



DINNER MENUS

SICILIAN PLATED DINNER MENU

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
or

Chicken & Bacon Alfredo

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

Lasagne Al Forno

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

Dessert

Chef's choice of Cheesecake

Coffee & Tea

\$26.00 per person

Please add 15% 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



TUSCAN PLATED DINNER MENU

Insalata

Tender mixed Greens, Tomatoes, Cucumbers and Onions tossed in our In-House Mango Vinaigrette

Entrée

Group Choice of Two Entrees

Entrée choices must accompany final rooming list

Spring Lamb Shank

*Served with Mint Demi-Glace, Parmesan Mashed Potato & Seasonal Vegetables
or*

Fresh Basa Filet

*Italian-Crumb Crusted White Fish, finished with Brown Butter Citrus Sauce
Served with Warm Orzo Pasta Salad & Seasonal Vegetables
or*

Chicken Parmesan

*Breaded, Oven- Baked Chicken Breast Smothered in Marinara & Mozzarella
Served with Spaghetti & Seasonal Vegetables*

Dessert

Chef's Choice Cheesecake

Coffee & Tea

\$37.00 per person

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DOLCE VITA PLATED DINNER MENU

Zuppa

Chef's Daily Soup Creation, Prepared Using Fresh Ingredients

Bruschetta on Fresh Focaccia Bread

Topped with Asiago Cheese and a Drizzle of Pesto Oil

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

or

Herb-crusting Rotisserie Chicken

Selection of White and Dark Meat Rotisserie Chicken

Topped with Mediterranean Compote

Served with Parmesan Mashed Potatoes & Seasonal Vegetables

or

Grilled Atlantic Salmon

Brushed with Maple Glaze

Served with Rosemary Baby Potatoes & Seasonal Vegetables

or

Rotisserie Pork Loin

Finished with a Honey Citrus Glaze

Served with Parmesan Mashed Potatoes & Seasonal Vegetables

Dessert

Tiramisu

Coffee & Tea

\$43.00 per person

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MEDITERRANEAN ROTISSERIE BUFFET DINNER

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

*Choose from our Slow-Roasted Rotisserie Selections
AAA Alberta Prime Rib & Au Jus*

Herb-Crusted Rotisserie Chicken

Tender Pork Loin with Citrus Glaze

*Spring Leg of Lamb with Mint Demi-Glace
or*

Maple-Glazed Atlantic Salmon

Eggplant Parmesan

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

*Two Entrée Choices
\$37.00 per person*

*Three Entrée Choices
\$43.00 per person*

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ITALIAN PIZZA & PASTA BUFFET DINNER

Crisp and Creamy Caesar Salad
Chilled Italian Pasta Salad
Fresh Garlic Toast
Chilled House Made Bruschetta
Chef's Choice of a Selection of Hand-Tossed Pizzas (2 slices per person)

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

\$32.00 per person

Two Pasta Entrée Choices

\$37.00 per person

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