



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

Club's 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
Your Choice of Vegetable
Bread & Butter
Coffee & Tea
Dessert – Vanilla Ice Cream with your choice of topping
(Crème De Menthe OR Strawberry OR Chocolate)
\$23.25

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
Your Choice of Vegetable
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)
\$26.25



Fogolar Special

Antipasto Italiano
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Roast Chicken
Roasted Potatoes
Veal Roast with Gravy
Your Choice of Vegetable
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)
\$29.25

Kitchen Favourite

Antipasto Italiano
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Breaded Breast of Chicken
Roasted Potatoes
Veal Roast with Gravy
Your Choice of Vegetable
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)
\$30.25

Italian Specialty

Antipasto Italiano
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Chicken Francesca OR Boneless Stuffed Chicken
Roasted Potatoes
Veal Parmigiana OR Breaded Veal Cutlets
Your Choice of Vegetable
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)
\$33.25



Club's Pride

Antipasto Italiano
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Chicken Cordon Bleu
Parisienne Potatoes
Veal Marsala
Your Choice of Vegetable
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)
\$36.25

Furlan Pride

Antipasto Italiano
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Pork Tenderloin
Green Beans with Butter & Garlic
Orange Roughy
Your Choice of Vegetable
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)
\$40.25

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
Orange Roughy
Your Choice of Vegetable
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)
\$43.95



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

Farfalle (Bow Ties)

Rigatoni

Fusili

Fettucini

Spaghetti

Tortellini

Ravioli

(other varieties available)

Lasagna

Cannelloni (meat or cheese or cheese with spinach)

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

Meat

Tomato & Basil

Blush

Vodka Blush

3 Cheeses

Alfredo

Aglione & Olio



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 Roll	Chicken Marsala	

Beef Entrees

Roast Beef with Gravy	Beef Tenderloin with a Peppercorn Sauce	
Prime Rib Au Jus	Spare Ribs	Baby Back Ribs

Veal Entrees

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

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	Stuffed Red Snapper

Special Entrees/Vegetables

Spezzatino	Stuffed Rabbit	Red Skins	Snow Peas
Asparagus	Broccoli Spears	Thieves Bags	Parisienne Potatoes
	Red Pepper Stuffed with Fennel		

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	



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 \$9.00 *****

ALL DINNERS BELOW INCLUDE ALL OF THE ABOVE ITEMS

1. Assorted Sliced Cold Cuts & Cheese Slices \$ 13.25
Choice of 1 Salad, Mustard Packages & Mayo on side
(Build your own sandwiches)
2. Roast Chicken OR Roast Beef OR Italian Sausage \$ 15.25
with Roasted Potatoes
3. Roast Chicken OR Roast Beef OR Italian Sausage with \$ 17.25
Roasted Potatoes and Your Choice of a Second Vegetable
4. Roast Chicken and Roast Beef OR Italian Sausages \$ 20.25
with Roasted Potatoes and Your Choice of a Second Vegetable
5. Stuffed Chicken OR Chicken Francesca and Veal Cutlets \$ 24.00
OR Veal Parmigiana with Roasted Potatoes and Your Choice
of a Second Vegetable

Salad Choices: Potato Salad, Pasta Salad OR Coleslaw	\$ 1.95 Per Person
Italian Pastries (Canoli, Cream Puffs, etc.)	\$ 1.15 Per Piece
Dessert Sweets (Carrot Cake, Brownies, etc.)	\$.99 Per Piece
Assorted Cookies	\$.99 Each
Assorted Pop Pitchers (8-10 glasses)	\$ 7.00 Per Pitcher
Assorted Juice Pitchers (8-10 glasses)	\$ 9.00 Per Pitcher

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



Appetizer & Antipasto Bar Selections

OPTION #1

Choose any of the 4 following for \$8.95 per person + taxes

**** 1 ½ hour of service ****

Breaded Mozzarella Sticks

Breaded Mushroom Caps

Spiced Mini Meat Balls

Stuffed Cucumbers

Devilled Eggs

Breaded Zucchini Sticks

Pesto Triangles

Mini Quiche

¼ Italian Sausages

Bruschetta (make your own)

