



ASSORTED ANTIPASTO

*BC Smoked Salmon, Pan Seared Prawns, Calamari,
Warm Mediterranean Olives, Mozzarella Caprese*

.....

CHOICE OF:

GRILLED WILD B.C. SALMON

balsamic and honey pickled blueberries

PAN SEARED BREAST OF CHICKEN

mushrooms, pickled mustard seed, pan jus

BRAISED BEEF SHORT RIBS

rosemary, red wine & beef jus

HOUSE MADE GNOCCHI

*fresh herbs, sautéed mushrooms, scallions,
chevre, parmesan and truffle butter*

.....

TIRAMISU

an Italian classic, made in house



Set Dinner Menu # 2

MIXED GREEN SALAD

red wine vinaigrette

OR

CAESAR SALAD

perfectly balanced, topped with our in-house focaccia croutons

.....

CHOICE OF:

HOUSE MADE GNOCCHI

*fresh herbs, sautéed mushrooms, scallions,
chevre, parmesan and truffle butter*

PAPPARDELLE WITH SMOKED B.C. SALMON

local wild sockeye, white wine, cream, garlic, fresh dill

RIGATONI WITH ITALIAN SAUSAGE

classic Italian sausage, roasted fennel, plum tomato, cracked chillies

SPAGHETTI WITH CHICKEN AND SUNDRIED TOMATO

roma tomato, basil, cracked chillies, extra virgin olive oil

.....

FRESH FRUIT SORBET

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$36⁵⁰



Set Dinner Menu # 3

MIXED GREEN SALAD

red wine vinaigrette

OR

WEST COAST SEAFOOD CHOWDER

russet potato, corn, manila clams, baby shrimp

.....

CHOICE OF:

GRILLED WILD B.C. SALMON

balsamic and honey pickled blueberries

PAN SEARED BREAST OF CHICKEN

mushrooms, pickled mustard seed, pan jus

BRAISED BEEF SHORT RIBS

rosemary, red wine & beef jus

HOUSE MADE GNOCCHI

*fresh herbs, sauteed mushrooms, scallions,
chevre, parmesan and truffle butter*

.....

TIRAMISU

an Italian classic, made in house

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$46⁵⁰



SUGGESTED CANAPE MENU CHOICES

2⁵⁰ Per piece

ROMA TOMATO & BASIL BRUSCHETTA

capers and asiago cheese

ARANCINI

cauliflower, asiago and truffle oil rice ball

SHRIMP AND PORK FILLED WONTON

with a sweet sambal dipping sauce

COGNAC SEARED MUSHROOM BRUSCHETTA

caramelized onion and goat cheese

SMOKED SALMON

with cream cheese on house baked rye bread

GRILLED PROSCIUTTO WRAPPED ASPARAGUS

lemon and balsamic reduction
