



## Plated Dinner Reception

(Minimum 25 people)

*includes assorted rolls, flavoured butter, field greens or mixed salad, your choice of potato and vegetable, coffee, tea*  
 Enhancement Choices: Soup or Salad, Appetizers, First Course and Dessert (available only with a main course selection)

### Soups

#### Pasta e Fagioli

Red kidney beans simmered in a vegetable stock with toasted pancetta, potato puree and tubbettini pasta

#### Classic Italian Wedding Soup

Mini chicken meatballs with fine vegetable mirepoix and gnocchettini noodles in a chicken stock

#### Cream of Carrot Soup

Blended carrots and potato cooked in a beef stock with cream reduction and steamed diced carrots

#### Barley and Porcini Mushroom Soup

Finely diced vegetables, barley and porcini mushrooms in a beef and chicken stock

#### Minnestrone Soup

Assorted vegetables cooked with chicken stock with tubbettini pasta

#### Louisiana Jambalaya

Mussels, clams, shrimp, baby corn, peppers and smoked kielbasa in a Cajun sauce soup

#### Mahi Mahi, Lobster, Fennel & White Kidney Beans Soup

Mini mahi mahi and lobster balls, thinly sliced fennel and white kidney beans in a light fish consommé

### Salads

#### Songino Salad

Watercress salad with roasted baby gold beets, toasted pancetta, glazed pecans and sliced parmigiano cheese with a honey vinaigrette

#### Fennel and Grapefruit Salad

Thin sliced crispy fennel with grapefruit wedges, toasted sliced almonds, pomegranate and kosher salt with an orange Muscat vinaigrette

#### Caprese Salad

Sliced Buffalo mozzarella cheese and ripe tomatoes on a bed of rocket salad with oregano, cracked black pepper, olive oil and basil pesto coulis

#### Burrata and Tomato Salad

Fresh creamy mozzarella cheese with candied kumato tomatoes on a bed of arugula salad with balsamic vinaigrette and toasted prosciutto

#### Pears and Goat Cheese

Spring mixed greens with caramelized Asian pears, dried cranberries, goat cheese and spiced toasted pecans with a balsamic and mustard dressing

#### Spinach Salad

Baby spinach tossed in a white balsamic vinaigrette with bacon, Bosc pears, sliced strawberries, cumin, walnuts and Chevre cheese

#### Tomato and Cucumber

Ripe tomatoes and sliced English cucumbers with romaine hearts with a garlic, basil and olive oil dressing

### Insalata di Cesare

Chopped romaine hearts with croutons, parmigiano cheese, bacon with a caesar dressing

### Insalata Trevigiana

Grilled radicchio with fig marmalade and Brie cheese

## Appetizers

### Prosciutto and Melon

Thinly sliced imported prosciutto with canteloupe marinated in port wine

### Trio of Crostini

Toasted multigrain baguette topped with oven roasted tomato and feta cheese  
Toasted ciabatta bread with sundried tomatoes, porcini mushrooms and mozzarella cheese  
Toasted French baguette with shrimp, crab and green olive tapenade

### Carciofi Ripieni

Broiled artichokes stuffed with sundried tomatoes and goat cheese in a basil and roasted red pepper sauce

### Beef Carpaccio

Raw thinly sliced beef tenderloin with arugula salad, parmigiano cheese and quail eggs in a lemon citronette sauce

### Tuna Carpaccio

Sliced seared ahi tuna with baby bok choy and sweet potato in an olive oil and lemon sauce

### Lobster and Apple Salad

Lobster medallion and sliced green apple dipped in a brandy mayonnaise sauce, served on a bed of steamed green and white asparagus with toasted peanuts and frisee salad

### Pesce Spada Marinato

Thinly sliced swordfish loin marinated with lemon and olive oil served with capers, Kalamata olives and rocket salad with a papaya dressing

## First Course

### Ravioli di Carne

Large ravioli with braised beef and goat cheese in a tomato coulis sauce

### Lasagna di Carne

Fresh egg pasta layered with beef and veal meat sauce, besciamella sauce and parmigiano cheese

### Nidi di Rondini

Swallow's nest with whole wheat pasta stuffed with zucchini flower, prosciutto, shiitake mushrooms, spinach and ricotta cheese in a blush sauce

### Polpette di Melanzane

Eggplant and zucchini balls in a tomato sauce coulis

### Raviolo d'Aragosta Aperto

Large raviolo stuffed with lobster and shrimp mousse in a king crab bisque sauce

### Paccheri Ripieni al Tonno

Large rigatoni stuffed with ahi tuna and eggplant mousse in a tomato concasse sauce

## Vegetarian First Course Selection

### Crespelle Fiorentina

Crepes stuffed with spinach and ricotta cheese in a vodka blush sauce

### Cannelloni con Radicchio

Baked fresh egg pasta filled with ricotta cheese and sautéed Tevigiano radicchio in a besciamella and truffle sauce

