

Banquets & Events

Dinner Service

All of our dinners are serviced by Individual plate service. For family style service please add \$2.00 per person. All entrees include fresh rolls and butter, salad choice, pan roasted potatoes, seasonal vegetables, dessert choice with coffee and tea.

Beef

Roast Beef with Pan Gravy	\$32.95
We roast the finest aged beef and serve with pan gravy and horseradish	
Prime rib of Beef Au Jus	\$37.95
Oven roasted slowly and served au jus with horseradish	
Beef Tenderloin	\$41.45
The finest quality of beef, roasted whole and finished with our house peppercorn sauce	

Veal

Veal Parmigiana	\$32.95
Scaloppini of veal lightly breaded and pan fried, topped with tomato sauce, mozzarella and parmigiana cheeses	
Veal Marsala	\$37.95
Medallions of veal pan seared and finished with a mushroom and Marsala wine sauce	

Pork

Stuffed Loin of Pork	\$33.45
Fresh boneless pork loin stuffed with our house three meat dressing	
Oven Roasted Pork Tenderloin	\$32.95
Whole tenderloins pan seared and slow roasted, finished with a pan gravy	
Pork Madonna	\$33.95
Medallions of pork tenderloin pan seared and roasted with mushrooms and peppers in a creamy pan sauce	

Banquets & Events

Poultry

Chicken Cacciatore	\$30.95
Fresh whole boneless breast of chicken simmered in tomato sauce with peppers, mushrooms and root vegetables	
Grilled Breast of Chicken	\$32.95
Fresh boneless breast of chicken grilled to perfection with fine herbs and olive oil	
Chicken Parmigiana	\$31.95
Fresh boneless breast of chicken had breaded and pan sautéed golden brown topped with tomato sauce and mozzarella and parmigiana cheeses	
Chicken Supreme	\$31.95
Fresh boneless breast of chicken lightly breaded and finished with a creamy vegetable wind sauce.	
Stuffed Breast of Chicken	\$31.95
Fresh boneless breast of chicken stuffed and slow roasted. Select from Cordon Blue (ham and Swiss), Kiev (herbed butter), Florentine (spinach, red pepper and cheese), artichoke and sundried tomato with cheese, Saltimbocca (prosciutto and sage and turkey)	
Traditional Turkey	\$30.95
Whole roasted young turkeys with homemade stuffing and cranberry sauce	
Chicken Supremo	\$33.95
Breast of fresh air chilled chicken, boned by hand with the skin intact for extra flavor, pan seared and slow roasted with fine herbs stuffed chicken supremo	

Dinner Selections

Salads

caesar, garden with choice of dressing, traditional Italian house, house salad with balsamic or raspberry vinaigrette, spinach and curly leaf with citrus fruit, greek*, belgian endive and radicchio with mixed leaf lettuce tossed with crispy green apple*

* denotes a premium selection, please add \$1.00

Dessert

black forest cake, chocolate mousse, fruit pies, tartufo, warm apple blossom with caramel sauce and whipped cream, triple chocolate fudge cake, tuxedo chocolate mousse cake, lemon meringue pie

Premium Dessert Selections New York Cheesecake with cherries or blueberries \$2.00
Homemade Tiramisu \$3.00; Baked Alaska \$2.50; Italian Trifle \$2.00; Ice cream crepe with fresh berries \$2.00; While chocolate raspberry mousse torte \$1.50; Triple chocolate truffle torte \$1.50; Ice Fruits \$2.00

Vegetarian

Vegetarian Lasagna

Vegetable Wellington

Eggplant Parmigiana

Grilled Portobello Mushroom Stack

Grilled Vegetable Crepe

Banquets & Events

APPETIZERS



Relish Platter \$2.45
 carrot and celery sticks accompanied by assorted pickles and olives

Homemade Soup \$3.75
 let our Chef prepare your choice of minestrone, straciatella, cream of broccoli, cream of mushroom, leek & potato or french onion

Focaccia served with a variety of spreads... \$3.75
 Sun dried tomato, tapenade and hummus accompany warm foccacia bread



