

# SICILIAN DINNER



## INCLUSIONS

**\$49 per person**

Chef's choice of salad

Individual choice of entree or pizza

Chef's choice of dessert

Soft drinks

Coffee or tea

## STARTER

### TENDER GREEN SALAD

With garden vegetables and honey vinaigrette

## ENTREE

### SPAGHETTI & MEATBALLS

Lamb & beef meatballs, spaghetti noodles,  
house-made marinara sauce, asiago cheese

### CHICKEN PARMESAN / EGGPLANT PARMESAN

Oven baked chicken breast or eggplant, spaghetti,  
house-made marinara sauce, mozzarella ✓

### BEEF LASAGNA / THREE CHEESE LASAGNA

Beef bolognese or three cheese and spinach lasagna,  
house-made marinara sauce

## PIZZA

### MARGHERITA

Diced tomatoes, mixed herbs, mozzarella cheese,  
marinara base

### LA VITA

Chorizo sausage, honey-glazed ham, smoked bacon,  
mozzarella, marinara base

### GENOVESE

Spiced chicken, spinach, tomato, red onion,  
goat cheese, mozzarella, roasted garlic, marinara  
base, basil pesto

**Add gluten free crust \$5 per pizza**

**Add dairy free cheese \$3 per pizza**

## DESSERT

Cheesecake

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

Choices due 14 days prior.

## DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

# TUSCAN PLATED DINNER



## INCLUSIONS

**\$60 per person**

Group choice of one starter

Individual entree choice

Chef's choice of dessert

Soft drinks

Coffee or tea

## STARTER

### TENDER GREEN SALAD

With garden vegetables and honey vinaigrette

**OR**

### CREAMY TOMATO & BASIL SOUP

## ENTREE

### TUSCAN RUBBED ALBERTA RIBEYE

AAA Angus beef spiced and grilled to **medium**, red wine au jus, rosemary baby potatoes, seasonal vegetables

### LAMB SHANK

Rustic mashed potatoes, seasonal vegetables, sweet marsala caramelized onion demi glaze **GF**

### CHICKEN PARMESAN / EGGPLANT PARMESAN

Oven baked chicken breast or eggplant, spaghetti, house-made marinara sauce, mozzarella **V**

## DESSERT

Tiramisu

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

Individual entrée choices due 14 days prior.

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# MEDITERRANEAN ROTISSERIE BUFFET



## INCLUSIONS

**\$69 per person**

Assorted fresh breads & rolls  
Group choice of 2 entrees  
Warm pasta salad  
Tender green house salad  
Garlic mashed potatoes  
Fresh seasonal vegetables  
Coffee or tea

## ENTREE

Group choice of 2 entrees

### EGGPLANT PARMESAN

Eggplant, spaghetti, house-made marinara sauce, mozzarella ✓

### PASTA PRIMAVERA

Roasted eggplant, onions, bell peppers, zucchini, field mushroom, spinach, basil pesto cream sauce, feta cheese

### AAA ALBERTA PRIME RIB & AU JUS

28 day aged rubbed prime rib slow roasted to **medium**, red wine pan drippings demi glaze

### HERB-CRUSTED CHICKEN

Oven roasted Italian herb crusted chicken, chicken gravy

### TENDER PORK LOIN

Oven roasted Canadian tender pork loin, citrus glaze

### SPRING LEG OF LAMB

New Zealand boneless leg of lamb slow roasted to medium, grainy mustard demi-glaze

## DESSERT

Chef's selection of mini cheesecakes and dessert squares

Please add 18% gratuity and 5% GST to above prices.  
Minimum 24 guests with menu choices due 14 days prior

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GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.