

# CATERING IS OUR BUSINESS.

SO YOU CAN TAKE CARE OF YOURS.

FROM THE BOARD ROOM  
TO THE DINING ROOM,  
WE CATER GATHERINGS  
FOR GROUPS OF ALL SIZES

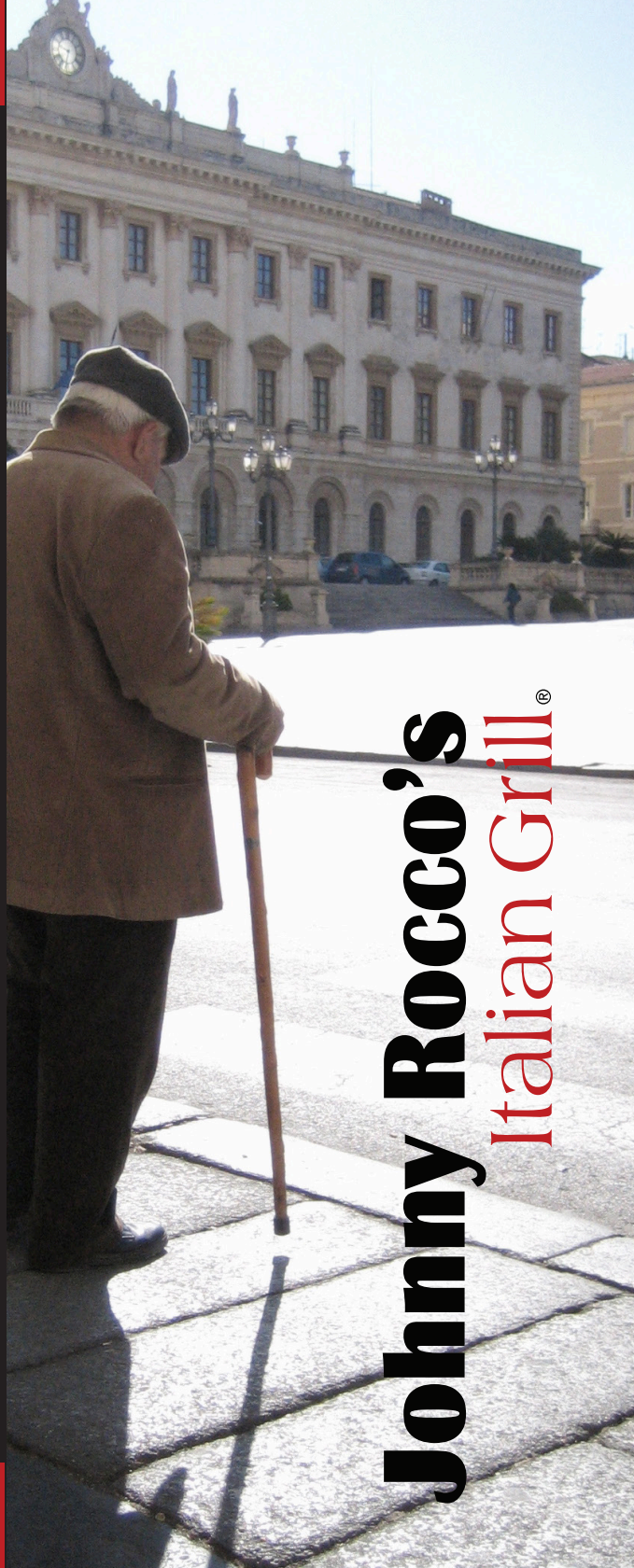
271 MERRITT STREET,  
ST. CATHARINES  
**905.680.9300**

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[WWW.JOHNNYROCCOS.COM](http://WWW.JOHNNYROCCOS.COM)



**Johnny Rocco's**  
**Italian Grill®**

# CATERING TAKEOUT ONLY

**JOHNNY ROCCO'S WILL GIVE YOU AND YOUR FRIENDS A TIME TO REMEMBER.**

From a feast of 10 to 200 or more, we will plan a menu to suit your needs with the food portions that have made Johnny Rocco's famous.