Antipasto \$5.95
 Selection of capiccolo, genow salami and provolone cheese served with giardinere vegetables

substitute seafood salad for giardinere add \$3.75

substitute melon and prosciutto, fresh tomato and bocconcini, olives and grilled vegetables for giardinere add \$4.25

Seafood Salad \$5.95
 a house specialty, made fresh with shrimp, crab, scallops, calamari and juliene vegetables

Shrimp Cocktail \$6.25
 chilled tiger shrimp served with cocktail sauce

Steamed Mussels \$6.25
 fresh PEI mussels steamed with white wine, tomatoes and fresh garlic

Grilled Tiger Prawns \$8.25
 jumbo headless tiger prawns split and grilled with butter and herbs



Banquets & Events

Additional Courses



Sorbet..... \$3.75
a refreshing course in your choice of lemon, lime or orange

International Cheese Platter..... \$4.75
A selection of premium imported and domestic cheese served with seedless grapes and fine crackers

Pasta..... \$7.25
Select from penne rigate, farfalle, rigatoni, spaghetti or linguine with your choice of sauce - tomato, meat, primavera, amatriciana, alfredo, rose or olive oil with fresh vegetables



Stuffed Pasta..... \$8.75
Your choice of homemade lasagna, cannelloni/ manicotti, ravioli, tortellini

Jumbo Stuffed Pasta..... \$8.75
a larger ravioli stuffed with three cheese or cheese and spinach

Risotto..... \$7.50
A Club favourite... creamy and timed to perfection choice of wild mushroom, primavera, giblet

Second Entrée \$8.50
Make your dinner a feast by adding a second entrée selection. Add a second entrée (including a second vegetable selection) of equal or lesser value of initial meal choice.

Seafood Platter..... \$12.50
A selection of tiger shrimp, sautéed scallops, fried calamari and kiwi mussels

Antipasto Buffet..... \$22.95
An elegant buffet display including assorted breads, chilled tiger shrimp, house seafood salad, international cheese board, marinated button mushrooms, marinated asparagus, artichokes, grilled vegetables, tomato/bocconcini, olives, hot peppers, giardinere, melon and prosciutto, salami, capicola, poached whole salmon



Dinner Buffet Services

Club Buffet \$32.95

rolls and butter, platter of vegetables and dip, garden salad with a variety of dressings, chef's choice of 2 additional salads, pan roasted potatoes, hot vegetables, assorted cakes, coffee and tea

One Pasta Selection...

Penne with Meat or Tomato Sauce

Penne Amatriciana

Farfalle Alfredo

Penne with grilled vegetables

Penne with Rose sauce

One Entrée selection...

Breast of Chicken Supreme

Roast Beef with pan gravy and horseradish

Roasted Chicken with garlic and fresh rosemary

Roasted Loin of Pork

Dinner Buffet \$37.95

rolls and butter, platter of vegetables and dip, garden salad with a variety of dressings, chef's choice of 2 additional salads, pan roasted potatoes, hot vegetables, assorted cakes, coffee and tea

One Pasta Selection...

Penne with Meat or Tomato Sauce

Penne with Rose Sauce

Penne Amatriciana

Farfalle Alfredo

Penne with peppers and italian sausage

Pasta with grilled vegetables

Two Entrée selections...

Roast Beef with pan gravy and horseradish

Breast of Chicken Supreme

Breast of Chicken Parmigiana

Roasted Loin of Pork

Banquets & Events

Deluxe Dinner Buffet..... \$41.95

rolls and butter, platter of vegetables and dip, pickle tray, garden salad with a variety of dressings, chef's choice of 2 additional salads, pan roasted potatoes, 2 hot vegetable selections, assorted cakes, coffee and tea

One Pasta Selection...

Penne with Meat or Tomato Sauce

Farfalle Alfredo

Ravioli... meat or cheese

Penne Amatriciana

Two Entrée selections...

