

COCKTAIL HOUR

MOSCATO STATION

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

STATIONED APPETIZERS

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

ARTISAN BREAD BASKET

Grissini, flat bread, whole wheat and Italian style buns

FIRST COURSE

PESTO CREAM AGNELOTTI

Ravioli stuffed with ricotta cheese and spinach, tossed in a basil pesto cream

SAUSAGE, RADICCHIO & PORT WINE RISOTTO

Arborio rice prepared with port red wine, fennel sausage and radicchio

PLATED MAIN ENTRÉE

BRAISED SHORT RIB

Brined and slowly baked, oven crusted and finished in a demi glaze

CHICKEN ROULADE

Stuffed with cooked swiss chard and dried raisins, wrapped in a layer of baked pancetta, finished in a aromatic jus

ROASTED VEGETABLE BUNDLE & FINGERLING POTATOES

Drizzled in olive oil, garlic, slowly roasted

MICRO GREENS

A blend of spring micro greens in a honey dijon vinaigrette

DESSERT

NUTELLA GELATO

Martini glass filled with nutella chocolate ice cream, topped with house made whipped cream & biscotti

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

POUTINERIE

Hand cut Yukon gold potatoes, served with traditional "crottes de fromage", and warm homemade gravy on the side

IN HOUSE WEDDING CAKE - 50% OFF

BAR

OPEN LOADED

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

\$80

*price is plus HST & applicable to new booking only

AVAILABLE: DECEMBER - MARCH