## **10 People**

Garlic Bread  
House Salad with Balsamic Dressing  
Chicken Milano  
Meatballs  
Penne Pomodoro  
\$250.00

## **20 People**

Garlic Bread  
House Salad with Balsamic Dressing  
Chicken Parmigiana  
Veal Parmigiana  
Meatballs  
Gemelli Primavera  
\$600.00

## **50 People**

Garlic Bread  
Mixed Greens with Balsamic Dressing  
Ceasar Salad  
Chicken Parmigiana  
Veal Parmigiana with Peppers & Mushrooms  
Penne with Rose Sauce  
\$1250.00

# DOLCI TAKEOUT ONLY

## **TIRAMISU**

Ladyfinger cookies soaked in espresso and coffee liqueur, layered with marscapone cheese, dusted with cocoa powder and drizzled with chocolate syrup.

## **CHOCOLATE EXPLOSION**

Flourless chocolate cake layered with rich chocolate silk, caramel, pieces of cheesecake and brownies. Topped with chocolate glaze and brownie pieces.

## **TOBLERONE CHEESECAKE MOUSSE**

Rich and creamy cheesecake mousse flavoured with Toblerone Swiss chocolate resting on a chocolate crumb base and crusted with chocolate shavings. Topped with caramel and a Toblerone pyramid.

## **CHOCOLATE HAZELNUT PIZZA**

Smooth chocolate hazelnut spread over our own hand-tossed hot crust, topped with strawberries, bananas, chocolate chips and powdered sugar.

## **CANNOLI**

Two crisp pastry shells piped full of sweet ricotta and topped with pistachios, chocolate chips and powdered sugar.

## **STRAWBERRY CHEESECAKE**

Our famous creamy cheesecake on a graham cracker crust, topped with glazed strawberries, powdered sugar and whipped cream.

**FROM 5 TO 500 JOHNNY ROCCO'S DESSERTS ARE PERFECT FOR ANY OCCASION!  
PLEASE CALL OR E-MAIL US FOR PRICING.**

# PRIVATE PARTY GUIDELINES

At Johnny Rocco's food and celebration go hand in hand. We are pleased you are considering having your next special event or private party at Johnny Rocco's. We will put all of our experience and efficiency to work for you.

Our Chefs have hand selected a variety of their Italian favorites from which to choose. Substitutions may be made; however doing so may effect final pricing. For parties of 20 or fewer people you may order from the menu. We look forward to creating a memorable event for you and your guests.

***Buon Appetito!!***

## **GUEST COUNT**

**At the time of booking a Guarantee of 80% of your guest count is required.**

**A final confirmation of the number of guests who will be attending is required three (3) business days prior to the event.**

**Each guest less than the finalized guest count will be assessed a \$20 no show fee. This value will be added to your final bill.**

## **GRATUITY & TAX CHARGES**

A service charge of 15% and applicable taxes will be added to all food and beverage charges.

## **CANCELLATIONS**

A deposit of \$200 is required at the time of booking to reserve Johnny Rocco's for your event. Deposits are non-refundable.

## **MISCELLANEOUS CHARGES**

Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$2 per guest plate will be charged for cutting and serving of the cake.

## **AUDIO-VISUAL**

We will be pleased to assist with any AV for your event. An additional fee will be added to your final bill.

## **DELIVERY**

We will gladly deliver your order to you. Delivery charge may apply. Minimum order of \$75.

# BEVERAGE SERVICE

A private bar is available at Johnny Rocco's. For larger parties we suggest arranging for a host bar with a selection of house, or premium liquors along with wine, beer and soft drinks. We can also arrange a cash bar for your event. Should you choose to set-up a host or cash bar, a charge of \$75 will be added to your bill in order to cover the labour for servicing the bar as well as the costs associated with set-up and clean up. The service charge will be waived if host or cash bar exceed \$350 per 4 hours.

For smaller events, your server will gladly accommodate any of your guests' needs for beverages.

Full wine list is also available for your function from Johnny Rocco's Wine Cellar.

