

Paradise
Banquet & Convention Centre

TAKE OUT

STARTER

ANTIPASTO DI MARE 7
Chilled shrimp, calamari, octopus, cuttlefish and crab, all tossed with a vegetable brunoise in a light vinaigrette

CAPRESE SALAD 5
Sliced tomato layered with soft bocconcini, sprigs of basil, EVOO and cracked black pepper

BRUSCHETTA 3
Toasted crostini, chunky San Marzano tomato, chopped garlic and basil pesto

SHRIMP PLATTER 6
Lemon infused tiger shrimp, served with a horseradish cocktail sauce (3 per person)

INTERNATIONAL CHEESES 6
Diced provolone, marbled aged cheddar, creamy brie and crumbled blue cheese

GRILLED VEGETABLES 4
Fire roasted bell peppers, grilled eggplant and zucchini, all tossed with an aged balsamic glaze

PASTA

PENNE AL POMODORO 5
Penne Rigate tossed in a fresh tomato and basil sauce

PENNE ALLA VODKA 6
Penne Rigate tossed in a rose cream with seared pancetta and fresh basil

LASAGNA
House made pasta sheets layered with fresh mozzarella, grated parmigiano and minced meat

HALF TRAY (9 Large Pieces) 50
FULL TRAY (18 Large Pieces) 100

TORTELLINI 7
Fresh pasta stuffed with spinach, ricotta cheese and finished in a light cream sauce

AGNOLOTTI 7
Stuffed with spinach and cheese, tossed in a light cream and finished with chopped parsley

MANICOTTI 9
Fresh pasta sheets, rolled and stuffed with fresh ricotta and spinach, slowly baked in a cream sauce (2 Per Person)

CANNELLONI 8
Fresh pasta sheets, rolled and stuffed with minced meat, slowly baked in a tomato and basil sauce (2 Per Person)

ENTRÉE

CHICKEN FORESTIERE 7
Oven baked with a blend of shitake, button and oyster mushrooms, finished with a red wine reduction

CHICKEN PARMIGIANNA 7
Baked chicken breast, breaded and topped with fresh mozzarella cheese and a tomato basil sauce

STUFFED CHICKEN 8
A skinless and boneless breast, rolled and stuffed with minced parsley, prosciutto and fire roasted peppers

VEAL PARMIGIANNA 8
Veal striploin, breaded and topped with fresh mozzarella cheese and a tomato basil sauce

VEAL SCALLOPINI 12
Veal striploin, sautéed with mushrooms and finished with a marsala sauce (2 Per Person)

GRILLED SAUSAGES 5
Grilled Italian style pork sausage, choice of mild or spicy

BRAISED SHORT RIB 15
Bone in, brined and slowly baked, oven crusted and finished in demi glaze

PAN SEARED LAMB 13
T-bone lamb, pan seared with garlic and finished in a rosemary and white wine sauce

ROASTED TURKEY 15
Turkey breast, oven baked and served with house made stuffing, cranberry sauce and au jus drippings

SEAFOOD

CALAMARI FRITTI	7
Hand battered with blended flour and cornmeal, fried crispy and garnished with chopped parsley	
FRITTURA	14
An assortment of hand battered and fried calamari, shrimp and filet of dover sol	
DELUXE	18
Pan seared shrimp, scallops, calamari and mussels, baked in a white wine and garlic broth	
MARINARA	24
Lobster tails, King crab legs, seared shrimp, squid and mussels, all cooked down together in a wine and tomato broth	

ACCOMPANIMENTS

ROASTED VEGETABLES Season based, a blend of steamed fresh vegetables	3
PEAS AND MUSHROOMS Sautéed with garlic, white wine and fresh herbs	3
RAPINI Cooked down with pepperoncini and garlic	4
ROASTED YUKON Oven baked golden brown Ontario Yukon gold potatoes, tossed with EVOO and fresh herbs	2
SPRING SALAD Fresh micro greens, iceberg, radicchio, tomatoes and sliced cucumber, tossed in a balsamic dressing	3
FRESHLY BAKED BREAD Mini Italian panini and multigrain rolls	1
PIZZA House made dough, tomato and basil sauce, dried oregano, shredded mozzarella (24 Pieces)	25
SLICED FRUIT Season based, sliced assorted fresh fruit	4

*Price is plus HST

*Minimum order may apply

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