

THE ROMANCE OF ITALY WEDDING

Traditional Antipasto Presentation

Selection of Grilled & Roasted Vegetables, Bocconcini Cheese, Marinated Olives,
Artichokes, Sun Dried Tomatoes, Italian Cured Meats

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Duo Pasta Presentation

Bocconcini Pasta

Slow Simmered Plum Tomatoes, Fresh Basil & Reggiano Cheese

Wild Mushroom Agnolotti

Truffle Cream Sauce

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Choice of one of the following entrées:

Veal Tenderloin Medallion & Suprême of Chicken

served with Marsala Wine Sauce &

Porcini Red Wine reduction

or

Grilled Chicken Breast and Peppered Beef Tenderloin

Herb Cream Sauce & Barolo Reduction

Medley of Seasonal Vegetables

Roasted New Potatoes with Fresh Herbs

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Grilled Seafood Skewer

Charred Tiger Shrimp, Scallops & Calamari served with Lemon Garlic Butter Sauce

Served with Romaine, Radicchio and Italian Greens

White Balsamic Vinaigrette

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Chocolate Tartufo served with Raspberry Coulis

Assortment of Dinner Rolls & Sweet Butter

Coffee (regular, decaffeinated), Selection of Fine & Herbal Teas

Includes Complimentary Cake Cutting

French Pastries, Biscotti and

Cannoli Filled with Pastry Cream and Sliced Fresh Fruit

Late Night Coffee, Tea

Display Alternative

Set Antipasto Reception Style

Served on Arrival for your Guests with Additional

Crusty Breads & Flat Breads

No Additional Charge

BEVERAGE SELECTIONS

Host Bar (5 hour maximum, Regular Brands)

Sparkling Wine Toast (1 glass per person)

Red and White Wine (2 glasses per person)

\$120.00

Chair Covers included at No Charge

(A \$45.00 + GST set up fee will apply for groups of less than 100 persons)

All prices subject to applicable sales taxes and gratuity

Prices are subject to change without notice

Final guarantee of attendance on all food functions is required two (2) business days prior to the function date excluding holidays and the guarantee must not fall below the minimum number required for the function room booked