

# Family Service

Includes Rolls and a Trio of Flavoured Butter, Coffee and Tea Service

Please choose one of the following options per course

## Antipasto Platters

### **Vegetable**

Marinated Eggplant, Grilled Zucchini, Artichokes, Grilled Mushroom, Roasted Red Pepper, Olives, Provolone and Bocconcini

### **Italian Classic**

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant and Grilled Zucchini

## Choice of Pasta and Sauces

### **Pasta**

Penne Rigate, Farfalle or Rigatoni

### **Sauce**

Tomato Basil, Bolognese, Puttanesca, Blush or Tomato with Italian Sausage

### Salads

Caesar Salad

Spinach and Mushroom with Shaved Red Onion and a Creamy Citrus Dressing

House Salad with Balsamic or Raspberry Vinaigrette Dressing

Field Greens with Mandarin and Cranberries, Lemon Citrus Dressing

### Main Course Poultry

Chicken Parmesan with Tomato Basil

Roasted Herb Chicken

Pan Seared Chicken with a Mushroom Marsala Sauce

Chicken Picatta with Lemon Caper Sauce

Seared Chicken Breast with White Wine Lemon Sauce

Coq au Vin served with Roasted Button Mushrooms

### Main Course

Sliced Roasted Striploin Beef with Mushroom Jus

Roasted Pork Loin with Apple Demi

Veal Parmesan with Tomato Basil Sauce

Veal Roast with Mushroom Jus

### Starches

Roasted Herb Potatoes

Whipped Potatoes

Lyonnais Potatoes

Tomato-Basil Arancini

### Vegetables

Seasonal Medley

Honey Glazed Baby Carrots

Roasted Mediterranean Medley

Green and Yellow Beans Almandine

Roasted Butternut Squash with Herbs

### Desserts

Choose from the selection of Plated Desserts

\$46.95 Person

# Family Service

Enhancements Served Platter Style

## Antipasto

### **Seafood Antipasto Salad**

Poached Calamari, Shrimp and Scallops Marinated with an Italian Vinaigrette, Pickled Vegetables

\$2.00 person

## Vegetable Offering

Garlic Broiled Asparagus and Grape Tomatoes

Rapini with Garlic

Broccolini

\$2.50 person

## Poultry Offering

Chicken Princess with Fresh Herb Veloute

Mediterranean Chicken with Tomato Demi Glace

Chicken Roulade with Herb Veloute

Chicken Provençal with Herb Veloute

Chicken Breast Wellington with Herb Veloute

\$2.00 person

## Fish Offering

Baked Salmon Cajun or Citrus

Arctic Char Lemon with Caper Sauce

Pickrel with Mustard Dill Sauce

\$2.00 person

## Beef Offering

Sliced Herb Roasted Beef Striploin with Red Wine Jus \$3.00 person

Veal Loin Roulade with Green Peppercorn Demi Glace \$3.00 person