

COCKTAILS 6:30PM | **ANTIPASTO BAR 6:30PM** | **SIT-DOWN DINNER TO BE SERVED PROMPTLY AT 8:30PM**

STATIONED APPETIZERS

Grilled Zucchini, Eggplant and Fire Roasted Sweet Peppers with Aged Balsamic Glaze, Grana Padano Cheese and International Cheese Board Including Aged Cheddar, Provolone, Creamy Brie, Crumbled Blue Cheese, Herbed Olives, Sun-Dried Tomatoes, Warm Polenta, Caprese Salad, Tender Artichokes, Three Bean Salad, Chilled Pasta Salad, Beet Salad with Crumbled Goat Cheese, Tomato and Basil Bruschetta on Toasted Crustini

PROSCIUTTO BOARDS AND LIVE CHARCUTERIE

Spicy, Mild and Sweet Salumi Carved To Order. San Danielle and Parma Prosciutto Thinly Sliced Live, Accompanied by Ontario Soft Cheeses, House Baked Focaccia, Marinated Olives and Garlic Pickles

SEAFOOD BAR

Chilled Sea Salad of Crab, Octopus and Calamari, Lemon Infused Cocktail Shrimp with Housemade Cocktail Sauce, Mussels Pomodoro, Smoked Salmon with Spanish Onion and Capers, Panko Crusted Frittura Mista

ARTISAN BREAD BASKET

Grissini, Flat Bread, Whole Wheat and Italian Style Buns

FIRST COURSE

GNOCCHI VERDE

Spinach Infused Potato Gnocchi, Finished in a Plum Tomato Sauce and Torn Basil

RICOTTA BOSCAIOLA

Rotolo Stuffed with Ricotta, Cooked Ham, Peas, Mushrooms and Spinach Finished in Light Cream

MAIN ENTRÉE

FILET MIGNON AND JUMBO SHRIMP

Dry Crusted and Seared Tenderloin, Wild Mushrooms, Red Wine Reduction. Roasted Garlic Marinated Shrimp Sautéed with a Herbed Butter, Served atop Baked Potato Gratin and Heirloom Carrots

MICRO GREENS

A Blend of Spring Micro Greens and Baby Arugula in a Light Honey Dijon Vinaigrette

DESSERT

DECONSTRUCTED NY CHEESECAKE

Soft Graham, Crumbled White Brownie and Whipped Cheesecake, Topped with Fresh Berries and a Light Coulis

AFTER DINNER

SWEET BOUTIQUE & LIVE CANNOLI BAR

Decadent Treats Made In-House Featuring Full Assorted Cakes, French and Italian Pastries, Beautiful Fruit Creations and Modern Bites Like Cake Pops, Macarons and Cupcakes. Crusted Cannoli Shells Filled Live with Ricotta Cream

SHORT RIB GRILLED CHEESE PANINI

Slowly Braised Beef Short Rib, Habanero Cheese, Horseradish Mayo, Pressed Live on a Cast Iron Grill

GOURMET POUTINERIE

Yukon Potatoes Fried Golden Brown, Topped with Your Choice of Garnish: Chef's Ketchup, Truffle Mayo, Arugula, Caramelized Onions, Beef Gravy, Sour Cream & Guacamole.

MIDNIGHT

PROSECCO BAR

Fragrant and Light Bodied Sparkling Italian Wine, Displayed over Ice with Fresh Berries, Poured Live, White Gloved Attendant

BAR

OPEN LOADED BAR

Open and Loaded, This Bar Selection Satisfies All. Beer (Domestic & Imported) Red and White Wine, Bar Rail Items, Liqueurs and a Champagne Toast at Midnight

ADULTS

\$130 All Inclusive

KIDS

\$90 All Inclusive