



## *Antipasti*

### *Antipasto Verde*

crisp celery sticks, carrot sticks, green & black olives

### *Bruschetta:*

fresh garden tomatoes, olive oil and spices

### *Bruschetta Rustico:*

fresh garden tomatoes, roasted red pepper, diced artichoke hearts, olive oil and spices

### *Antipasto Italiano:*

salami, cappicola, slice of friulano cheese, carrot stick, celery stick green and black olives

### *Fogolar Primavera*

carrot sticks, celery sticks, green and black olives and

***your choice of any 4 of the following:***

prosciutto with melon, slice of friulano cheese, tomato with bocconcino, artichoke heart, grilled eggplant, grilled zucchini, roasted red peppers or devilled egg

### *Antipasto Di Mare:*

a mixture of shrimp, squid, calamari and crab marinated in oil, lemon and spices

### *Crab Supreme:*

a crab salad done in a marinade of olive oil and spices

### *Shrimp Cocktail:*

consisting of 5 jumbo shrimp served in a champagne glass with seafood cocktail sauce

## *Soups*

Chicken Soup with Pastina

Straciatella Soup (Egg Drop Soup)

Minestrone Soup

Cream of Leek

Cream of Broccoli

Chicken Soup with Tortellini



## Salad

### Tossed Salad

fresh lettuce with carrot shreds in an oil and vinegar dressing

### Radicchio & Romaine Salad

a mixture of radicchio and romaine lettuce in an oil and vinegar dressing

### Caesar Salad

romaine lettuce with creamy caesar dressing tossed with croutons and parmesan cheese

**Also available:** Italian, Raspberry Vinaigrette, Blue Cheese & French salad dressings.

## Risotto

### Risotto Verde

rice with spinach

### Risotto with Meat Sauce

rice with meat sauce

### Risotto Mare Monte

a mixture of fresh sea scallops, baby shrimp and mushrooms

## Pasta

Penne

Fusili

Gnocchi

Farfalle (Bow Ties)

Fettucini

(other varieties also available)

Rigatoni

Spaghetti

## Stuffed Pasta

Meat filled Tortellini

Cheese filled Tortellini

Lasagna

Meat filled Ravioli

Cheese filled Ravioli

Cannelloni (meat or ricotta cheese or ricotta cheese with spinach)

**Any of the above pastas can be complimented with any of our delicious sauces:**

Meat

Vodka Blush

Aglio & Olio

Tomato & Basil

3 Cheeses

Pesto

Blush

Alfredo



## Chicken Entrees

Roast Chicken	Breaded Chicken Breast	Chicken Parmigiana
Grilled Lemon Chicken	Chicken Cordon Bleu	Chicken Florentine
Chicken Francesca	Chicken Triestina	Chicken Elizabeth
Stuffed Chicken	Chicken Cacciatore	

## Beef Entrees

Roast Beef with Gravy	Beef Tenderloin with a Peppercorn Sauce	
Prime Rib Au Jus	Spare Ribs	Baby Back Ribs
Beef a la Pizzaiola	Beef Tenderloin in brandy sauce with peppers & mushrooms	

## Veal Entrees

Veal Roast with Gravy	Veal Parmigiana	Breaded Veal Cutlets
Veal Scallopini	Veal Marsala	Veal Birds
Veal Saltinbocca	Veal Piccata	Veal Francesca

## Pork Entrees

Pork Tenderloin	Pork Schnitzels	Italian Sausage
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## Fish Entrees

Orange Roughy	Fried Seafood	Stuffed Sole
Breaded Perch	Broiled Salmon	Calamari Fritti
Crab Legs	Lobster Tail	

## Special Entrees/Vegetables

Spezzatino	Stuffed Rabbit	Baby Red Skin Potatoes
Asparagus	Broccoli Spears	Thieves Bags
Parisienne Potatoes	Pepper Medley	Parisienne Potatoes

