

MENU

Panini station

17.00\$/guest.

Choice of 2 salads:

- .pasta with mayo, olive oil OR pesto
- .potato with mayo or olive oil
- .tomato and cucumber
- .lentil
- .corn
- .bean or
- .mixted green salad

Assorted sandwich platter up to 4 choices:

- .tuna salad, served on a wrap
- .prosciutto, arugula and bocconcini served on focaccia
- .grilled veggies and goat cheese tartine
- .grilled chicken and provolone
- .roast beef, caramelised onion and mushroom with a mayo/mustard sauce
- .saussage and peppers
- .prosciutto cotto (italian ham), salami, mozzarella, mustard, served on a baguette bread
- .fruit platter
- .dessert: mix platter of brownie and cream-filled profiteroles
- .minimum order of 20 people
- .no cancellation will be accepted 48 hours prior to the event



Pasta station

\$18.00/guest.

1 choice of pasta:

.manicotti ricotta & spinach, rosée sauce (2/guest) *made with fresh egg pasta

.penne choice of sauce: tomato, rosée or gigi

.cannelloni meat with tomato sauce (2/guest) *made with fresh egg pasta

.pasta al forno rigatoni meat sauce gratiné in the oven with mozzarella and parmigiano cheese

Included: focaccia white pizza with olive oil and herbs, mixed green salad & dessert

.tiramisu served in a cup;

.brownie served with whipped cream;

.mini cannoli;

.cream-filled profiteroles OR

.fruit platter

.minimum order of 20 people

.no cancellation will be accepted 48 hours prior to the event



Gourmet anti-pasti station

\$18.00/guest.

- .cucumber, tomato and bocconcini salad
- .eggplant, peppers and zucchini marinated with olive oil, garlic and basil
- .mini arancini rice ball mixed with meat sauce, mozzarella, parmigiano and peas OR vegetarian option: mixed with tomato sauce, mozzarella, parmigiano and veggies.
- .charcuterie platter salami, mortadella, sopressata and prosciutto cotto (italian ham) served with focaccia

Montreal station

\$17.00/guest.

- .smoked meat sandwich
- .coleslaw (cabbage salad)
- .veggie and dip platter
- .chef's dessert

Kart-O-Mania station

\$18.00/guest.

- .entrée of saussage and peppers
- .roast beef, caramelised onion and mushroom served on baguette with a mayo/mustard sauce
- .pasta salad with mayo, olive oil OR pesto
- .veggie and dip platter OR fruit platter
- .dessert: mini cannoli

Cheese

.Cheddar cheese platter with grapes and crakers (10-12 people) \$45.00

.Fine cheese platter \$160.00 brie, blue, goat, cheddar+ cheese of the day served with dried figs and dried apricots, grapes, walnuts, orange marmalade, olive tapenade, crakers and bread

Group menu 40 guests +

\$15.00/guest.

- .wraps with charcuterie
- .'tramezzini' mini sandwiches egg, tuna and ham

Choice of 2 salads:

- .pasta with mayo, olive oil OR pesto
- .potato with mayo or olive oil
- .tomato and cucumber
- .lentil
- .corn
- .bean or
- .mixted green salad

Dessert: cream-filled profiteroles

- .minimum order of 20 people
- .no cancellation will be accepted 48 hours prior to the event