## CASH BAR

WELL DRINKS	\$5.50
PREMIUM DRINKS	\$6.50
DELUXE DRINKS	\$7

MARTINI'S	\$8
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GLASS OF RED WINE	\$6
GLASS OF WHITE WINE	\$6
BOTTLE	\$32

DOMESTIC BEER	\$5
IMPORTED BEER	\$5.75
NON-ALCOHOLIC BEER	\$5

SOFT DRINKS	\$3
ICED TEA	\$3

SAN PELLIGRINO 250 ml	\$3.50
AQUA PANNA 500 ml	\$3.50

SAN PELLIGRINO 750ml	\$7
AQUA PANNA 750 Litre	\$7

ESPRESSO	\$2
CAPPUCCINO	\$3

**\*APPLICABLE SALES TAX  
INCLUDED**

## HOST BAR

WELL DRINKS	\$5.25
PREMIUM DRINKS	\$6
DELUXE DRINKS	\$7

MARTINI'S	\$7
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GLASS OF RED WINE	\$5.50
GLASS OF WHITE WINE	\$5.50
BOTTLE	\$30

DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5.50
NON-ALCOHOLIC BEER	\$4

SOFT DRINKS	\$2.75
ICED TEA	\$2.75

SAN PELLIGRINO 250 ml	\$3
AQUA PANNA 500 ml	\$3

SAN PELLIGRINO 750ml	\$6
AQUA PANNA 750 Litre	\$6

ESPRESSO	\$2
CAPPUCCINO	\$3

**\*SALES TAX & GRATUITIES  
NOT INCLUDED**

# DINNER PACKAGE

## Menu 1

**\$28 per guest** plus taxes and 15% gratuity

### **Bread Service**

with sundried tomato tapenade and extra virgin olive oil

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### **Antipasti** — Choice of one of the following:

#### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini

#### **Italian Wedding**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

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### **Secondi Piatti** — Choice of one of the following:

#### **Chicken Parmigiana**

Sautéed fresh chicken breast lightly coated in parmesan-herbs topped with mozzarella and pomodoro sauce, served with roasted potatoes and vegetables.

#### **Chicken Tetrazini**

Linguini with seasoned chicken, mushrooms, garlic and tomatoes in a creamy alfredo sauce.

#### **Eggplant Parmigiana**

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, bruschetta mix and spinach. Topped with mozzarella cheese, pomodoro sauce and a pesto drizzle.

#### **Spaghetti with Meatballs**

Spaghetti Rigati with homemade meatballs and pomodoro sauce

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### **Dolci**

**Chef's choice**

**Coffee and Tea Included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**

# DINNER PACKAGE

## Menu 2

**\$33 per guest** plus taxes and 15% gratuity

### **Bread Service**

with sundried tomato tapenade and extra virgin olive oil

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### **Johnny Rocco's Platter** — Served family style

Zia's Rice Balls, Parmesan Chips and Garlic Bread

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### **Antipasti** — Choice of one of the following:

#### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini.

#### **Italian Wedding Soup**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

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### **Secondi Piatti** — Choice of one of the following:

#### **Grilled Chicken Milano**

Fire grilled chicken breast topped with roasted red peppers and goat cheese, served with roasted potatoes and vegetables.

#### **Veal Parmigiana**

Fresh veal cutlet lightly coated in parmesan-herbs topped with mozzarella and pomodoro sauce, served with roasted potatoes and vegetables .

#### **Mushroom Ravioli**

Ravioli stuffed with roasted portabello mushrooms and topped with our delicious rose sauce.

#### **Chicken & Mushroom Risotto**

Authentic slow cooked risotto with mushrooms, roasted red peppers and tender sauteed chicken. Topped with parmesan cheese.

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### **Dolci** — Choice of one of the following:

#### **Cannoli**

Two crisp pastry shells stuffed with sweet ricotta and topped with pistachios, chocolate chips and powdered sugar

#### **Strawberry Cheesecake**

Our famous creamy cheesecake on a graham cracker crust, topped with glazed strawberries, powdered sugar and whipped cream.

### **Coffee and Tea Included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**

# DINNER PACKAGE

## Menu 3

**\$38 per guest** plus taxes and 15 % gratuity

### **Bread Service**

with sundried tomato tapenade and extra virgin olive oil

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### **Johnny Rocco's Platter** – Served family style

Zia's Rice Balls, Bruschetta, Goat Cheese Dip

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### **Antipasti** — Choice of one of the following:

#### **Asiago Caesar Salad**

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

#### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini.

