

## STATIONED APPETIZERS

Sea salad of crab, octopus and calamari, assorted deli meats, grilled zucchini and eggplant, fire roasted sweet peppers, assorted carved cheese consisting of blue cheese, brie, aged cheddar, swiss and provolone, herbed olives, sun-dried tomatoes, caprese salad with fresh basil, tender artichokes, beetroot salad with goat cheese, pasta salad, four bean salad, smoked salmon, freshly baked focaccia, and tomato basil bruschetta.

## PROSCIUTTO AND PARMIGIANO BAR

Parma prosciutto carved live, parmigiano wheel, freshly baked focaccia, rolls & flat breads

## ENTRÉE SELECTIONS

### LASAGNA

Homemade with fresh pasta sheets, parmigiano, minced meat, in a tomato and basil sauce

### RIGATONI ALLA BOSCIALO

Short pasta tossed in a blend of cooked ham, peas, and mushrooms, finished in a rose cream

### ROASTED LAMB

Mediterranean spice rub, white wine and rosemary jus

### CHICKEN ROULADE

Stuffed with cooked swiss chard and dried raisins, wrapped in a pancetta, finished in a aromatic jus

### SHORT RIB AND POLENTA

Brined and slowly braised beef ribs, oven crusted and finished in a demi glaze, on a bed of soft polenta

## SEAFOOD

### FRITTURA MISTA

An assortment of hand battered calamari and filet of sole

### ZUPPA DI PESCE

shrimp, baby scallops, squid, and mussels cooked in a wine and tomato broth

## CHILDREN'S BAR

### PENNE AL SUGO

Tossed in our signature tomato and basil sauce

### CHICKEN FINGERS

House made breaded chicken cutlets

### SLIDER BOARD

Mini tenderloin burgers and crispy fries

## DESSERT STATIONS

### SWEET BOUTIQUE

Decadent treats made in-house featuring cake pops, cupcakes, macarons, traditional Italian pastries and French Petit Fours, assorted cakes, edible fruit arrangements, set with a columbian coffee bar and specialty tea's

### LIVE ZEPPOLI BAR

Traditional Italian Zeppoli, Ricotta stuffed, topped with Amarena Cherries

## OPEN BAR

### TOP SHELF

Our highest level of bars featuring all premium brands. Red and white wine per table, imported beers, cocktails, martini's, aperitivo, digestivos, after dinner liquers, single malts, soft drinks, juices, coffees, espresso, cappuccino, regular and sparkling water.

**\$53**

ADULTS

**\$33**

CHILDREN (4-12)

\*PRICE IS PLUS HST