



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

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

Add **\$5** per Pizza for Gluten Free

Add **\$3** per Pizza for Dairy Free Cheese



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

Eggplant smothered in our house made marinara sauce & topped with mozzarella, then baked to perfection

Pasta Primavera

Roasted eggplant, onions, bell peppers, zucchini, field mushroom and spinach tossed in basil pesto cream sauce and topped with feta cheese

AAA Alberta Prime Rib & Au Jus

28 day aged rubbed prime rib is slow roasted to medium and served with a red wine pan drippings demi glaze

Herb-Crusted Rotisserie Chicken

Our Italian herb crusted rotisserie chicken is cooked on our spits and cut into sections and served with a chicken gravy

Tender Pork Loin

Canadian tender pork loin on a rotisserie spit and served with a citrus glaze

Spring Leg of Lamb

New Zealand boneless leg of lamb slow roasted on our rotisserie. Served with grainy mustard demi-glaze

Dessert

Chef's selection of mini cheesecakes & dessert squares

Coffee or Tea

\$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
Add **\$5.00** per Pizza for Gluten Free
Add **\$3.00** per Pizza for Dairy Free Cheese

Pasta Entree

Pasta Primavera with Pesto

Roasted eggplant, onions, bell peppers, zucchini, field mushroom and spinach tossed in basil pesto cream sauce and topped with feta cheese

Chicken & Bacon Alfredo

Rotisserie chicken, maple smoked bacon bits and broccoli bites tossed in a creamy alfredo sauce and served over cavatappi noodles and topped with spring onions and asiago cheese.

Spaghetti Bolognese

Sweet basil marinara tossed with minced beef and spaghetti. Topped with asiago cheese and fresh herbs.

Vegetarian Lasagne

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

Beef Lasagne

Beef and roasted vegetables in our in-house marinara, then topped off with mozzarella and cheddar cheese

Dessert

Chef's selection of mini cheesecakes & dessert squares

Coffee or Tea

\$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

