

# FAMILY STYLE SET WEDDING MENUS

\$75

## ANTIPASTO BOARD PARLOUR BRUSCHETTA

### SALADS

SELECT 2 ONLY

#### FARM GREENS

Market farm greens, kale, ripe baby tomatoes, red onion, parmesan, oregano vinaigrette

#### PARLOUR CAESAR

Chilled "Little Gem" romaine, crispy pancetta, parmigiano reggiano, radish EVOO toasted croutons, mascarpone garlic dressing

#### CAPRESE

Heirloom tomatoes, EVOO, pink peppercorns, fior di latte mozzarella, fresh basil, coarse sea salt

#### TUSCAN KALE SALAD

Chopped kale, parmesan, shaved parmesan, lemon, toasted croutons

### PASTA

SELECT 2 ONLY

#### FETTUCCINE

Confit garlic, marscapone, shaved parmigiano, cream, herb oil

#### SPAGHETTI & MEATBALLS

Heritage Angus beef, crushed tomatoes, Italian herbs, cracked pink peppercorn, shaved pecorino

#### RIGATONI

Italian sausage, kale, marinara, sangiovese red wine, shaved parmigiano

#### ORECCHIETTE ALLE PESTO

Basil Pesto, sundried tomatoes, zucchini, red pepper, arugula, pecorino

### ENTREES

SELECT 2 ONLY

#### TUSCAN CHICKEN

Cacciatore sauce, capers, olives

#### ROASTED SALMON

Seared Atlantic salmon, sundried tomato crema

#### AVOCADO MARINARA

Parmesan breaded avocado, marinara, mozzarella

#### SHORT RIB

Braised AAA Alberta beef, balsamic reduction

### DESSERTS

SELECT 3 ONLY

#### CHOCOLATE TORTA

Berry coulis, pistachio praline

#### TIRAMISU

Espresso soaked ladyfingers, mascarpone

#### VANILLA PANNA COTTA

Creamy custard and fresh whipped cream

#### LEMON TART

Zesty lemon custard, toasted Italian meringue, blueberries

#### MIXED BERRY + CREAM TARTLET

Fresh vanilla pastry cream, seasonal berries, mint

### PIZZA BAR

COCKTAIL HOUR OR LATE NIGHT

SELECT 4 ONLY

#### THE QUEEN

Crushed tomato, fior di latte, fresh basil, EVOO

#### SONNY BOY

Soppressata salami, fior di latte, funghi, tomato sauce, fresh thyme

#### CHEEEEESE PLEASE

Dough + cheese, Fior di latte, Parmesan, parmigiano, provolone

#### HAWAII 5-0

Capicollo, fresh pineapple, tomato sauce, provolone

#### YOU SAY POTATO

Italian sausage, rosemary, thinly sliced potatoes, onion, fontina

#### FUNGHI

Seasonal mushrooms, forno roasted, fior di latte, truffle oil, fresh thyme