Calamari and Filet of Sole with lemon wedges	\$200.00	\$375.00
Lobster Tails (3 oz.)- Served in a buerre blanc	\$250.00	\$480.00
Steamed Seafood Medley- Lobster, crab legs, shrimp, calamari and filet of sole in a light tomato broth (sm 10-12 or lrg 24-30)	\$310.00	\$575.00

VEGETARIAN

	(12 PIECES)	(24 PIECES)
Eggplant Parmigianna	\$80.00	\$150.00
Vegetable Lasagna		\$120 a tray (18pcs)

SIDES

	(SERVES 12)	(SERVES 24)
House roasted potato wedges	\$30.00	\$50.00
Mini red roasted potatoes	\$30.00	\$50.00
Market fresh vegetable medley	\$45.00	\$75.00
Sliced mushrooms and peas	\$30.00	\$50.00
Sliced peppers and onions	\$30.00	\$50.00
String beans and baby carrots	\$30.00	\$50.00
Wild and Basmati rice	\$40.00	\$70.00
Vegetable couscous	\$40.00	\$70.00
Rapini	\$45.00	\$80.00
Asparagus spears	\$45.00	\$80.00
Stuffed peppers- stuffed with vegetables and rice	\$5.75 ea (minimum 6 pieces)	
Rice Balls	\$4.75 ea (minimum 6 pieces)	

EXTRAS

Italian Sausages- Mild or Hot Italian Sausage	\$5.25 ea (minimum 12 pieces)
Roasted Lamb- with herbs and mint leaf	\$6.75 ea (minimum 12 pieces)
Tripe- served in a light tomato broth	\$11.99 per LB (min 10 LBS)
Porchetta - Oven roasted porchetta served with hot banana peppers	\$14.99 per LB (min 20 LBS)
Bread- Assorted multigrain and white flour rolls with butter packets	\$6.00 per dozen

FRUIT AND PASTRIES

Pastries- An assortment of mini French and Italian pastries	\$30.00 per dozen
Cookies and Brownies- Chocolate chip, macadamia cookies and chocolate brownies	\$30.00 per dozen
Cheesecake (12 inch round)- Strawberry, lemon or chocolate	\$30.00 each
Fresh Fruit Platter- Sliced seasonal fresh fruit	\$65.00 \$120.00
Fresh Fruit Salad- Seasonal fresh fruit medley	\$40.00 \$70.00

RENTALS AND STAFFING

CHAFFING DISH WITH 2 BURNERS	\$30.00 ea
CARVERY LAMPS	\$30.00 ea
PLACE SETTING- Fork, knife, 2 dinner plates, side plate, coffee cup, saucer, teaspoon	\$7.00 per set
GLASSWARE- Champagne flute, water glass, wine glass	\$3.00 per set
LINEN- 60 inch round , assorted colours	\$15.00 each
Napkins- Linen napkins, assorted colours	\$1.50 each
Tables- 60 inch round tables, buffet tables, cruiser tables	\$30.00 ea
Chairs- Standard banquet chairs	\$10.00 per chair
Chivari chairs- Available in various colours with seat cushion	\$15.00 per chair

Please note: damage deposit is required for all rentals, minimum orders apply

STAFFING (not available on barter)

	Per hour (min 5 hours)
SERVERS	\$24.00
BARTENDERS	\$24.00
COOKS	\$32.00

** travel time is part of the labour fees

please note

For delivery there is a minimum charge of \$75.00

Taxes not included