### Savarin Vegetarian

Italian risotto with asparagus, peas and zucchini in a cream and parmigiano cheese sauce

### Lasagna di Verdure

Fresh egg pasta layered with grilled vegetables, smoked scamorza cheese in a besciamella sauce

### Peperoni Ripieni

Stuffed roasted red peppers with risotto, peas, broccoli, asparagus and a blush sauce

## **Main Course**

### **Pollo Alla Tirolese**

Almond and rosemary breaded chicken breast stuffed with sweet potato, goat cheese and spinach with a white wine reduction and cream sauce

### **Bauletto di Pollo**

Breaded chicken breast stuffed with prosciutto, tomatoes and Swiss cheese with a tomato and red wine sauce

### **Pollo Vino Bianco**

Chicken scaloppini served with porcini and chantrelle mushrooms topped with a white wine sauce

### **Petto di Pollo all'aceto Balsamic**

Grilled chicken breast with rosemary, Dijon mustard and balsamic vinaigrette reduction

### **Vitello alla Fiorentina**

Roasted veal loin stuffed with spinach and cream of potato with veal reduction and cream sauce

### **Filetto di Vetello di Funghi**

Roasted Provini veal tenderloin served with shiitake and porcini mushrooms with a cognac reduction sauce

### **Filetto di Manzo al Sale**

Baked sliced beef tenderloin in a kosher salt crust served with roasted tomatoes on a bed of garlic spinach

### **Filet Mignon**

Cajun seasoned grilled 8 oz. beef tenderloin served with a short rib and port wine reduction

### **Tagliata di Manzo al Pepe**

Sliced roasted New York striploin with a green peppercorn and cream sauce

### **Surf and Turf**

Marinated 8 oz. beef tenderloin topped with 4 oz. grilled lobster tail and brandy sauce

### **Filetto di Salmone alla Corsica**

Broiled salmon fillet marinated with Canadian Club whisky, Dijon mustard and barbecue sauce

### **Branzino in Crosta**

Mediterranean sea bass fillet in a potato crust with lemon and white wine sauce

### **Filetto di Ippoglosso Gratinato**

Lightly breaded halibut gratin with sundried tomato cream sauce

### **Filetto di Persico Candito**

Yellow perch in a lemon sauce with candied cherry tomatoes and herbs sauce

### **Pesce Spada alla Livornese**

Grilled swordfish loin with roasted garlic sauce

## **Vegetarian Main Course Selection**

### **Melanane alla Parmigiana**

Breaded eggplant topped with sliced tomatoes, basil, parmigiano cheese, mozzarella cheese and tomato sauce

### **Polpette di Melanzane e Zucchini**

Grilled eggplant and zucchini balls served in a spicy tomato sauce

### **Fritelle di Cavolfiore**

Cauliflower and herb fritters served with an asparagus puree and cream sauce

### **Funghi Ripieni**

Roasted Portobello mushroom cap topped with roasted red peppers, asiago cheese and pesto sauce

### **Millefoglie di Spinaci**

Baked phyllo stuffed with garlic spinach, broccoli puree and goat cheese served in a candied tomato and herb sauce

## Side Dish Accompaniments

### Potato

*your choice of one*

Rosemary Sweet Potato  
Red Skin Mashed Potato  
Potato Duchesse  
Potato and Thyme Cake  
Parisienne Potato  
Dauphinoise of Sautéed Potato  
Baked Potato with Sour Cream and Chives

### Vegetable

*your choice of one*

Asparagus Purée Cake  
Garlic Veggie Medallion  
Cognac Cremini Mushrooms  
Toasted Lemon Kale  
Broccoletti sautéed with Anchovies and Garlic  
Rapini Casserole  
Cauliflower Fritters  
Steamed Carrots, Yellow Beans and Asparagus

### Desserts

Prices vary depending on selection

Assorted French and Italian Pastry Platters  
Raspberry Tart Gratin with Marsala Zabaione in a Strawberry Sauce  
Windsor Cup – Ice Wine and Champagne Mousse served in a Cookie Shell Cup with Tangerine Sauce  
Nutella and Biscotti Mousse – Hazelnut and Oreo Cookie Mousse with Vanilla Sauce and Raspberry Coulis  
Crepes Suzette with Vanilla Ice Cream in an Orange and Grand Marnier Sauce  
Classic Italian Tiramisu with Toasted Almonds and Espresso Sauce  
Godiva Chocolate Mousse served in a Sesame Seeds and Orange Crisp Cookie Cup with Mango Coulis  
Vanilla Crème Brulée  
Honey and Pine Nuts Mousse with Mixed Berry Sauce  
Coconut Bavarian with Caramel Sauce  
Grand Marnier Semifreddo with Hot Chocolate Sauce and Edible Orchids  
Panna Cotta with Blackberry and Caramel Sauce  
Pistacchio Cheesecake with Kiwi Coulis  
All Occasion Cakes Available

*Prices are subject to change / 18% service charge plus taxes*