

hot&cold  
hor d'oeuvres

**HOT**

Chicken Skewers

Chicken Fingers

Mini Egg Rolls

B.B.Q Sausages

Breaded Zucchini Sticks

Mini Kish

Red & White Pizza

Mini Rice Balls

**COLD**

Assorted Cold Canapés

Shrimp Cocktail





# antipasto

## **ANTIPASTO MONTECASSINO**

Prosciutto, Melon, Caprese, Grilled Vegetables, Olives and Seafood Salad

## **ANTIPASTO MISTO**

Prosciutto, Melon, Caprese, Grilled Vegetables and Olives

## **ANTIPASTO MEDITERRANEO**

Grilled Vegetables, Marinated Button Mushrooms, Artichoke hearts, Olives, Seafood Salad in a Radicchio Leaf

## **ANTIPASTO ITALIANO**

Sopressata, Hot Capicollo, Genoa Salami, Provolone Cheese, Sun-dried Black Olives and Jardinière

## **SHRIMP COCKTAIL**

Five Jumbo Shrimp size 16 x 20 Served with Lemon Wedge and Cocktail Sauce

## **ANTIPASTO SMOKED SALMON**

Four Slices of Smoked Salmon with Red Onion, Parsley, Capers and Lemon Wedge Served on a bed Mix Spring Salad

## **JUMBO SHRIMP INVOLTINI**

3 Jumbo Shrimp wrapped in Zucchini in a Caulis of Shrimp served with a Fresh Spring Mix Salad in Vinaigrette

## **Prosciutto & Melone Classic**

2 Slices of Prosciutto over 2 Cantaloupe Wedges



# antipasto stations & centre items

## ANTIPASTO BAR DELUXE

Mussels, Seafood Salad, Smoked Salmon, Whole Poached Salmon, Shrimp Cocktail, Cold Seafood, Trippa or Seppie con Piselli, Spiced Olives, Prosciutto, Caprese, Grilled Eggplant, Pizza, Giardiniera, \_Marinated Button Mushrooms, Tomato and Cucumber Salad, Rice Salad, Potato Salad, and Assorted Cheese Board

## OYSTER STATION

150 oyster per 100 guests

## ANTIPASTO SALAD BAR

an assortment of Salami, Capicollo, Provolone, Sun-dried Tomatoes, Jardinière, Olives, Grilled Eggplant, Caesar Salad, \_Romandicchino Salad, Bruschetta, Marinated Mushrooms, Italian Sausage and Trippa

## ANTIPASTO SALAD BAR

Assortment of Focaccia, Jardinière, Sun-dried Olives, Grilled Zucchini and Eggplant, Cream Cheese rolled in Smoked Salmon, Caprese Salad, Bruschetta, Roasted Peppers, Rice Salad all marinara, Marinated Mushrooms and Prosciutto

## RELISH TRAY

a selection of Celery & Carrots sticks, Pickled Onions, Pickles, Pickled Jardinière and Ranch Dip

## DELUXE RELISH TRAY

a selection of Celery & Carrots sticks, Pickled Onions, assorted Jardinière, Feta Cheese, Kalamata Olives, Pickles & Ranch Dip

## OYSTERS ROCKEFELLER

Florentine or Fresh with Lemon – 10 per table

## FRUTTA DI MARE

# s o u p & s a l a d s

## SOUPS

CONSOMME OR CHICKEN NOODLE

STRACCIATELLA OR TORTELLINI

CLAM CHOWDER

MINISTRONE OR CREAM OF BROCCOLI

CALDO VERDE

LEEK POTATO

CREAM OF ASPARAGUS

ZUPPA DI PESCE

Calamari, Clams, Mussels and Cuttlefish in Tomato Broth

ZUPPA DI PESCE DELUXE

with ¼ lb. Lobster Tail per Person

PASTA & FAGGIOLI

## SALAD

CALIFORNIA MIX

RADICCHIO SALAD

ROMANIE & RADICCHIO

CAESAR SALAD

GREEK SALAD

CHEF SALAD





# pasta

## **CHOICE OF SAUCES**

Sugo (Fresh Tomato & Basil), Pomodoro, Bolognese, Alfredo, Arrabiata, Pesto, alla Vodka, Rose, Marinara, Primavera, alla Panna

## **CHOICE OF FRESH PASTA**

Penne, Rigatoni, Gnocchi, Fusilli, Ravioli, Tortellini, Agnelotti, Farfale, Zitoni, Gemelli, Fettuccine, Paglia & Fieno, Spaghetti

