

# daVinci

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BANQUET • HALL



## Menu Selections

*Simplicity is the Ultimate Sophistication*



# APPETIZERS

## HORS D'OEUVRES

### BUTLER STYLE

Mini spring rolls, tempura shrimps, mozzarella sticks, spanakopita, cauliflower bites, fried breaded zucchini, mini egg rolls

### OPTIONS AVAILABLE

Mini rice balls  
Shrimp cocktail  
Proscuitto wrapped melon squares  
Stuffed mushroom caps  
Chicken satays  
Assorted mini pizza  
Coconut shrimp

## ANTIPASTO

### PLATED ANTIPASTO

Proscuitto, melone, bocconcini & cherry tomatoes, grilled vegetables (zucchini, eggplant, red peppers), assorted olives, assorted cheese

### PLATED ANTIPASTO OPTIONS

Bruschetta  
Seafood salad  
Shrimp cocktail  
Mussels marinara  
Calamari

### ANTIPASTO BAR

Proscuitto, assorted cold cuts, bocconcini & cherry tomatoes, grilled vegetables, assorted olives, vegetables sott'olio, assorted salads, couscous, assorted pizza, assorted international cheese trays

### DELUXE ANTIPASTO & SEAFOOD BAR

Includes above noted items with:  
Whole baked salmon, shrimp cocktail, mussels marinara, seppioline con piselli, risotto pescatore, seafood salad, smoked salmon

### SPECIALTY ANTIPASTO STATION OPTIONS

Saganaki station  
Shrimp flambe  
Sushi bar  
Live pasta station  
Oyster bar



# RISOTTO & SOUP

## SOUP SELECTIONS

MINESTRONE

BUTTERNUT SQUASH

POTATO & LEEK

PASTA E' FAGIOLI

STRACCIATELLA

CALDO VERDE WITH AUTHENTIC CHORIZO SAUSAGES

CREAM OF ASPARAGUS

CREAM OF MUSHROOM

## RISOTTO SELECTIONS

RISOTTO AI FUNGHI

RISOTTO WITH ASPARAGUS

RISOTTO WITH ARUGULA

RISOTTO MILANESE

RISOTTO PESCATORE

RISOTTO WITH BUTTERNUT SQUASH

RISOTTO WITH RADICCHIO



# PASTA

## PASTA SELECTIONS

### PASTA TYPE

Penne  
Casareccia  
Gnocchi  
Fettuccine  
Spaghetti  
Lasagna with meat or vegetables  
Agnolotti filled with cheese or meat  
Torteillini filled with cheese or meat  
Rotolo stuffed with ricotta & spinach  
Fazzoletti  
Manicotti stuffed with ricotta and spinach  
Cannelloni stuffed with meat

### SAUCE

Tomato basil  
Rose  
Primavera  
Pesto  
Alla vodka  
Alla panna  
Alla arrabbiata  
Alla bolognese





# H E R E

## MAIN

### POULTRY

- Chicken breast with a white wine sauce
- Chicken cordon bleu
- Grilled chicken breast al limone
- Chicken breast alla marsala
- Chicken breast alla parmigiana
- Rock cornish hen stuffed with rice
- Chicken breast stuffed with asiago cheese and spinach

### VEAL

- Grilled veal rib chop (8-10 oz)
- Veal scaloppini with a mushroom sauce
- Veal marsala
- Veal tenderloin medallions
- Veal piccata
- Veal roast au jus
- Veal parmigiana

### BEEF

- Chateaubriand with a reduced cognac sauce
- Filet mignon with a mushroom sauce
- Prime rib
- New York strip loin steak
- Beef rib eye steak au jus
- Roast beef

## SEAFOOD SELECTIONS

### FRITTURA MISTA DI MARE

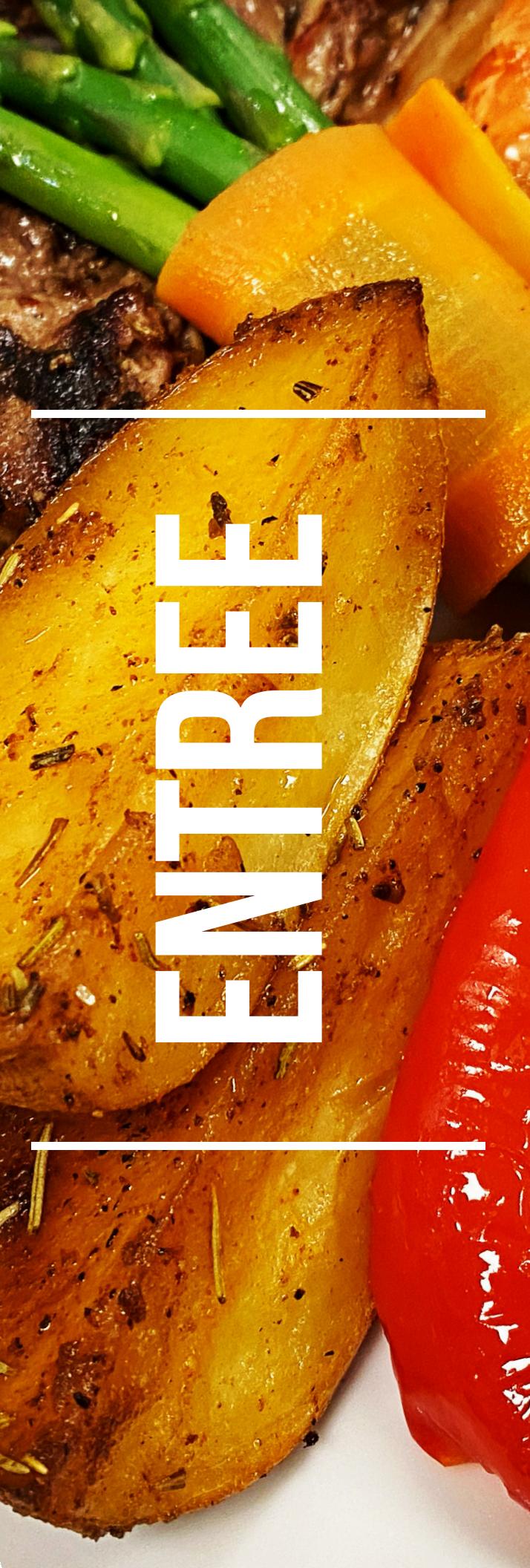
- Shrimp, calamari rings, fillet of sole, merluzzo
- Lightly floured and deep fried

