FEASTIVITIES
EVENTS & CATERING

# Special Occasions

Let The Feastivities Begin

# Select Your Package

**FOR THE AFTERNOON**

## PACKAGE 1

SOUP OR SALAD
ENTRÉE
DESSERT
COFFEE & TEA

## PACKAGE 2

APPETIZER
SOUP OR SALAD
ENTRÉE
DESSERT
COFFEE & TEA

## PACKAGE 3

APPETIZER
SOUP OR SALAD
PASTA
ENTRÉE
DESSERT
COFFEE & TEA

Next, Build Your Feast

# Build Your Feast

**FOR THE AFTERNOON**

## APPETIZERS

**FETA BRUSCHETTA**
house made crispy crostini topped with a flavourful blend of freshly diced tomatoes, red onion, crumbled feta & spices

**ARANCINI**
authentic risotto and fresh cheese hand - rolled with a crispy exterior

**ANTIPASTO CLASSICO**
variety of Italian cured meats, fresh cheeses, mixed olives and pickled vegetables (+$3)

## SOUPS

**MINESTRONE**
hearty soup filled with a variety of garden vegetables and herbs

**ITALIAN WEDDING**
traditional recipe with mini-meatballs, sauteed leafy greens and confetti noodles

**RED PEPPER BISQUE**
thick & vibrant blend of roasted red peppers and cream

## SALADS

**GARDEN SALAD**
fresh mixed greens, ripe tomatoes, cucumber, diced onions & balsamic dressing

**CAPRESE SALAD**
ripe tomatoes mixed with fresh bocconcini, basil & balsamic glaze

**CAESAR SALAD**
crispy romaine tossed in Caesar dressing and sprinkled with padano and bacon

**WATERMELON FETA**
juicy watermelon, fresh mint and crumbled feta

## PASTA

**CHEESE TORTELLINI**
tossed in a truffle cream sauce and topped with oven-dried tomatoes & arugula

**PENNE PROSCIUTTO**
freshly sliced prosciutto & roasted red peppers in a parmesan sauce

**CHEESE RAVIOLI**
fresh roasted red peppers, mushrooms & spinach in a mascarpone rose sauce

# Build Your Feast

**FOR THE AFTERNOON**

## ENTRÉES

all entrees are served with roasted potatoes and seasonal vegetables

**GARLIC & HERBED CHICKEN**
perfectly spiced with a creamy goat cheese cream sauce

**CEDAR SALMON**
slight smoky flavour topped with lemon butter sauce

**CHICKEN SUPREME**
stuffed with spinach & ricotta and topped with savoury
goat cheese cream sauce

**TOP SIRLOIN**
tender top sirloin seared to perfection

## DESSERT

**TIRAMISU**
modern tiramisu with hints of espresso, coffee liquor, velvety mascarpone cream and dusted with cocoa powder

**CHEESECAKE**
creamy cheesecake topped with berry sauce

**GELATO**
refreshing raspberry & lemon ice gelato

## SPECIALTY STATIONS*

**OMELET STATION**
hot station where your guests can personalize their omelets

**WAFFLE STATION**
hot station with all the Belgium waffle toppings: whip cream, chocolate drizzle, berry sauce and more

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FEASTIVITIES
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# Build Your Feast

Select A Minimum of 3 Courses

# Build Your Feast

**FOR THE EVENING**

## APPETIZERS

**ANTIPASTO**
variety of Italian cured meats, fresh cheeses, mixed olives and pickled vegetables

**SEAFOOD SALAD**
Shrimp, calamari, scallops, mussels and clams, Belgium endives, cherry tomatoes, lettuce and lemon vinaigrette

**CRAB CAKES**
fresh spring mix and roasted red pepper aioli

**ARANCINI**
authentic risotto and fresh cheese hand-rolled with a crispy exterior

**PEACH CROSTINI**
honey ricotta topped with peach chutney

## SOUPS

**MINESTRONE**
a hearty soup filled with a variety of garden vegetables and herbs

**ITALIAN WEDDING**
traditional recipe with mini-meatballs, sauteed leafy greens and confetti noodles

**RED PEPPER BISQUE**
thick & vibrant blend of roasted red peppers & cream

**BUTTERNUT SQUASH**
creamy roasted butternut squash soup

# Build Your Feast

**FOR THE EVENING**

## SALADS

**GARDEN SALAD**
fresh mixed greens, ripe tomatoes, cucumber, diced onions & balsamic dressing

**CAESAR SALAD**
crispy romaine tossed in Caesar dressing and sprinkled with padano and bacon

**CAPRESE SALAD**
ripe sliced tomatoes layered with fresh fior di latte and topped with basil

**TRUFFLE BERRY SALAD**
fresh lettuce, fennel, cucumber spaghetti, red wine truffle berry compote, candy walnuts and goat cheese

