

FAMILY STYLE SET WEDDING MENU

\$75

ANTIPASTO HOUR

ITALIAN MEAT & CHEESE

Imported & domestic cured meats & cheeses, pickled vegetables, house-made preserves, toasted crostini's

PARLOUR BRUSCHETTA

Heirloom tomatoes, balsamic reduction, fresh basil, EVOO, toasted crostini

SALADS

SELECT 2

FARM GREENS

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

PARLOUR CAESAR

Romaine, crispy prosciutto, parmesan, toasted croutons, mascarpone & black garlic dressing

CAPRESE

Layered heirloom tomatoes, fior di latte mozzarella, EVOO, balsamic reduction, pink peppercorns, sea salt, fresh basil

TUSCAN KALE SALAD

Chopped kale, parmesan, lemon vinaigrette, toasted croutons

PASTA

SELECT 2

FETTUCCINE

Confit garlic, shaved parmesan, cream

SPAGHETTI & MEATBALLS

Certified Angus beef meatballs, crushed tomato sauce, Italian herbs, cracked pink peppercorn, shaved parmesan

RIGATONI

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

ORECCHIETTE ALLE PESTO

Portobellos, zucchini, red pepper, pumpkin seed & basil pesto, arugula, parmesan

ENTREES

SELECT 2

TUSCAN CHICKEN

Slow roasted chicken, sun dried tomato crema

ROASTED SALMON

Seared Atlantic salmon, basil pesto

EGGPLANT MARINARA

Breaded eggplant, marinara, vegan mozzarella

SHORT RIB

Braised Alberta beef, balsamic reduction

PIZZA BAR

COCKTAIL HOUR OR LATE NIGHT

SELECT 4

THE QUEEN

Fior di latte mozzarella, fresh basil, EVOO, rosso sauce

SONNY BOY

Spicy calabrese, fior di latte mozzarella, seasonal mushrooms, fresh thyme, rosso sauce

CHEESE PLEASE

Fior di latte mozzarella, parmesan, provolone, bianca sauce

HAWAII 5-0

Capicola, fresh pineapple, provolone, rosso sauce

YOU SAY POTATO

Crispy potato slices, Italian sausage, red onion, fontina cheese, bianca sauce

FUNGHI

Seasonal mushrooms, fior di latte mozzarella, truffle, fresh thyme, bianca sauce

DESSERTS

SELECT 2

CHOCOLATE TERRINE

Callebaut chocolate terrine, fresh berry coulis

TIRAMISU

Espresso soaked ladyfingers, dark rum mascarpone cream, Oreo crumb

VANILLA PANNA COTTA

Creamy custard, fresh whipped cream & berries

LEMON TART

Zesty lemon custard, toasted Italian meringue, blueberries

ITALIAN PEACH TARTLET

Vanilla peach custard, honey roasted peaches, cookie crumble



a century hospitality group restaurant

ESTD 1999