### ZUPPA DI PESCE

- Jumbo shrimps, crab legs, calamari, seppiolini, monk fish and mussels
- Served in your choice of a light tomato or white wine sauce

### SPECIALTY ITEMS

- Lobster tail
- Chilean sea bass
- Jumbo tiger shrimp
- Fresh atlantic salmon filet
- Fish skewer with jumbo shrimps and calamari rings



# VEGETABLE SELECTIONS

## MEDLEY OF VEGETABLES

Broccoli, cauliflower, carrots, & red peppers

## ASPARAGUS BUNDLE

Bundle of asparagus & red pepper, wrapped with a carrot  
Seasoned and cooked with olive oil

## RAPINI

Rapini and fresh garlic sauteed in olive oil with a dash of chilli

## ROASTED PEPPERS

Red, yellow and orange peppers seasoned with garlic & oregano cooked with olive oil and balsamic vinegar

## GREEN BEANS

Green beans and fresh garlic sauteed with olive oil

# POTATO SELECTIONS

## OVEN ROASTED ROSEMARY POTATOES

## MINI REDS

## PARISIENNE

## MASHED POTATOES

## WHOLE BAKED POTATO

# SALAD SELECTIONS

## MIXED ITALIAN SALAD

Spring mix salad in olive oil and balsamic vinaigrette

## DOLCE AMARO SALAD

Radicchio, belgium endive, and arugula  
Dressed in olive oil and balsamic vinaigrette

## CAESAR SALAD

Romaine lettuce, parmesan, croutons, and bacon  
Dressed in creamy caesar sauce

## GREEK SALAD

Tomato, cucumber, red onions, olives and feta cheese  
With a lemon and olive oil dressing

# SAVORY SWEET

## DESSERT SELECTIONS

### DESSERT

- Tartufo served with fresh berries
- Cuore freddo served with fresh berries
- Lemon sorbet served with fresh mint leaves
- Ice cream crepe served with fresh berries
- Apple blossom topped with ice cream
- Your choice of ice cream flavour
- Cassata siciliana
- Assorted mini pastry platter
- Fresh seasonal fruit platter
- Creme brule

## LATE NIGHT STATIONS

### DELUXE SWEET TABLE

Assortment of fresh cakes, delicious mini pastries, assorted tarts, fresh seasonal fruit platters, and assortment of dessert cups

### DELUXE SWEET TABLE WITH PORTUGUESE BUFFET

Includes above noted items with:  
Portuguese pastries, dungeness crab, baby lobster, clams, mussels, sauteed shrimps, shrimp & carb croquettes

### LATE NIGHT STATIONS (SWEET)

Belgian waffles with ice cream, berries, nutella and banana toppings  
Crepes served with whipped cream

### LATE NIGHT STATIONS (SAVORY)

- Pizza station
- Whole porchetta with hot peppers and buns
- Beef sliders
- Poutine station
- Pulled pork station
- Sausage paninis
- Meatball paninis
- Veal cutlets
- Corn beef station
- Fish & chips station

# BAR SELECTIONS



## STANDARD BAR

Rum, rye, gin, vodka, scotch, dubonnet, vermouth, campari, brandy, red & white wine, domestic beer (MGD, coors lite, canadian, budweiser), soft drinks, natural & sparkling water, coffee, tea, espresso

## DELUXE BAR

Saumbuca, frangelico, grand marnier, irish cream, cognac, amaretto, grappa, peach schnapps, rum, rye, gin, vodka, scotch, dubonnet, vermouth, campari, brandy, red & white wine, domestic beer (MGD, coors lite, canadian, budweiser), imported beer (corona, heineken) soft drinks, natural & sparkling water, coffee, tea, espresso

## SPECIALTY ITEMS

Martini bar  
Prosecco station  
Liqueurs at reception  
Specialty coffee station  
Sangria station

