

## For The Table

*Pan de Casa & shredded Reggianito cheese – pairs perfectly with our homemade chilli-infused extra virgin olive oil*

## At The Buffet

**Pasta** (choice of two pastas served with garlic bread)

*add one extra pasta +\$3pp*

1. Mac & Cheese – *add lobster & shrimp (+\$5 pp)*
2. Primavera with Garlic & Oil sauce
3. Fresh Tomato & Basil
4. Penne Vodka
5. Rigatoni Arabiatta

## Taco

Shredded Chicken *braised in fresh tomato & onions; guacamole, sour cream, pico de gallo, spicy tomatillo salsa, hard soft shell taco & soft tortilla*

Chips & Guacamole

## Salad

Mix Green Salad – *tomatoes, red onions, cucumbers & red wine vinaigrette*

Caesar Salad – *romaine, endive, arugula, manchego, focaccia croutons*

## Fish & Poultry

North Atlantic Salmon – *basil oil*

Flounder Picatta – *capers & lemon butter sauce*

Roasted Chicken – *natural jus*

Whipped Potatoes

Market Vegetable

**Carved For You** (choice of one)

*add one extra carving station +\$3pp*

1. Maple Glazed Ham – *mustard sauce*
2. Sliced Roast Beef – *creamy horseradish sauce & au jus*
3. Fresh Organic Turkey Breast – *sage pan gravy*  
Sliced Roast Prime Rib of Beef – *creamy horseradish sauce & au jus (+\$6pp)*  
Sliced Filet Mignon – *red wine sauce (+\$6pp)*

**Dessert at the Table** (choice of one)

*(Soda, Coffee & Tea Included)*

1. Flourless Chocolate Cake – *raspberry sorbet & vanilla sauce*
2. New York Cheese Cake – *mixed berries & vanilla sauce*
3. Risotto Pudding – *caramelized pineapple & toasted coconut*
4. Celebration Cake (your choice of cake, filling, icing and inscription)

*\$62pp + tax & 16% gratuity + 5% Administration Fee*

*Package items are subject to seasonal changes*