## Vegetable Choices

Mixed Garden Vegetables	Baby Carrots	Sliced Mushrooms
Whole Mushrooms	Green Beans with Butter & Garlic	
Green Beans Almondine	Italian Style Green Beans with Tomato Sauce	



## Appetizer & Antipasto Bar Selections

Choose any of the 5 following for \$8.95 per person + taxes

**\*\* 1 ½ hour of service \*\***

Breaded Mozzarella Sticks	Breaded Zucchini Sticks
Breaded Mushroom Caps	Pesto Triangles
Spiced Mini Meat Balls	Mini Quiche
Stuffed Cucumbers	¼ Italian Sausages
Devilled Eggs	Bruschetta (make your own)
Mixed Fresh Vegetables & Ranch Dressing	Assorted Cold Cuts
Assorted Cheeses (Cheddar & Marble)	

## OPTIONAL ITEMS

Shrimp Cocktail	Crab Claws
Mussels	Bacon Wrapped Scallops
Grilled Shrimp Skewers (4 shrimps)	Smoked Salmon on mini bagels
Antipasto di Mare	Crab Supreme
Grilled Vegetables (zucchini, peppers, artichokes, roasted red peppers)	
Premium Cold Cuts (Prosciutto, Porchetta, Pancetta)	
Premium Cheeses (Friulano, Asiago, Parmigiano)	
Popcorn Shrimp with Cocktail sauce	

## Specialty Items

<b>Prosciutto &amp; Melon</b> \$3.95 per person	<b>Oysters</b> Market Price	<b>Crab Legs (lbs)</b> Market Price
<b>Chicken/Beef Skewers</b> \$2.95 each	<b>Trippe</b> \$3.95 per person	<b>Figs stuffed with Prosciutto</b> \$3.95 per person
<b>Grilled Polenta</b> \$1.00 per piece	<b>Breaded Calamari</b> \$5.95 per person	<b>Calamari a la Griglia</b> In a balsamic dressing \$6.95 per person
<b>Antipasto Misto</b> Breaded Scallops, Breaded Squid, Breaded Shrimp \$6.95 per person		<b>Pizza Squares</b> \$3.95 per person



## *Country Style Menu Options*

### *House Special*

Antipasto Verde  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken OR Roast Beef OR Italian Sausage  
Roasted Potatoes  
Bread & Butter  
Coffee & Tea  
Dessert – Vanilla Ice Cream with your choice of topping  
(Crème De Menthe OR Strawberry OR Chocolate)  
\$21.95

### *Banquet Special*

Antipasto Verde  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Roast Beef OR Italian Sausages  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with  
your choice of topping (Crème De Menthe OR Strawberry OR Chocolate)  
\$28.95

### *Fogolar Special*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Breaded Chicken Breast  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Crème De Menthe OR Strawberry OR Chocolate)  
\$31.95



### *Kitchen Favourite*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Chicken Francesca  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Crème De Menthe OR Strawberry OR Chocolate)  
\$34.95

### *Club's Pride*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Veal Parmigiana  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Crème De Menthe OR Strawberry OR Chocolate)  
\$34.95

### *Italian Extravaganza*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Romaine & Radicchio Salad with House Dressing  
Chicken Triestina  
Parisienne Potatoes  
Veal Marsala  
Whole Mushrooms  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Crème De Menthe OR Strawberry OR Chocolate)  
\$39.95



# Buffet Menu Suggestions

**Antipasto Verde - Relish Tray**  
(Celery, Carrots, Green & Black Olives with Ranch Dressing)

**Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup**

**Tossed Salad with House Dressing**

**Crusty Italian Dinner Rolls & Butter**

**Coffee and Tea**

**\*\*\* If you choose to go with just the above, the price is \$9.95 \*\*\***

*ALL DINNERS BELOW INCLUDE ALL OF THE ABOVE ITEMS*

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|----|--|----------|
| 1. | Assorted Sliced Cold Cuts & Cheese Slices<br>Choice of 1 Salad, Mustard Packages & Mayo on side<br>(Build your own sandwiches) | \$ 14.25 |
| 2. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage<br>with Roasted Potatoes  | \$ 16.50 |
| 3. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage with<br>Roasted Potatoes and Your Choice of a Second Vegetable    | \$ 18.50 |
| 4. | Roast Chicken and Roast Beef <u>OR</u> Italian Sausages<br>with Roasted Potatoes and Your Choice of a Second Vegetable         | \$ 21.50 |

