

• CATERING SPECIAL •
DIAMOND PER PERSON MENU
\$26.95 PER PERSON
MINIMUM 25 PEOPLE

APPETIZERS (ALL INCLUDED)

FOCCACCIA BREAD

Freshly baked, olive oil-infused focaccia with aromatic herbs and a crispy crust.

GARLIC CHEESE BREAD OR BRUSCHETTA OR CROSTINI TARTUFO

Garlic and cheese on toasted ciabatta bread; toasted ciabatta bread topped with diced tomatoes, basil and garlic; or a crisp crostini topped with a rich truffle cream and balsamic reduction.

INSALATA CAPRESE OR CONTADINO SALAD OR CESARE SALAD

Choice of tomato and baby bocconcini salad, organic baby mixed greens with Italian dressing, or hearts of romaine with croutons, parmesan, and cesare dressing.

PASTA AND VEGETABLES (CHOOSE 2)

FARFALLE DIAVOLO

Bow-tie pasta in a spicy and zesty tomato sauce with a hint of heat.

FARFALLE PESTO

Vibrant farfalle dressed in a fresh basil pesto bursting with flavour.

FETTUCCINI ALFREDO

Silky ribbons of pasta enveloped in a rich, velvety cream sauce.

PENNE ABRUZZO

Penne with pine nuts, spinach and sun-dried tomatoes in a garlic tomato cream rosé sauce.

BOLLITO DI VERDURE

A selection of seasonal vegetables and potatoes, lightly boiled and finished with olive oil and italian herbs.

GNOCCHI DELLA CASA

Homemade Italian potato dumplings served with a choice of tomato, pesto, or Alfredo sauce.

MAIN COURSE (CHOOSE 2)

POLLO PARMIGIANA

Tender breaded chicken topped with marinara and melted cheese, baked to perfection.

POLLO MAMBO

Our signature chicken dish with a unique twist.

VEAL PARMIGIANA

Lightly breaded veal layered with rich tomato sauce and a generous sprinkle of cheese.

SALMON LIMONE

Fresh salmon fillet drizzled with a tangy lemon butter sauce.

BISTECCA ALLA BELLINI

Grilled Canadian AAA striploin steak finished with a mushroom demi-glaze and peppercorn cream sauce.

FILET MIGNON (+\$9.95 PER PERSON)

Grilled Canadian AAA striploin steak finished with a mushroom demi-glaze and peppercorn cream sauce.

COSTELETTE DI AGNELLO (+\$7.95 PER PERSON)

Pan-seared and roasted lamb chops with fresh rosemary, finished with a demi-glaze lemon sauce.

DESSERT (INCLUDED)

TIRA MISU

Our homemade classic Italian dessert—layers of espresso-soaked ladyfingers and mascarpone cream.

CREME CARAMEL

Silky custard with a delicate layer of caramel, offering a smooth and satisfying finish.