**PANZANELLA SALAD**
perfect blend of juicy tomatoes, fresh basil, red onions, bocconcini tossed in a tangy Italian herb dressing

## PASTA

**CARBONARA**
cavatelli tossed with bacon and egg in a cream sauce and topped with asiago & chives

**POMODORO OR ALFREDO**
penne hand tossed in a house-made pomodoro sauce OR hand tossed in our signature creamy alfredo sauce

**LOBSTER RAVIOLI**
lobster stuffed ravioli tossed in a white wine butter sauce and peas

**BUTTERNUT SQUASH RAVIOLI**
flavourful butternut squash stuffed in ravioli tossed in a sage and chardonnay cream sauce topped with prosciutto and fresh arugula

**BOLOGNESE**
rigatoni tossed in a hearty meat and house-made pomodoro sauce

# Build Your Feast

**FOR THE EVENING**

## ENTRÉE

**HERB CHICKEN SUPREME**
stuffed with spinach, ricotta and goat cheese with a roasted pepper cream sauce

**VEAL CHOP MILANESE**
panko crusted provimi veal chop topped with fior di latte and pomodoro sauce

**SEARED SALMON**
dry seared salmon with a lemon white wine butter sauce

**BRAISED LAMB CHOP**
slow cooked with lemon oregano seasoning

**GRILLED STRIPLOIN**
tender grilled beef striploin with red wine mushroom demi

**GRILLED "AAA" BEEF TENDERLION**
wild mushroom au jus

## DESSERT

**SICILIAN CANNOLI**
crispy Italian pastry stuffed with sweet ricotta cheese blend

**CHOCOLATE EXPLOSION**
sprinked with icing sugar and chocolate chips flourless chocolate cake with caramel and brownie pieces

**TIRAMISU**
modern tiramisu with hints of espresso, coffee liquor, velvety mascarpone cream and dusted with cocoa powder

**BERRY CHEESECAKE**
creamy cheesecake topped with berry sauce

**GELATO**
refreshing raspberry & lemon ice gelato

FEASTIVITIES
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# The Brunch

## For The Morning & Afternoon

# The Brunch

**FOR THE MORNING & AFTERNOON**

## THE BLISSFUL BREAKFAST

- assorted pastries
- assorted danishes
- assorted croissants
- assorted muffins
- fresh fruit
- scrambled eggs
- bacon
- sausage
- crispy home fries
- pancakes with syrup

coffee & tee

## THE BLUSHING BRUNCH

- assorted pastries
- assorted rolls & butter
- fresh fruit
- peameal eggs benedict
- bacon
- sausage
- antipasto
- seasonal vegetables
- penne pomodoro
- dessert table with squares & cookies
- coffee & tea

**CHOICE OF:**
Crispy home fries
**or**
Herb roasted potatoes

**CHOICE OF:**
Caesar salad
**or**
Garden salad

**CHOICE OF 1 PROTEIN:**

- Roasted Sirloin with red wine demi glaze
- Grilled Chicken with mushroom cream sauce
- Honey Roasted Ham
- Poached Basa with white wine, leeks and carrots

## THE BEYOND BRUNCH

- assorted pastries
- assorted rolls & butter
- fresh fruit
- peameal eggs benedict
- bacon
- sausage
- antipasto
- caesar salad
- garden salad
- rice balls
- seasonal vegetables
- penne pomodoro
- dessert table with squares & cookies
- coffee & tea

**CHOICE OF:**
Crispy home fries **or** Herb roasted potatoes

**CHOICE OF 2 PROTEINS:**

- Roasted Sirloin with red wine demi glaze
- Grilled Chicken with mushroom cream sauce
- Honey Roasted Ham
- Poached Basa with white wine, leeks and carrots

