

COCKTAIL HOUR

MOSCATO STATION

Fragrant, light-bodied semi-sparkling white wine served with berries

STATIONED APPETIZERS

Prosciutto and assorted deli meats, sea salad of crab, octopus and calamari, warm mussels pomodoro, grilled zucchini, eggplant and sweet peppers with aged balsamic glaze, international cheese board, grana padano parmiggiano cheese, herbed olives, sun-dried tomatoes, caprese salad, tender artichokes, beetroot salad with goat cheese, pasta salad, bean salad, freshly baked focaccia and tomato basil bruschetta.

ARTISAN BREAD BASKET

Grissini, flat bread, whole wheat and Italian style buns

FIRST COURSE

AGNELOTTI

stuffed with ricotta cheese and spinach, tossed in a rose cream

ROASTED SQUASH RISOTTO

Butternut squash oven roasted, blended with arborio rice and finished with amaretto dust

PLATED MAIN ENTRÉE

FILET MIGNON

AAA Beef Tenderloin seared and finished in a red wine reduction

SHRIMP SKEWER

Four seared shrimps, marinated in lemon and garlic, served with herb pesto

ROASTED VEGETABLE BUNDLE AND FINGERLING POTATOES

Drizzled in olive oil, garlic, slowly roasted

MICRO GREENS

A blend of spring micro greens in a honey dijon vinaigrette

DESSERT

GELATINI

Citrus flavoured gelato in a martini glass, garnished with fresh mint

AFTER DINNER

SWEET BOUTIQUE

Decadent treats made in-house featuring full assorted cakes, French and Italian pastries, beautiful fruit creations and modern bites like cake pops, macarons and cupcakes.

PRESSED PANINI BAR

Fresh baguette, prosciutto cotto, mozzarella cheese, pressed live on a cast iron grill.

IN HOUSE WEDDING CAKE - 50% OFF

BAR

OPEN LOADED

Open and loaded, this bar selection satisfies all. Beer (Domestic and Imported) Red and White Wine, Bar rail items, Liqueurs and a Champagne Toast to ring in the occasion.

\$85

*price is plus HST and applicable to new booking only

AVAILABLE:

**SATURDAYS APRIL OR NOVEMBER
AND LONG WEEKEND SUNDAYS**