#### **Italian Wedding Soup**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

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### **Secondi Piatti** — Choice of one of the following:

#### **Lemon and Peppercorn Tilapia**

Oven baked Tilapia on a bed of sauteed spinach. Topped with oven dried cherry tomatoes in a white wine, fresh garlic, butter and tarragon sauce.  
Served with roasted potatoes and seasonal vegetables.

#### **Veal Parmigiana**

Tender veal lightly coated in parmesan- herbs topped with mozzarella and pomodoro  
Served with roasted potatoes and seasonal vegetables.

#### **Chicken Sorrento**

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze.  
Served with roasted potatoes and seasonal vegetables

#### **Gemelli Primavera**

Gemelli pasta topped with fire roasted vegetables, sauteed spinach and tossed with olive tapenade, pesto and parmesan cheese.

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### **Dolci** — Choice of one of the following:

#### **Cannoli**

#### **Strawberry Cheesecake**

### **Coffee and Tea Included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**

# DINNER PACKAGE

## Menu 4

**\$41 per guest** plus taxes and 15 % gratuity

### **Bread Service**

with sundried tomato tapenade and extra virgin olive oil

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### **Johnny Rocco's Platter** – Served family style

Calamari, Baked Prosciutto and Bocconcini, Rice Balls.

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### **Antipasti** — Choice of one of the following:

#### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

#### **Asiago Caesar Salad**

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

#### **Italian Wedding**

Mini meatballs, confetti pasta and spinach in a rich chicken broth.

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### **Secondi Piatti** — Choice of one of the following:

#### **Cedar Salmon**

An Atlantic salmon fillet pan seared and oven roasted with a hint of cedar, extra virgin olive oil and grilled lemon. Served with roasted potatoes and seasonal vegetables.

#### **Osso Bucco**

Slow braised pork shank with wild mushroom demi glaze. Served with parmesan risotto.

#### **NY Steak**

A New York striploin fire-grilled to your liking. Topped with Cajun dusted onions and served with roasted potatoes and seasonal vegetables.

#### **Pollo Fiorentina**

Stuffed chicken breast with ricotta cheese, goat cheese and spinach. Topped with asiago cream sauce. Served with roasted potatoes and vegetables.

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### **Dolci** — Choice of one of the following:

#### **Tiramisu**

#### **Chocolate Explosion**

### **Coffee and Tea Included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**



# DINNER PACKAGE

## Menu 5

\$46 per guest plus taxes and 15% gratuity

### Bread Service

with sundried tomato tapenade and extra virgin olive oil

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### Johnny Rocco's Platter (Served Family Style)

Rice Balls, Calamari and Shrimp fra diavolo

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### Johnny Rocco's Insalata (Served Family Style)

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

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### Penne a la Vodka

Penne pasta served in our amazing vodka rose sauce.

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### Secondi Piatti — Choice of one of the following:

#### Lemoncello Salmon

Grilled Atlantic Salmon topped with a Lemoncello cream sauce.  
Served with roasted potatoes and vegetables.

#### Pollo Fontina

Caramelized apple stuffed chicken breast with fontina and cranberries.  
Served with roasted potatoes and vegetables.

#### Rib-Eye Steak

Our Rib-Eye is a perfectly marbled, tender Canadian AAA 12oz, aged 28 days and fire-grilled to order. Served with roasted potatoes and vegetables.

#### New York Striploin with sauteed mushrooms

Center cut, perfectly seasoned and grilled to your liking, served with roasted potatoes and vegetables.

#### Surf & Turf Ravioli

Our Lobster Ravioli with bacon and asparagus in a beurre blanc sauce and braised beef ravioli with caramelized onions, wild mushrooms and a merlot demi glaze.

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### Dolci — choice of one of the following:

#### Toblerone Cheesecake

Rich and creamy cheesecake mousse flavoured with melted toberone swiss milk chocolate. Topped with fresh caramel and a toberone pyramid.

#### Tiramisu

Ladyfinger cookies soaked in espresso and coffee liqueur, layered with marscapone cheese, dusted with cacao powder and chocolate shavings.

