ENTREES

ALL ENTREES SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, CHOICE OF MASHED POTATO OR WILD RICE, AND COFFEE
SERVED INDIVIDUALLY OR SHARE STYLE • **MINIMUM OF 24 PEOPLE PER ITEM**

CHICKEN	5OZ	7.5OZ
Parmesan Chicken • red sauce, provolone, parmesan, panko	**$18**	**$21**
Marsala Chicken • marsala wine and cream	**$18**	**$21**
Teriyaki Chicken • teriyaki glaze	**$18**	**$21**
BBQ Chicken • grilled, inhouse bbq sauce	**$18**	**$21**
Chicken with Mushroom Sauce • cream, portabello	**$18**	**$21**
Chicken with Lemon Pan Sauce • lemon vinaigrette, cream	**$18**	**$21**

SEAFOOD	5OZ	7OZ
Teriyaki Salmon • teriyaki glaze	**$19**	**$23**
Salmon with Lemon Pan Sauce • arugula, gremolata	**$19**	**$23**
Garlic Prawns • lemon and garlic	**$21**	**$25**

BEEF	5OZ	7OZ
Short Rib Ragu • red sauce, shallots, wine	**$19**	**$23**
Sirloin Steak Sandwich • one preparation	**$19**	**$23**

VEGETARIAN		7OZ
Zucchini Parmesan • red sauce, provolone		**$18**
Vegetarian Lasagna • red sauce, ricotta, zucchini, mozza		**$18**
Teriyaki Tofu Stir Fry • tofu, teriyaki glaze, mixed vegetables		**$18**

PASTA • SERVED INDIVIDUALLY OR SHARE STYLE • **MINIMUM OF 24 PEOPLE PER ITEM** • **$18** PER PERSON

ALL PASTA ENTREES SERVED WITH FOCCACIA

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
Penne Carbonara • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Bolognese • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano
Penne Pesto Cream • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

ADD A COURSE (2 COURSE MEAL) **$5** PER PERSON • ADD A SALAD AND DESSERT (3 COURSES) **$8** PER PERSON
SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

SALAD

- Panzanella
- Caesar
- Orange Fennel
- Caprese
- Italian Table
- Greek Pasta
- Italian Roasted Vegetable
- Country Potato
- Asian Noodle

DESSERT

- Olive Oil Cake
- Tiramisu
- Gelato
- Seasonal Pie

PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT
SERVED WITH COFFEE • MINIMUM 24 PEOPLE

STUFFED CHICKEN • $32

Roulade • asparagus, prosciutto cippolini beurre blanc
Tuscan Garlic • roasted red pepper, prosciutto cotto, cream cheese, garlic sauce, panko
Sundried Tomato • spinach, sundried tomatoes, pesto cream, panko
Mediterranean • prosciutto, basil, feta cheese, panko, lemon pan
Punttanesca • spinach, olives, red pepper, mushrooms, red sauce, panko
Mushroom Ragu • portabella duxelles, mushroom cream, panko
Italian Sausage • Italian sausage, roasted tomatoes, asparagus, chicken jus
Cordon Bleu • prosciutto cotto, provolone, panko

BEEF • $30 5 OZ • $36 7 OZ

Honey Garlic Sirloin • honey, garlic, shallots
Peppercorn Sirloin • demi glaze, green peppercorn, onion, cream

BEEF TENDERLOIN • $38 5 OZ • $48 7 OZ

Citrus Bearnaise • hollandaise, tarragon, shallots, oranges
Deconstructed Wellington • puffed pastry, mushrooms, demi glaze, cream
Puttanesca and Cauliflower Puree • red sauce, olives, shallots, garlic
Demi Glaze • demi glaze
Burro Bianco • butter, wine, cipollini onions, shallots
Gorgonzola Crust and Port Jus • gorgonzola, au jus, port, shallots
Portobello Marsala Wine Sauce • mushrooms, marsala, cream, au jus, shallots
Prime Rib • demi glace • $42 8 OZ • $49 10 OZ