Salad Choices: Potato Salad, Pasta Salad OR Coleslaw	\$ 2.25 Per Person
Italian Pastries (Canoli, Cream Puffs, etc.)	\$ 1.25 Per Piece
Dessert Sweets (Carrot Cake, Brownies, etc.)	\$ 1.10 Per Piece
Assorted Cookies	\$ 1.10 Each
Fruit Platters (feed 15-25 people)	\$ 49.95 Each
Assorted Pop Pitchers (8-10 glasses)	\$ 7.25 Per Pitcher
Assorted Juice Pitchers (8-10 glasses)	\$ 9.25 Per Pitcher

\* Prices are subject to change without notice \* Gratuities continue to be voluntary\*  
Dinners are subject to applicable taxes\*



## *Party Platters (feeds 25-35 people)*

### **Antipasto Di Mare**

Olive Oil, Calamari, Crab, Giardinera, Herbs & Spices

\$94.95

### **Crab Supreme**

\$85.95

### **Popcorn Shrimp in Cocktail Sauce**

\$50.95

### **Antipasto Primavera**

Roasted Red Pepper, Grilled Eggplant, Artichoke Heart, Grilled Zucchini

\$89.95

### **Antipasto Verde**

Celery Sticks, Carrot Sticks, Green & Black Olives, Ranch Dressing

\$40.00

### **Summer Antipasto Verde**

Broccoli, Cauliflower, Celery Sticks, Carrot Sticks, Green & Black Olives, Ranch Dressing

\$45.00

### **Tomato & Bocconcini**

\$40.00

### **Assorted Premium Cold Cuts**

Prosciutto, Porchetta, Pancetta

\$76.95

### **Assorted Cheeses**

Friulano, Cheddar, Marble

\$52.25

**\*\* Add Grapes to any cheese platter for an additional cost of \$10.00 \*\***

### **Assorted Premium Cheeses**

Asiago, Fontina, Parmigiano

\$91.95

**\*\* Add Grapes to any cheese platter for an additional cost of \$10.00 \*\***

\*\* All above subject to 8% PST & 5% GST

\*\* Prices are subject to change without notice



## DESSERT & FRUIT MENU

### Italian Pastries \$1.25 each

Canoli (Lemon, Cream or Ricotta),  
Cream Puffs, etc.

### Pastries \$1.10 each

Carrot Cake, Date Squares, Nanaimo Bars or Brownies

### Chocolate Covered Pear with Raspberry Sauce

\$5.25 per person

### Tiramisu

\$3.75 per person

### Tartufo

\$3.75 per person

### New York Style Cheese Cake

Cherry or Strawberry topping  
\$5.25 per person

### Raspberry Crepes

\$5.25 per person

### Ice Cream and Sorbet \$1.50 each person

Vanilla Ice Cream with assorted toppings:  
chocolate, strawberry or crème de menthe

Assorted Sorbet:  
raspberry, orange or rainbow

### **Full Fruit Platters Per Table & Service is \$2.95 per person**

Non Alcoholic Punch \$45.00 per bowl (50-75 ppl)

Alcoholic Punch \$75.00 per bowl (50-75 ppl)

### **Assorted Fruit Trays - \$49.95 each**

**Our Fruit Trays & Platters include a mixture of the following:  
red and green grapes, pineapple, kiwi, plums, tangerines, strawberries, cantaloupe,  
honeydew & watermelon (all fruit is seasonal depending on time of year)**

All above is subject to applicable taxes