



FOOD STATIONS  
Priced per person

**ANTIPASTO BAR**

8.35\$ per person

**Selection of house made, local and imported salumi**  
Ontario and Italian cheese | pickled seasonal vegetables |  
balsamic marinated olives | grissini

**PASTA**

Priced per person  
10.00 | 12.00 chef on site

**Risotto** | seasonal  
**Farfalle** alla vodka  
**Penne** alla norcina

**FROM THE LAND**

7.25 per person  
Pick 2

**Roasted locally grown beets** | chestnut vinaigrette | organic roasted pumpkin  
seeds | goat cheese rolls | acacia honey | micro greens

**Grilled asparagus** | lemon vinaigrette | parmigiano shavings market price

**Mix baby greens** | caramelized purple onions | cherry tomato |  
Asiago shavings | balsamic vinaigrette

**Seasonal salad** of local kale, arugula, fennel and dried cranberries |  
citrus dressing

**Smart Greens Kale Caesar Salad** | Triple Acre Farms smoked bacon | herbed croutons  
| shaved parmigiano | house made Caesar dressing

**Caponata** Sicilian sweet and sour eggplant with pinenuts, raisins, celery, garlic  
and olives | pulled fresh mozzarella | tomato jam | grilled garlic rubbed crostini

**Warm barley Insalatina** Barley | carrot batons | zucchini julienne | lemon juice  
| kale | butter | grated parmesan

## **GRIGLIATA**

(minimum 12 pp)

**Pick 2 mains (pricing according to portion size)**

### **Seared AAA beef striploin**

1/2 portion 3.33 per person/ full portion 6.65 per person

### **Herb crusted Ontario pork loin**

1/2 portion 2.13 per person/ full portion 4.25 per person

### **Australian lamb lollipops**

1/2 portion 4.05 per person/ full portion 8.10 per person

### **Pancetta wrapped chicken spiedini**

1/2 portion 4.25 per person/ full portion 8.50 per person

### **42-day age Alberta AAA beef Tomahawk |**

1/2 portion 11.00 per person/ full portion 21.99 per person

### **Herb crusted prime rib |**

1/2 portion 9.38 per person/ full portion 18.75 per person

### **Porchetta**

Hand cut, slow roasted 'porchetta style' pork | Mini ciabattas |  
house made condiments

1/2 portion 3.25 per person/ full portion 6.50 per person

**\*\*All Mains served with  
salsa verde**

**or**

**balsamic fig reduction**

## **SUSHI**

**Hand rolled sushi and sashimi 8.00 | 10.00**

Chef on site | an assortment of makimono and nigiri sushi featuring  
Atlantic salmon, yellow fin tuna, yellow tail and BBQ eel

## **SWEETS FOR THE SWEET**

Priced per piece... minimum one dozen order

**Gelateria** ... homemade gelato and sorbetto selections |  
waffle baskets  
4.95 per person

**Chocolate Marquise** cups  
5.75 per person

**Petite fours and Macarons**  
7.50 per person

**Seasonal crème brulee**  
5.75 per person