



## **ASSORTED ANTIPASTO**

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

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## **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*

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### **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*

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**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*

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**FRESH FRUIT SORBET**

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**COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$36<sup>50</sup>**

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*Set Dinner Menu # 3*

**MIXED GREEN SALAD**

*red wine vinaigrette*

**OR**

**WEST COAST SEAFOOD CHOWDER**

*russet potato, corn, manila clams, baby shrimp*

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**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 \$44<sup>50</sup>**



## SUGGESTED CANAPE MENU CHOICES

*2<sup>50</sup> Per piece*

### ROMA TOMATO & GARBANZO BRUSCHETTA

*capers and asiago cheese*

### ARANCINI

*cauliflower, asiago and truffle oil rice ball*

### SHRIMP AND CRAB 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*

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