OPTION #2

Choose any of the 4 following for \$18.95 per person + taxes

**** 1 ½ hour of service ****

Shrimp Cocktail

Mussels

Grilled Shrimp Skewers (4 shrimps)

Crab Claws

Bacon Wrapped Scallops

Smoked Salmon on mini bagels

Specialty Items

Prosciutto & Melon

\$3.95 per person

Oysters

Market Price

Crab Legs (lbs)

Market Price

Chicken/Beef Skewers

\$2.95 each

Trippe

\$3.95 per person

Figs stuffed with Prosciutto

\$3.95 per person

Grilled Polenta

\$1.00 per piece

Breaded Calamari

\$5.95 per person

Calamari a la Griglia

In a balsamic dressing
\$6.95 per person

Antipasto Misto

Breaded Scallops, Breaded Squid, Breaded Shrimp
\$6.95 per person

Pizza Squares

\$3.95 per person



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 Cold Cuts

Salami, Capicola & Mortadella

\$45.95

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 \$1.15 each

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

Pastries \$0.99 each

Carrot Cake, Date Squares, Nanaimo Bars or Brownies

Chocolate Covered Pear with Raspberry Sauce

\$4.95 per person

Tiramisu

\$3.50 per person

Tartufo

\$3.50 per person

New York Style Cheese Cake

Cherry or Strawberry topping
\$4.95 per person

Raspberry Crepes

\$4.95 per person

Ice Cream and Sorbet \$1.25 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 \$2.10 per person

Non Alcoholic Punch \$40.00 per bowl (50-75 ppl)

Alcoholic Punch \$65.00 per bowl (50-75 ppl)

Assorted Fruit Trays - \$45.00 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



Having Company The Day After Your Wedding? How About Ordering From Our Take Out Menu Below

**** ALL TAKE OUT ORDERS MUST BE ORDERED 10 DAYS IN ADVANCE ****
ALL TAKE OUTS ARE TO BE PAID C.O.D - CASH, CHEQUE, MASTERCARD, VISA OR DEBIT

Combination # 1 **\$10.45 per person**

Penne with Meat Sauce **OR** Tomato Sauce
Roast Chicken and Roasted Potatoes
Tossed Salad

Combination #2 **\$12.45 per person**

Risotto Verde (Rice with Spinach)
Roast Chicken and Roasted Potatoes
Mixed Garden Vegetables
Tossed Salad

Combination # 3 **\$15.20 per person**

Penne with Meat Sauce **OR** Tomato Sauce
Roast Chicken and Roasted Potatoes
Roast Beef with gravy and Mixed Garden Vegetables
Tossed Salad

Combination # 4 **\$16.20 per person**

Penne with Meat Sauce **OR** Tomato Sauce
Stuffed Chicken and Roasted Potatoes
Roast Beef with gravy
Tossed Salad

Combination # 5 **\$17.20 per person**

Risotto Verde (Rice with Spinach)
Roast Chicken and Roasted Potatoes
Veal Parmigiana and Mixed Garden Vegetables
Tossed Salad

Combination # 6 **\$23.15 per person**

Penne with Meat Sauce **OR** Tomato Sauce
Roast Chicken and Roasted Potatoes
Roast Beef with gravy and Mixed Garden Vegetables
Fried Seafood Platter
Tossed Salad

Cannelloni \$ 3.95 each Uncooked Stuffed Chicken \$ 39.00 each Cabbage Rolls \$1.75 each
Veal Birds \$2.25 each Cooked Stuffed Chicken \$44.00 each Bread & Butter \$0.30 pp
Lasagna for 9 people \$35.55 plus taxes, Lasagna for 18 people \$71.10 plus taxes
Pasta Sauce (1 litre containers only) Meat Sauce \$10.00 or Tomato Sauce \$8.00

**** Delivery is available, a \$30.00 charge plus GST & PST will apply ****

*** All above plus 13% tax * * Members receive a 10% discount ONLY on all orders over \$300.00 ***