

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

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, dijon mustard and spicy 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 & CRESPELLE

Spinach infused potato gnocchi, finished with brown butter, sage and black truffle oil. Stuffed crepe with braised chicken, sundried tomato and roasted asparagus coated in a rose cream

MAIN ENTRÉE

FILET MIGNON AND JUMBO SHRIMP

Seared tenderloin, morel mushrooms, Niagara merlot reduction, marinated shrimp sautéed with a herbed butter. Roasted mini red potatoes and flashed green beans with garlic. A Center table blend of spring micro greens and baby arugula in a light honey dijon vinaigrette

DESSERT

NEW YORK CHEESECAKE

Soft graham, whipped cheesecake, French macaron, topped with fresh berries and a light coulis

AFTER DINNER

SWEET BOUTIQUE

Decadent treats made in-house featuring French and Italian pastries, petit fours, carved seasonal fruit, cake pops, assorted baked cakes, macarons and cupcakes

LUX DONUT AND COOKIE BAR

Gourmet style donuts; nutella, cookies n' cream, tiramisu, banana cream, maple bacon baked chocolate chip, double fudge, oatmeal and white chocolate macadamia cookies, alongside a specialty milk bar

SHORT RIB GRILLED CHEESE

Slow braised beef short rib, habanero cheese, horseradish aioli, pressed live on a cast iron grill set with shoestring fries and kettle chips

BAR

OPEN LOADED BAR

Open and loaded, this bar selection satisfies all. Beer (Domestic and Imported) Italian red and white wine, spirits, liqueurs, aperitifs, digestives, juices, soft drinks, coffee, tea and espresso.

ADULTS

\$135 All Inclusive

KIDS

\$90 All Inclusive