DUETS • $48

Tenderloin and Salmon • tenderloin prepared medium
Tenderloin and Prawns • tenderloin prepared medium
Tenderloin and Stuffed Chicken • tenderloin prepared medium
Chicken and Salmon
Chicken and Prawns
Prawns and Salmon

VEGETARIAN • $30

Vegetable Wellington • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
Falafel Stuffed Pepper • chickpea, zucchini, carrot, mushroom, garlic, basil
Stuffed Portabella • quinoa, bell pepper, butternut squash, tomato, grana padano, smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto

SALAD • CHOOSE 1
- Orange Fennel
- Italian Roasted Vegetable
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE 1
- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1
- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +10 PER PERSON
- Tuna Tartare
- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Beet Tartare
- Lobster and Crab Ravioli

DINNER BUFFETS

CLASSIC DINNER BUFFET • **$31 ½** PER PERSON

MINIMUM 35 PEOPLE

- **Artisan Bread and Butter**
- **Gourmet Salad** (CHOOSE 3)
- **Pickled Vegetable Tray**
- **Roasted Vegetables**
- **Classic Starch** (CHOOSE 1)
- **Main Entrée** (CHOOSE 2)
- **Seasonal Fresh Fruit**
- **Chef's Signature Selection of Desserts**
- **Coffee**

PRIME DINNER BUFFET • **$36** PER PERSON

MINIMUM 50 PEOPLE

- **Artisan Bread and Butter**
- **Gourmet Salad** (CHOOSE 4)
- **Pickled Vegetable Tray**
- **Deli Platter**
- **Roasted Vegetables**
- **Classic Starch** (CHOOSE 1)
- **Pasta Entrée** (CHOOSE 1)
- **Main Entrée** (CHOOSE 2)
- **Seasonal Fresh Fruit**
- **Chef's Signature Selection of Desserts**
- **Coffee**

CHICKEN

Chicken Parmigiana • red sauce and provolone
Marsala Chicken • marsala wine and cream
Teriyaki Chicken • teriyaki glaze
BBQ Chicken • grilled, inhouse bbq sauce
Chicken with Mushroom Sauce • cream, portabello
Chicken with Lemon Pan Sauce • lemon vinaigrette, cream
Hunter Style Chicken • mushrooms, onions, cream and jus
Citrus Chicken • red sauce, orange, gremolata, basil
Tandoori Chicken • tandoori spice, lemon, garlic
Butter Chicken • butter, cream, spices, garlic

BEEF

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
Roast Beef • with demi glaze (carved for groups >50)
Prime Beef • with demi glaze **+$7**

SEAFOOD

Teriyaki Salmon • soya sauce, onion, pineapple, brown sugar
Salmon with Lemon Pan Sauce • cream, wine, gremolata, arugula
Blackened Salmon with Fresh Fruit Salsa • blackening spice, assorted fruit salsa
Maple Dijon Glazed Salmon • maple syrup, dijon, onion, mayo
Garlic Lemon Prawns • garlic, wine, gremolata, butter, cream

PORK

Bacon Wrapped Pork Loin • with bacon jam or mushroom sauce
Slow Roasted Ham • with honey mustard glaze

VEGETARIAN

Zucchini Parmesan • red sauce, provolone
Vegetarian Lasagna
Teriyaki Tofu Stirfry • tofu, teriyaki glaze, mixed vegetables

PASTA

Penne Carbonara • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Pesto Cream • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SALAD

- Panzanella
- Italian Table
- Broccoli Waldorf
- Macaroni
- Caprese
- Italian Roasted Vegetable
- Greek Pasta
- Spinach (sweet or savory)
- Caesar
- Country Potato
- Asian Noodle
- Cucumber & Tomato

STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Jasmine Rice
- Wild Rice