### Coffee and Tea Included

### ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives and giardiniera for \$6 per person

# COCKTAIL PARTY MENU

## Cocktail Party Menu #1

\$19 per guest plus taxes and 15% gratuity

Bruschetta  
Parmesan Chips  
Assorted Pizzas  
Rice Balls  
Goat Cheese Dip

## Cocktail Party Menu #2

\$22 per guest plus taxes and 15% gratuity

### **Prosciutto Wrapped Bocconcini**

Rice Balls  
Parmesan Chips  
Assorted Pizzas  
Mixed Olives  
Bruschetta  
Goat Cheese Dip  
Caprese Salad

## Cocktail Party Menu #3

\$27 per guest plus taxes and 15% gratuity

Calamari Fritti  
Garlic Bread  
Rice Balls  
**Cheese Platter**  
Assorted Pizzas  
Parmesan Chips  
Boneless Chicken Wings  
Antipasto Platter  
**Coconut Shrimp**

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Any of these options can be served Family Style or Buffet Style

We will be happy to recommend the service option that best suits your gathering style, gathering size and room arrangement.

# LUNCH PACKAGES

## Lunch Menu A

\$19 per guest + taxes & 15% gratuity

### Antipasti

- Choice of one of the following for group:

#### Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

#### Italian Wedding Soup

Mini meatballs, confetti pasta and spinach in a rich chicken broth

**Entrée Selection** — Choice of one of the following:

#### Italian Chicken Club

Grilled chicken, prosciutto, fiore di latte mozzarella, mixed greens and tomato with pesto aioli. Served with fries.

#### Romano Wrap

Hand breaded chicken, sweet roasted peppers, pancetta, romaine lettuce and asiago cheese topped with our home-made creamy parmesan dressing.

#### Mushroom Ravioli

Ravioli stuffed with roasted portabello mushrooms and topped with our own rose sauce.

#### Penne & Meatballs

Penne pasta tossed in our pomodoro sauce and topped with meatballs.

### Dolci

#### Chef's Choice

Coffee and Tea Included

## Lunch Menu B

\$22 per guest + taxes & 15% gratuity

### Antipasti

#### Bruschetta

Fire grilled house loaf basted with sundried tomato tapenade and extra virgin olive oil and topped with ripened tomato.

House Salad Included

**Entrée Selection** — Choice of one of the following:

#### Chicken Parmigiana

Sauteed chicken breast lightly coated in parmesan and herbs. Topped with mozzarella and pomodoro sauce, served with roasted potatoes.

#### Lemon and Peppercorn Tilapia

Oven baked Tilapia on a bed of sauteed spinach. Topped with oven dried tomatoes in a white wine, fresh garlic, butter and tarragon sauce.

#### Eggplant Parmigiana

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, bruschetta mix and spinach. Topped with mozzarella cheese, pomodoro sauce and a pesto drizzle.

#### Baked Chicken Penne

Penne in a rose sauce with fresh basil and seasoned chicken. Oven baked with mozzarella cheese.

### Dolci

#### Strawberry Cheesecake

New York style cheesecake topped with strawberry sauce, fresh strawberry and whipped cream

Coffee and Tea Included

### ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**

# LUNCH PACKAGES

## Lunch Menu C

\$26 per guest plus taxes and 15% gratuity

### Zia's Rice Balls

Hand rolled and stuffed with parmigiano and provolone cheese, served family style, with pomodoro sauce.

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### Antipasti — Choice of one of the following:

#### Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini.

#### Italian Wedding Soup

Mini meatballs, confetti pasta and spinach in a rich chicken broth.

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### Secondi Piatti — Choice of one of the following:

#### Chicken Sorrento

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze. Served with roasted potatoes and seasonal vegetables.

#### Gemelli Primavera

Gemelli pasta topped with fire roasted vegetables, sauteed spinach and tossed with olive tapenade, pesto and parmesan cheese.

#### Veal Parmigiana

Tender veal lightly coated in parmesan- herbs topped with mozzarella and pomodoro Served with roasted potatoes and seasonal vegetables.

#### Cedar Salmon

An Atlantic salmon fillet pan seared and oven roasted with a hint of cedar, extra virgin olive oil and grilled lemon. Served with roasted potatoes and seasonal vegetables.

