



*Set Lunch Menu # 1*

**ASSORTED ANTIPASTO**

*smoked salmon, pan seared prawns, calamari  
warm Mediterranean olives, mozzarella Caprese*

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**CHOICE OF:**

**HOUSE MADE GNOCCHI**

*fresh herbs, sauteed 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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**TIRAMISU**

*an Italian classic, made in house*

**COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$42<sup>00</sup>**



*Set Lunch 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**

**COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$34<sup>00</sup>**



*Set Lunch Menu # 3*

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**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  
grilled vegetables and pan roasted baby potatoes*

**NEW YORK STEAK AND FRITES 6oz. AAA**

*Canadian steak topped with red wine demi-glace*

**KALE AND FARRO SALAD WITH GRILLED CHICKEN**

*chèvre, fennel, orange, candied walnuts, lemon vinaigrette*

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**COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$29<sup>50</sup>**

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## SUGGESTED CANAPE MENU CHOICES

*2<sup>50</sup> 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*

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