



Please contact coordinator for Vegetarian/Vegan options

Dinner Menu A

\$61.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula

tortellini in brodo

cheese stuffed, in chicken broth

pollo grigliato

grilled chicken breast, herbed citrus and olive oil

OR

pesce di stagione

salmon with maple chili glaze

OR

veal marsala

veal scaloppini, sweet marsala sauce

OR

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

tiramisu

OR

chocolate ganache torte

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu B

\$70.95/++

salmone affumicato

smoked bc salmon, caviar crème fraiche, lime zest

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

tortellini in brodo

cheese stuffed, in chicken broth

pesce di stagione

arctic char with tarragon orange cream

OR

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

OR

osso bucco

braised veal shank, fettuccini

tiramisu

OR

chocolate ganache torte

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu C

\$81.95/++

antipasto misto

italian cold cuts, marinated seasonal vegetables

OR

salmone affumicato

smoked bc salmon, caviar crème fraiche, lime zest

tortellini in brodo

cheese stuffed, in chicken broth

short rib pappardelle

slow-cooked beef short rib, port wine demi, pappardelle noodle

OR

agnello

seared herb crusted australian lamb rack, rosemary jus, mashed with truffle oil

OR

pesce di stagione e gamberoni

grilled seasonal fish and prawns, herbed Pernod beurre blanc, saffron risotto

tiramisu

OR

crème brulee

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu D

Family Style

Served on Platters

\$88.95/++

antipasto misto della casa

cured meats, salami, provolone, marinated vegetables

penne arrabbiata

spaghetti bolognese

linguine al pesto

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

terra e mare

platter of chicken, veal, lamb, italian sausage, assorted fresh fish

&

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

dolci

platter of tiramisu, chocolate ganache torte, cheesecake with mixed berry coulis

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Cocktail Reception

Available only as an add-on to one of our group menus

Gluten Free Options Available

Crostini \$19.95/Dozen ++

tomato and fresh basil
mushrooms
roasted peppers
olive and goat cheese tapenade
pesto and bocconcini

Canapés \$29.95/Dozen ++

HOT

seared jumbo prawns with lemon and herbs
margherita pizza slices
pesto beef tenderloin with parmesan
grilled spicy merguez
polpetini with marinara
miniature crab cakes with chef's tartar
mini mozzarella in carrozza
prosciutto and melon
veggie brochettes with tomato, zucchini, bell pepper, and red onion

COLD

tuna tartar
smoked salmon, caviar cream cheese, lime zest
seasonal shucked oysters with champagne vinaigrette

price subject to 5% GST & 18% gratuity

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