

Antipasto

Choice of:

Organic handpicked mixed lettuces, tomato, cucumber, orange wedge, balsamic vinaigrette.

Romaine hearts with Parmiggiana shards, herbed croutons, Caesar dressing

Entree

Choice of

*Atlantic Salmon fillet, pan seared in extra olive oil and fresh herbs**

Hand cut Gnocchi, imported gorgonzola cheese and cream

*Breast of chicken, grilled to perfection, crispy outside and tender inside**

*Veal Scaloppine, Crimini Mushroom, Marsala Sauce**

Layers of eggplant, cheese and tomato sauce

\$ 49 per person plus applicable taxes and gratuity – Minimum 15 people

Add –ons Pass hors d'oeuvre \$ 10 pp

*Served with oven roasted potato & vegetables