



Sicilian Dinner

Group starter / Individual entrée selection / Dessert

Starter

Tender Green Salad with garden vegetables and mango vinaigrette

Entrée

Spaghetti & Meatballs

Lamb & beef meatballs served over spaghetti noodles with our in-house made Italian sweet basil marinara sauce. Finished with shredded asiago cheese

Chicken Parmesan / Eggplant Parmesan

Oven baked chicken breast OR eggplant smothered in our house made marinara sauce & topped with mozzarella, then baked to perfection, served with spaghetti

Oven Baked Lasagne Bolognese / Garden Vegetable Lasagna Bolognese

Beef and roasted vegetables OR Roasted peppers, zucchini, portobello mushrooms, eggplant, tomatoes, onions and baby spinach in our in-house marinara, then topped off with mozzarella and cheddar cheese

Pizza

Margherita – Diced tomatoes, mixed herbs, and mozzarella cheese on a marinara base

The Gardener – Peppers, zucchini, mushrooms, eggplant, tomatoes, and onions with mozzarella and feta

Capone – House-made lamb & beef meatballs, peppers, mushrooms, and red onions with mozzarella

Dessert

Cheesecake of the day

Coffee or Tea

Soft Drinks

\$40 per person

Please add 18% gratuity and 5% GST to above prices.

Individual entrée choices due 14 days prior



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

The Meatball is proud to offer a wide selection of gluten free and dairy free pizza and pasta.

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.

Flexibility in entrée choice selection timelines to be confirmed upon booking.



Tuscan Plated Dinner

Group choice of 1 starter / Group choice of 2 entrees with Individual entrée selection / Dessert

Starter

Tender Green Salad with garden vegetables and Italian vinaigrette

Or

Creamy Tomato & Basil Soup

Entrée

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

Lamb Shank

Served with parmesan mashed potatoes & seasonal vegetables in a sweet marsala caramelized onion demi glaze

Chicken Parmesan / Eggplant Parmesan

Oven baked chicken breast OR eggplant smothered in our house made marinara sauce & topped with mozzarella, then baked to perfection, served with spaghetti

Dessert

Tiramisu

Coffee or Tea

Soft Drinks

\$50 per person

Please add 18% gratuity and 5% GST to above prices.

Individual entrée choices due 14 days prior



Mediterranean Rotisserie Buffet

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

Entrée Group choice of two

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-Glaze Slow-roasted rotisserie carved

Dessert

Chef's selection of mini cheesecakes & dessert squares, tea & coffee

\$55 per person

Please add 18% gratuity and 5% GST to above prices.

Minimum 24 guests with menu choices due 14 days prior

Italian Pizza & Pasta Buffet

Crisp and Creamy Caesar Salad, Chilled Italian Pasta Salad, Garlic Toast, Chilled House Made Bruschetta

Chefs Selection of In-House Made, Hand-Tossed Pizza

Pasta

Pasta Primavera with Pesto

Chicken & Bacon Alfredo

Spaghetti Bolognese

Vegetarian Lasagne

Beef Lasagne

Dessert

Chef's selection of mini cheesecakes & dessert squares, tea & coffee

\$38 per person – 1 pasta entrée / **\$45** per person - 2 pasta entrées

Please add 18% gratuity and 5% GST to above prices.

Minimum 10 guests with menu choices due 14 days prior