## **BAKED PASTAS**

Lasagna

Cannelloni

Fazzoletto

Jumbo shrimp

## **RISOTTO**

Ai Funghi

Alla Pescatore

With Asparagus

With Asparagus & mushroom



# chicken entrée

## **Rolled Stuffed Chicken Breast**

Sautéed chicken with cheese & red peppers

## **Chicken Breast Piccata**

Lightly floured Chicken Breast in a Lemon & White Wine Sauce

## **Chicken Parmigiana**

Breaded Chicken Breast with Tomato Sauce topped With Mozzarella Cheese

## **Chicken Cordon Bleu**

Breast of Chicken Stuffed with Black Forest Ham and Swiss cheese

## **Chicken Marsala**

Sautéed Chicken Breast in a Marsala & Mushroom Sauce

## **Chicken Kabob**

Skewered Chicken with Vegetables

## **Cornish Hen**

Stuffed Hen with Wild Rice and Seasoned Herbs

## **Grilled Chicken Breast**

Seasoned breast with Fresh Herbs

## **Chicken Supreme**





# veal & beef

## entrée

### VEAL PICCATA

Lightly Floured veal in a Lemon & White Wine Sauce

### VEAL PARMIGIANA

Breaded veal with Tomato Sauce topped with Mozzarella Cheese

### VEAL MARSALA

Lightly Floured veal in a Marsala & Mushroom Sauce

### FRENCH CUT VEAL CHOP

Seasoned and Grilled

### VEAL ROAST

### VEAL MEDALLION

### 8OZ FILET MIGNON

### 8OZ CHATEAUBRIAND

### 9OZ NEW YORK SIRLOIN STEAK

### 9OZ RIB-EYE STEAK

### 8OZ BEEF MEDALLION

### ROAST BEEF

### PRIME RIB

### ASSORTED MIX GRILL

Lamb Chop, Grilled Chicken Breast, Grilled Sausage

### SURF & TURF



centre platters  
&  
2nd entrées

**PEROGIES**

Sautéed with Onions in Butter

**CABBAGE ROLLS**

stuffed with Minced Meat & Rice

**ITALIAN SAUSAGES**

Choice of Mild, Medium or Hot

**ROAST CHICKEN IN ROSEMARY**

**ROAST RABBIT**

**PORK, BEEF SHISH KEBOB or CHICKEN SHISH KEBOB**

with Mushrooms, Onions & Peppers

**ROAST LAMB**

with Herbs and Mint Leaf

**PROCHETTA**

on a buffet served with Salad & Dinner Rolls or Centre Dish

**CHICKEN CASSIAROLE**

Roast Chicken pieces sautéed in a light Pomodoro including a California Salad

**SPARE RIBS**

**TRIPPA**

# seafood

## SEAFOOD DELUXE

Shrimp, King Crab Legs, Scallops, Calamari and Mussels with White Wine

## FRITTUA MISTA

Fried Shrimp, Squid, Cuttlefish and Filet of Sole

## FRESH SALMON FILET

Baked or Grilled

## FISH KABOB

Scallops, Shrimps and Swordfish on a Skewer

## FRESH GRILLED SWORD FISH

## FRESH SEA BASS

## STUFFED FILET OF SOLE

Stuffed with Spinach, Mussels & Shrimp Pate OR stuffed with Black Olives, Capers, Breadcrumbs & Herbs)

## FILET OF SOLE ALLA MILANESE

Breaded & Sautéed with a wedge of Lemon

## BAKED SALMON AU GRATIN

With a topping of Breadcrumbs, Seafood and a Hint of Orange Rind

## JUMBO SHRIMP & CALAMARI ALLA ROMAGNOLA

Sautéed in a batter

## STUFFED PACIFIC SALMON FILET

Stuffed with Vegetables and wrapped in a Puff Pastry





# d e s s e r t s

## ICE CREAM

Zabaglione, Amaretto, Lemon, Chocolate, Banana, Orange, Coffee Mocha, Pistachio, Chocolate Chip, Chocolate Raspberry, Grand Marnier, Hazelnut, Rum Raisin, Torrone, Bascio, Spumoni, Chocolate Trifle, Tiramisu, Crema, Cookies & Cream, Pralines & Cream, Jamacho Almond Fudge, Maple Walnut, Mango Sorbet and Raspberry Sherbet

## FRESH FRUIT PARFAIT

With French Vanilla Ice Cream & Whipped Cream

## ASSORTED TARTUFO

Chocolate, Vanilla and Amaretto

## CREPE GELATO

With Fresh Fruit and Strawberry & Chocolate Sauce

## ORANGE & LEMON SHERBERT CUPS

## FRESH FRUIT PLATTERS

Assortment of Fresh Seasonal Fruits

## FRUIT COCKTAIL

Fresh Fruit Peeled and Sliced and marinated in a Grand Mariner Liquor

## FRESH PASTRY PLATTER

## MONTECASSINO DELUXE SWEET TABLE

Assortment of pastries, fresh Seasonal decorated Fruits, Assortment of Torts, Cakes, and Separate Coffee Station

## PORTUGUESE STYLE BUFFET

Sweet Table inclusive assortment of Portuguese Pastries and Cakes, Baby cold Dungeness Lobster, assorted Patties, Crabs and Shelled Shrimp

## CRÈME BRÛLÉ



# bar

## **TOASTS**

SPUMANTE TOAST

SPUMANTE & STRAWBERRY COCKTAIL STATION IN LOBBY

## **MARTINI SERVICE**

BEFORE DINNER – INCLUDES ICE SCULPTURE

AT BAR ALL NIGHT

## **BARS**

### **DELUXE BAR**

Cabernet House Red & White Wine, Beer, 5 Bar Brands, Cognac, Aperitifs, Liqueurs & Cocktails Included  
Heineken and Carona (7 Hour Bar)

### **PREMIUM DELUXE FULL BAR**

Deluxe Bar plus Remy VS Cognac & Grand Marnier

### **ENHANCED DELUXE BAR**

Deluxe Bar plus Johnnie Walker

### **PREMIUM ENHANCED DELUXE BAR**

Premium and Enhanced

### **BRIDAL SHOWER BAR**

Wine, Soft Drinks, Coffee, Tea, Espresso, and

Sparkling Wine Punch during Reception

### **REGULAR BAR – STAGS**

Wine, Beer, 5 Bar Brands, Cognac, Vermouth & Peach Schnapps

### **WINE & BEER BAR**

Wedding & Social Functions