FEASTIVITIES
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# The Buffet

## In the Afternoon & Evening

# The Buffet

**FOR THE AFTERNOON & EVENING**

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

## BUFFET 1

**CHEF SALAD**
fresh spring lettuce, carrot strings, cucumber spaghetti and fresh cherry tomatoes with balsamic dressing

**PESTO PASTA**
penne tossed with ripe cherry tomatoes, sliced red onions & chopped parsley in a nut-free pesto

**BAKED PENNE**
rose sauce topped with golden baked mozzarella
(add stewed meatballs and sausage for $5 per guest)

**VEAL PARMIGIANA**
double breaded in a crispy blend of herbs, cheese and breadcrumbs, then grilled and topped with pomodoro sauce and melted mozzarella

**CHICKEN MILANO**
fire grilled chicken breast topped with roasted red peppers and goat cheese cream sauce

**SEASONAL VEGETABLES**
freshly sliced seasonal vegetables grilled with oil & herbs

**ROASTED POTATOES**
baked with oil & herbs

# The Buffet

**FOR THE AFTERNOON & EVENING**

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

## BUFFET 2

**CHEF SALAD**
fresh spring lettuce, carrot strings, cucumber spaghetti and fresh cherry tomatoes with balsamic dressing

**TOMATO FETA**
fresh vine tomatoes tossed with crumbled feta cheese, kalamata olives with balsamic drizzle

**BAKED PENNE**
creamy rose sauce topped with golden baked mozzarella (add stewed meatballs & sausage for $5)

**BASA FILLET**
white wine lemon cream

**CHICKEN MARSALA**
pan-seared chicken breast fillets simmered in rich Marsalawine sauce

**VEAL PARMIGIANA**
double breaded in a crispy blend of herbs, cheese and breadcrumbs, then grilled and topped with pomodoro sauce and melted mozzarella

**SEASONAL VEGETABLES**
freshly sliced seasonal vegetables grilled with oil & herbs

**ROASTED POTATOES**
baked with oil & herbs

# The Buffet

**FOR THE AFTERNOON & EVENING**

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

## BUFFET 3

**TRUFFLE BERRY SALAD**
leaf lettuce, fennel, cucumber, spaghetti, goat cheese, candy walnuts with red wine truffle berry dressing

**CAPRESE SALAD**
ripe sliced tomatoes layered with fresh fior di latte and topped with basil

**CHEESE TORTELLINI**
cheese stuffed tortellini tossed in a truffle cream sauce (add stewed meatballs and sausage for $5)

**CARVED ROASTED STRIP**
hand-carved slow roasted strip loin with au jus

**CHICKEN SORRENTO**
prosciutto and fior di latte with a fig jam

**SEASONAL VEGETABLES**
freshly sliced seasonal vegetables grilled with oil and herbs

**ROASTED POTATOES**
baked with oil & herbs

# The Buffet Pizza

**FOR THE AFTERNOON & EVENING**

## BUFFET ENHANCEMENTS*

**ARANCINI**
authentic risotto and fresh cheese hand- rolledwith a crispy exterior

**FRITO MISTO**
lightly dusted fried shrimp calamari and scallops with mouth watering lemon aioli

**BRUSCHETTA**
seasoned tomatoes and onions on housemade garlic crostini

**ANTIPASTO**
Italian cured meats, assorted cheeses, pickled and marinated vegetables

## SALAD ENHANCEMENTS*

**GREEK SALAD**
**CAPRESE SALAD**
**TRUFFLE BERRY**

## COCKTAIL TABLE*

**PER 50 PEOPLE**

**MIMOSA BAR**
**PUNCH BOWLS**
**MOCKTAILS**

## DESSERT ENHANCEMENTS*

**CREPE STATION**
**FUNNEL CAKE POUTINE STATION**
**PIE BAR WITH FRESH WHIPPED CREAM**

# The Drinks

**FOR THE AFTERNOON & EVENING**

## PUNCH SELECTION*

**PER 50 PEOPLE**

**NON - ALCOHOLIC**

raspberry
pineapple
orange
cranberry

**ALCOHOLIC**

mimosa bar
red or white sangria
raspberry lemonade
frozen daquiri

## BAR SELECTIONS*

**SEE SALES REP**

bottle of wine
glass of wine
domestic beer
mixed drinks
soft drinks