



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

CONTACT

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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

MINISTRONE

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

PENNE

choice of sauce: pomodoro sauce, arrabiatta, primavera or alfredo

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





FEASTIVITIES

EVENTS & CATERING

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

MINISTRONE

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

EVENTS & CATERING

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 & tea

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
EVENTS & CATERING

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-rolled with 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