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### Dolci

#### Toblerone Cheesecake

#### Coffee and Tea Included

### ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives and giardiniera for **\$6 per person**

# SOCIAL MENU

## SOCIAL MENU 1

\$42 per guest plus taxes and 15 % gratuity

(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza

+

Polenta Fries with Pomodoro Dip

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### INSALATA

Arugula, Watercress with Sliced Portobello Mushrooms,  
Shaved Parmesan, Lemon and Extra Virgin Olive Oil

+

### MELAZANE

Baked Eggplant Layered with Melted Bocconcini and Mozzarella  
in a Light Pomodoro Sauce

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### ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro

+

### POLPETTINE

Meatballs with Pomodoro Sauce

+

### CALAMARI

Deep Fried Baby Squid Rings with Aioli and Pomodoro Dips

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### LINGUINI

with Wild Mushrooms in a Light Cream Sauce

+

### GEMELLI

with Spinach, Spicy Italian Sausage, Fontini and  
Parmigiano Cheese, Garlic and Extra Virgin Olive Oil.

+

### PENNE

Traditional Bolognese Meat Sauce with Parmigiano Reggiano

+

### RISOTTO

with Fresh Seasonal Vegetables

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### DOLCE

Chef's Selection Dessert Platter

# SOCIAL MENU

## SOCIAL MENU 2

**\$50 per guest** plus taxes and 15% gratuity  
(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza  
+  
Polenta Fries with Pomodoro Dip

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### INSALATA

Mixed Greens, Roasted Red Peppers, Spicy Glazed Pecans,  
Cranberries, Apple Slices and Balsamic Vinegar  
+  
Fiore di Latte Mozzarella, Seasonal Tomatoes, Basil,  
Extra Virgin Olive Oil and Balsamic Vinegar

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### ARANCINI

Rice Balls stuffed with Provolone on a Bed of Pomodoro Sauce  
+

### FUNGHI

Grilled Portobello, Oyster and Cremini Mushrooms  
Extra Virgin Olive Oil and Balsamic Vinegar  
+

### BLACK TIGER SHRIMP

in a Spicy Wine, Garlic and Tomato Sauce  
+

### SPIDUCCI

Seasoned and Grilled Sirloin Steak Skewers  
+

### POLPETTINE

Meatballs with Pomodoro Sauce

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### POLLO SORRENTO

Red Wine Fig Glaze  
+

### LEMON & HERB VEAL CHOP

Rosemary, Garlic, Olive Oil and Dusted Onions  
+

### TAGLIATELLE

with Shrimp, Pesto and Mascarpone in a Light Pomodoro Sauce  
+

### RISOTTO

with Porcini Mushrooms  
+  
Seasonal Vegetables

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### DOLCE

Chef's Selection Dessert Platter

# SOCIAL MENU

## SOCIAL MENU 3

\$60 per guest plus taxes and 15% gratuity  
(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza

+

Polenta Fries with Pomodoro Dip

+

Prosciutto, Hot Salami, Italian Cheeses, Caponata and Olives

+

### CARPACCIO

Thinly Sliced Raw Beef, Arugula, Shaved Parmigiano,  
Extra Virgin Olive Oil and Lemon Juice

+

### ARANCINI

Rice Balls stuffed with Provolone on a Bed of Pomodoro Sauce

+

### CALAMARI

Deep Fried Baby Squid Rings with Aioli and Pomodoro Dips

+

### POLPETTINE

Meatballs and Pomodoro Sauce

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### SPAGHETTI CARBONARA

Pancetta, Scallions, Egg and Parmigiano Reggiano

+

### LOBSTER RAVIOLI

with Lemon and Bechamel in a Lobster Cream Sauce

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### VEAL PARMIGIANO

Lightly Breaded Veal topped with Mozzarella and Pomodoro

+

### POLLO SORRENTO

Portobello Mushroom, Prosciutto and Fontina Cheese  
with a Red Wine Demi Glaze

+

### TILAPIA

Oven Baked with Lemon Spinach and Extra Virgin Olive Oil

+

Seasonal Vegetables

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### DOLCE

Chef's Selection Dessert Platter

# BRUNCH

minimum 25 guests required

## BREAKFAST BUFFET

**\$16 per guest** plus taxes and 15% gratuity

Fresh Scrambled Eggs  
+  
Bacon and Sausage  
+  
Home Fried Potatoes  
+  
Fruit Cocktail  
+  
Breakfast Breads  
+  
Fruit Juice, Coffee and Tea

