



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 – 7.50

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

Classic Italian Wedding Soup – 7.50

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

Cream of Carrot Soup – 7.00

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

Barley and Porcini Mushroom Soup – 7.50

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

Minnestrone Soup – 7.00

Assorted vegetables cooked with chicken stock with tubbettini pasta

Louisiana Jambalaya – 8.50

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

Mahi Mahi, Lobster, Fennel & White Kidney Beans Soup – 8.95

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

Salads

Songino Salad – 9.00

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

Fennel and Grapefruit Salad – 9.00

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

Caprese Salad – 9.00

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 – 9.00

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

Pears and Goat Cheese – 9.00

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

Spinach Salad – 9.00

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

Tomato and Cucumber – 8.00

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

Insalata di Cesare – 8.00

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

Insalata Trevigiana – 10.00

Grilled radicchio with fig marmalade and Brie cheese

Appetizers

Prosciutto and Melon – 6.00

Thinly sliced imported prosciutto with canteloupe marinated in port wine

Trio of Crostini – 8.00

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 – market price

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

Beef Carpaccio – 9.00

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

Tuna Carpaccio – market price

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

Lobster and Apple Salad – market price

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 – market price

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 – 8.00

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

Lasagna di Carne – 8.00

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

Nidi di Rondini – 12.00

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 – 8.00

Eggplant and zucchini balls in a tomato sauce coulis

Raviolo d'Aragosta Aperto – market price

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

Paccheri Ripieni al Tonno – market price

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

Vegetarian First Course Selection

Crespelle Fiorentina – 8.00

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

Cannelloni con Radicchio – 8.00

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

Savarin Vegetarian – 8.00

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

Lasagna di Verdure – 8.00

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

Peperoni Ripieni – 8.00

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

Main Course

Pollo Alla Tirolese – 41.95

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 – 41.95

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

Pollo Vino Bianco – 41.95

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

Petto di Pollo all'aceto Balsamic – 41.95

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

Vitello alla Fiorentina – 49.90

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

Filetto di Vetello di Funghi – 49.90

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

Filetto di Manzo al Sale – market price

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

Filet Mignon – market price

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

Tagliata di Manzo al Pepe – 49.90

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

Surf and Turf – market price

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

Filetto di Salmone alla Corsica – 44.90

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

Branzino in Crosta – 45.90

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

Filetto di Ippoglosso Gratinato – 45.90

Lightly breaded halibut gratin with sundried tomato cream sauce

Filetto di Persico Candito – 39.90

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

Pesce Spada alla Livornese – 45.90

Grilled swordfish loin with roasted garlic sauce

Vegetarian Main Course Selection

Melanane alla Parmigiana – 39.90

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

Polpette di Melanzane e Zucchini – 39.90

Grilled eggplant and zucchini balls served in a spicy tomato sauce

Fritelle di Cavolfiore – 39.90

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

Funghi Ripieni – 39.90

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

Millefoglie di Spinaci – 39.90

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 – allow 6.00-8.00 per person

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