Prime Rib of Beef au Jus

Breast of Chicken Supreme

Breast of Chicken Kiev

Breast of Chicken Scallopine

Veal Marsala

Pork Madonna

Additional Buffet Services

Additional Selections \$2.25

add an extra vegetable, potato or salad to your buffet

Fresh Fruit Platter \$2.45

a fine selection of fresh cut seasonal fruits

International Cheese Board \$2.75

a board of fine imported and domestic cheese with seedless grapes and crackers

Pasta Bar \$6.75

substitute a pasta bar for the pasta on your buffet including penne pasta with a choice of tomato or alfredo sauce, baby shrimp and scallops, calamari, hot peppers, olives, peppers, mushrooms, grilled vegetables

Seafood Platter \$4.75

add an impressive array of chilled seafood to your buffet including shrimp, mussels and smoked salmon

Custom Buffet priced accordingly

let our professional staff help create your own elegant buffet to include your favourite items

Reception Services

Vegetable Crudité with dip	\$2.50 per person
Domestic Cheese and Crackers.....	\$2.95 per person
Fresh Seasonal Fruit.....	\$3.25 per person
International Cheese Board.....	\$4.75 per person
Cocktail Sandwiches.....	\$3.75 per person
Assorted fillings including both meat and vegetarian alternatives	
Fruit and Chocolate Fondue.....	\$125.00 (serves 30)
Chilled Tiger Shrimp.....	\$95.75 (serves 30)
Baked Brie.....	\$96.95 (serves 50)
Cold Hors d'oeuvres.....	\$26.95 per dozen
select from chilled kiwi mussels, assorted fancy canapés, stuffed cherry tomatoes, prosciutto wrapped melon	
Premium Cold Hors d'oeuvres.....	\$33.95 per dozen
select from assorted cold canapés, oysters on the half shell, large cocktail shrimp	
Hot Hors d'oeuvres.....	\$26.95 per dozen
select from Italian meatballs, assorted puff pastries with vegetarian or meat fillings, sausage rolls, mini quiches, bruschetta and spring rolls	
Premium Hot Hors d'oeuvres.....	\$33.95 per dozen
select from crab cakes, chicken satay, breaded tiger shrimp, bacon wrapped scallops, beef wellington and spanakopita	
Assorted Coffee and Teas for your Late Night Coffee Service.....	\$0.95 per person
Assorted Dessert Squares and Cookies, Coffee and Tea.....	\$4.50 per person
Assorted Italian Pastries, Coffee and Tea.....	\$4.75 per person
Assorted Tortes, Cheesecakes, Pastries, Coffee and Tea.....	\$5.75 per person
Alcoholic Punch.....	\$2.50 per person
Non Alcoholic Punch.....	\$1.50 per person

Bar Services

Standard Package

Includes bar liquors, domestic beer, coolers, mix and non-alcoholic beverages

Premium Package

Standard package plus premium beer, premium wine on bar and domestic wine on the dinner tables

Deluxe Package

Premium package plus receiving line liqueurs, champagne toast and imported wine on the dinner tables

CASH BAR

Domestic Beer	\$5.75	Premium Beer	\$6.50
Mixed Drinks - 1oz.....	\$5.75	Wine - Glass	\$6.00
Liqueurs and Coolers...	\$6.25	Soft Drinks	\$2.00

Please note that these prices include tax

HOST BAR

Domestic Beer	\$4.75	Premium Beer	\$5.20
Mixed Drink - 1oz	4.75	Liqueurs and Coolers..	\$5.20
Wine - Glass	\$5.10	Soft Drinks	\$1.75

Receiving Line Liqueurs priced accordingly

Please add tax and gratuity to the above prices

Wine List

White Wines

Bin 65 Chardonnay (Lindeman's Australia) 750ml	\$25.95	Montalto Pinot Grigio (Italy) 750 ml	\$23.95
Orvieto Classico (Italy) 750 ml	\$26.95	Soave (Masi Italy) 750 ml	\$32.95
Trebbiano Di Romagna (Italy) 1 litre	\$27.95	Soave (Folonari)	\$24.95

Red Wines

Bin 40 Merlot (Lindeman's Australia) 750ml	\$26.95	Cabernet Merlot (Jackson Triggs) 750 ml	\$27.95 \$4.95
Chianti (Ruffino Italy) 750ml	\$32.95	Merlot (Pelee Island) 750ml	\$24.95
Merlot del Piave (Lamberti Italy) 1 litre	\$27.95	Montalto Cabernet Sauvigno (Italy) 750ml	\$23.95
Valpolicella (Masi Italy) 750ml	\$32.95		