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## BEAUTIFUL BRUNCH

**\$29 per guest** plus taxes and 15% gratuity

Italian Antipasto - Cured Meats and Cheeses  
+  
Choice of Garden Salad with a Variety of Toppings or Caesar Salad  
+  
Eggs Benedict  
+  
Bacon and Sausage  
+  
Pancakes  
+  
Fresh Fruit Cocktail

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Choice of:  
Chicken Breast with Wild Mushroom Cream Sauce  
or  
Roasted Sirloin of Beef au jus  
or  
Honey Baked Ham  
(any of the above carved by our Chef add \$2 per person)  
+  
Fresh Seasonal Vegetables  
+  
Roasted Potato

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Chef's Selection Dessert Table  
+  
Fruit Juice, Coffee and Tea



# BRUNCH

minimum 25 guests required

## BRILLIANT BRUNCH

**\$32 per guest** plus taxes and 15 % gratuity

Italian Antipasto - Cured Meats and Cheeses  
+  
Choice of Garden Salad with a Variety of Toppings or Caesar Salad  
+  
Eggs Benedict  
+  
Bacon and Sausage  
+  
Pancakes  
+  
Fruit Cocktail  
+  
Breakfast Breads  
+  
Assorted Cereals with Milk  
+  
Fruit Juice, Coffee and Tea

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Choice of:  
Chicken Breast with Wild Mushroom Cream Sauce  
or  
Roasted Sirloin of Beef au jus  
or  
Honey Baked Ham  
(any of the above carved by our Chef add \$2 per person)  
+  
Rice Balls with Pomodoro  
+  
Penne Pomodoro  
+  
Fresh Seasonal Vegetables  
+  
Roasted Potato

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Chef's Selection Dessert Table  
+  
Fruit Juice, Coffee and Tea

## PUT SOME MORE PUNCH IN YOUR BRUNCH with these delicious extras:

OMELET STATION with assorted fillings - **\$6 per person**  
WAFFLE STATION with fruit toppings and syrup - **\$7 per person**  
SMOKED SALMON & BAGEL STATION - **\$8 per person**

# ITALIAN BUFFETS

## Italian Buffet 1

**\$29** per guest plus taxes and 15 % gratuity

Fresh Italian Homeloaf

House Salad

Caesar Salad

**Penne and Meatballs**

Chicken Parmigiana

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and Tea

**Dessert Optional** \$2 per person

Cannoli

Strawberry Cheesecake

ALL BUFFET OPTIONS CAN ALSO BE SERVED FAMILY STYLE

## Italian Buffet 2

**\$32** per guest plus taxes and 15 % gratuity

Fresh Italian Homeloaf

House Salad

Caesar Salad

Zia's Rice Balls

**Penne Pomodoro with Meatballs**

Veal Parmigiana

Chicken Milano

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and Tea

**Dessert Optional** \$2 per person

Cannoli

Tiramisu

# ITALIAN BUFFETS

## Italian Buffet #3

**\$40 per guest** plus taxes and 15% gratuity

Fresh Italian Homeloaf

House Salad

Caesar Salad

Caprese Salad

Bruschetta

Antipasto Platter

Penne Pomodoro with Meatballs

Veal Parmigiana

Cedar Salmon

Chicken Milano

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and Tea

**Dessert Optional** \$2 per person

Cannoli

Tiramisu

### ***ADD ONS:***

**Antipasto Bar** - \$8.50 per guest plus taxes and 15% gratuity

Traditional antipasto including cured meats, calabrese salami, capicola and prosciutto, assorted cheese platter and mixed marinated vegetables

**Espresso** - \$2 per guest plus taxes and 15% gratuity

**Cappuccino** - \$3 per guest plus taxes and 15% gratuity

**Litres of Punch** - \$2 per guest plus taxes and 15% gratuity



# STONEMILL BALLROOM

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