

Antipasti & hors d'oeuvres

SEAFOOD

Baby greens wrapped with atlantic smoked salmon
Coconut shrimp
Atlantic smoked salmon & goat cheese on a crispette
Charred octopus & calamari with fennel, green onion & garbanzo beans
Poached tiger shrimp with cocktail sauce
Braised octopus with avocado & mascarpone mousse on herbed crisps
Tempura shrimp with sweet chili thai sauce
Cajun-spiced shrimp skewer
Ahi tuna tartare on a cucumber wheel

MEAT

Parma prosciutto wrapped fiore di latte with shaved asiago
Domestic & imported cheese & salumi board with rosemary taralli
Grilled figs & basil leaf wrapped in parma prosciutto
Home-made bbq-glazed polpetti
Chicken drumlets & wings
Jerk chicken satays with a cool cucumber dipping sauce
Blackened chicken on flatbread with grilled mango salsa
Barese sausage antipasto with charred onion, fennel & chick peas
Basil marinated bocconcini wrapped with prosciutto
Black olive tapenade on toast with smoked chicken
Cajun chicken & pineapple skewer
Cubed chorizo & cheese skewer
Roasted pork sausage bites
Shaved roast beef on rye with pommery mustard
Grilled lamb spiducci
Mini pulled beef sliders with chipotle coleslaw
Portobellini mushrooms stuffed with veal tenderloin & taleggio cheese
Mini pizzette

VEGETABLE

Grilled seasonal vegetables with aged balsamic
Tuscan bean & beet medley
Medley of marinated olives
Seared polenta with oven-roasted red peppers
Panfried polenta with grilled radicchio
Mediterranean spreads: black olive, hummus, sundried tomato & eggplant

Vine-ripened tomato bruschetta on herbed crisps
Vegetable springrolls with a plum dipping sauce
Wild mushroom crostini
Grilled asparagus & cremini mushroom antipasto with bacon vinaigrette
Grilled vegetable & balsamic marinated bocconcino skewers
Grape cherry & bocconcino skewers
Sicilian vegetable caponata
Rice balls stuffed with spinach & cheese

Salads & Side Dishes

Quinoa & wheatberry salad with currants, cherry tomatoes, black beans & a lime vinaigrette
Caesar salad with herbed croutons, bacon bits & parmigiano cheese
Steamed vegetable medley with white wine & garlic
Caprese salad with bocconcini, cherry tomatoes & fresh basil
Sicilian salad with radicchio & blood red oranges
Italian potato salad with shaved carrot, green onion & white vinegar
Carrot & green bean almondine
Sautéed rapini & carrot medley
Hawaiian potato salad with tubetti, chopped egg, green onion & light mayonnaise
Sautéed peas & mushrooms
Fusilli with summer vegetables & basil pesto
Caramelized corn salsa with cherry tomatoes, green onion & black beans
Mini red potatoes with a pommery dijon dressing
Rosemary & garlic roasted potatoes
Roasted root vegetables
Mediterranean rice salad with sundried tomatoes, artichokes & kalamata olives
Garlic sautéed baby bok choy
Yellow beet salad with green beans & fresh parsley
Yukon/sweet potato mash
Baby greens with an aged balsamic dressing
Mesclun greens with a fig dressing
Greek salad with vine-ripened tomatoes, cucumber, red onion, green onion & feta cheese
Baby kale salad with crumbled goat cheese
Tri-colour fusilli pasta with asparagus, truffle & parmigiano cheese
Mushroom bomba di riso

Soups

Butternut squash & pear soup
Minestrone with borlotti beans & parmigiano garlic toasts
Warm lentil soup with pancetta
Pasta e fagioli
Trippa al pomodoro
Beef chili with red kidney beans

Secondi

Penne mediterraneo: sundried tomatoes, black olives & artichokes
Lobster mac'n cheese
Squash agnolotti
Mushroom ravioli
Rigatoni a la vodka
Fresh papardelle with a medley of mushrooms & black truffle sauce
Penne pomodoro
Orecchiette with pancetta & rapini with olive oil & garlic
Orecchiette with sausage & red pepper sauce
Meat/cheese cannelloni in fresh tomato or rosé sauce
Baked penne with mozzarella & parmigiano cheese
Rigatoni bolognese
Gnocchi with a gorgonzola cream sauce
Cheese/meat tortellini with a vodka tomato cream sauce
Meat/vegetable/cheese & spinach lasagna
Eggplant parmigiana

Entrée-carne

Peppercorn crusted roasted alberta beef tenderloin with a merlot jus
Braised lamb shank on soft polenta
Grilled new york striploin
Roasted prime rib of beef
Beef steakettes with a mushroom jus
Slow roasted beef brisket
Braised top sirloin of beef with a jus reduction

New Orleans baby beef back ribs
Miami-style shortribs

Grilled australian lamb with a honey dijon, pistacchio crust
Rosemary & garlic roasted lamb chops
Veal parmigiana
Sweetened soya glazed pork tenderloin
Grilled italian sausage with caramelized onions on baked polenta
Bollito misto with lentils & salsa rosso, salsa verde
Osso buco with tomatoes, olives & gremolata
Veal chop stuffed with scallops & mushroom
Veal chop with a pomegranate jus
Apricot-glazed ham with pineapple, cloves & grainy, dijon mustard

Entrée-pollo

Chicken suprême with a honey-dijon glaze
Roasted chicken breast in a light lemon sauce
Chicken parmigiana
Stuffed chicken breast with parma prosciutto & asiago in a light cream sauce
Chicken tenders in a hoisin honey garlic sauce
Chicken paprikash
Lemon-rubbed chicken legs & pieces with garlic & rosemary
In-house de-boned & stuffed oven-roasted turkey
Chicken/pork kabobs with tzatziki sauce & pita

Entrée-pesce

Grilled Atlantic salmon with a tomato, caper salsa
Seared salmon with a wild mushroom, white bean ragout & merlot sauce
Grilled chilean sea bass with mango salsa
Fried calamari & shrimp
Zuppa di pesce with shrimp, calamari, scallops, mussels & clams braised in a white wine tomato broth
Crawfish boil with sausage, corn, onions & mini red potatoes
Grilled orata with a tomato coulis, seared fennel & micro-greens
Jumbo shrimp with chorizo sausage & peppers
Deep-fried Atlantic cod with chili flakes

Late-night Stations

Please refer to the specialties page or speak with us for late-night ideas