



Antipasto

Bruschetta:	\$2.00	Tomato, garlic, olive oil and herbs on toasted crostini
Crostini al Salmone:	\$2.50	Smoked salmon, red onion and capers on garlic crostini
Italian Antipasto:	\$11.50	Prosciutto, melon, salami, capicollo, marinated eggplant, mushroom and olives slice of tomato and bocconcini
Jumbo Shrimp Cocktail:	\$14.00	Five (5) jumbo black tiger shrimp and seafood cocktail sauce
Amuse Bouche:	\$12.50	Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.
Seafood Antipasto:	\$15.00	Assorted sushi, seafood salad and a crostini al Salmone
California Crab Cakes:	\$15.00	Two large crab cakes made by our renowned chefs atop a cilantro and avocado emulsion topped with fresh mango salsa
Tuscan tastes:	\$16.00	Sundried tomato & Olive tapenade, buffalo mozzarella, imported and local cheeses, artisan cured meats and assorted breads.
Caprese Salad:	\$12.00	Buffalo mozzarella, fresh organic tomatoes, basil and our in house Italian Vinaigrette.
Deluxe Antipasto Buffet	\$33.00	Multiple stations serving a selection of cold & hot foods (<i>A minimum of 120 people required</i>)

Station 1:

Freshly shucked oysters with specialty sauce served on top of clam shell ice carving
 Whole pacific poached salmon hand carved
 Assorted Sushi & California rolls

Station 2:

Jumbo shrimp sautéed with white wine, garlic butter and lemon juice prepared in the dining room by one of our renowned sous chefs

Station 3:

Assorted deli-meats (Capicollo, Salami, Prosciutto, Genoa Salami and other fine European deli-meats)
 Grilled marinated vegetables (eggplant, zucchini and roasted bell-peppers)
 Italian olives, pickled vegetables, and marinated artichokes
 Tomato slices with bocconcini cheese seasoned with olive oil and basil

Station 4:

Assorted cheeses served in a Parmigiano wheel (Cotroneese, Provolone, Fontina and a variety of local and imported cheeses)

Station 5:

Cold marinated cocktail shrimps served on ice carving.
 Platters of seafood salad, crab legs, smoked salmon served with endives, capers and onions

Station 6:

Bruschetta, zucchini, smelts, calamari, stuffed mushroom caps, mussels in a tomato and red wine sauce, small rice balls, potato croquettes, hot hors d'oeuvres

Soups

Tortellini in Brodo:	\$5.00	Cheese stuffed tortellini in a fresh Italian Brodo
Stracciatella:	\$5.00	Fresh Italian Brodo with egg drop, parsley and parmigiano cheese
Minestrone:	\$5.00	Hardy fresh country vegetable soup
Lentil and Potato	\$5.00	
Leek and Potato	\$5.00	
Lobster Bisque:	\$7.00	Traditional East Coast bisque
Cream of Broccoli	\$6.00	
Carrot and Ginger Soup	\$5.50	
Cream of Butternut Squash soup	\$6.00	
Cream of wild mushroom soup	\$6.00	

Pasta

Home made in-house Pasta:

Penne	\$15.00
Tortellini	\$17.00
Fettuccine	\$18.00
Linguini	\$18.00
Ravioli	\$18.00
Agnolotti	\$18.00
Manicotti	\$19.00
Cannelloni	\$19.00
Lasagna	\$19.00
Fazzoletti	\$20.00

Served with your choice of Sauce:

Tomato & Basil	All our tomatoes top quality San Marzano, authentic imported from Italy
Bolognese (meat sauce)	A mix of fresh mirpoix, veal and beef in our Tomato & Basil sauce. Add \$1.00
Alfredo	White wine, real cream and authentic Parmigiano Reggiano cheese. Add \$2.00
Rosé	Our Tomato & Basil sauce with the added richness of real cream. Add \$1.00
Seafood	Our Tomato & Basil sauce with a generous amount of fresh shrimp, scallops, crab and clams. Add \$6.00

** The stuffed pasta can be filled with veal and fine herbs, cheese, spinach, wild mushrooms, etc. Call to discuss options.

Salads

Garden salad:	Spring mix, iceberg, romaine lettuces, carrots, tomato and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house. \$6.00
San Marco Salad:	Spring mix, iceberg, romaine and Radicchio lettuces topped with carrots, tomato, cucumber, endives and olives. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house. \$7.00
Caesar Salad:	Romaine lettuce served with San Marco Croutons, Parmigiano Reggiano cheese and pancetta bacon mixed in our rich and creamy Caesar dressing. \$8.00
Mediterranean Salad:	Feta, olives, tomato, scallions, red & green bell peppers, cucumber and fresh basil served with our house vinaigrette. \$8.00
Spinach Salad:	Baby spinach, mandarin slices, roasted almonds and red onions with a Honey-Dijon dressing. \$7.00
Rolled Salad:	Mixed greens rolled with English cucumber, grape tomatoes, julienne carrots and red onions. \$7.00
Fennel Salad:	Fennel, hearts of palm, beets, cilantro with balsamic dressing (seasonal). \$9.00
Caprese Salad:	Buffalo mozzarella, fresh organic tomatoes, basil and our in house Italian Vinaigrette. \$12.00

Main Course

All of our entrees are served with roasted Yukon potatoes and a medley of fresh seasonal vegetables.

Beef & Red Meats

All our beef selections are Grade AAA Alberta Beef.

Roast Beef	\$20
Prime Rib	\$25
Sirloin Steak	\$27
Rib Steak	\$28
Filet mignon	\$34

Roast Ontario Loin (Rack) of Lamb served with your choice of Grainy Mustard Sauce or Black Current Demi-glaze. \$35

Served with your choice of sauce:	Mushroom sauce
	Au Jus reduction
	Peppercorn sauce
	Butter foie gras sauce, add \$4.00
	Gorgonzola sauce, add \$2.00

Veal

All our veal is sourced fresh locally and always from milk fed calves

12 oz Veal Chop	\$37	
Veal Scaloppini	\$27	
Veal Parmigianna	\$28	
Involtini di Vitello:	\$31	Milk-fed veal rolled and stuffed with Fontina and mozzarella cheese, spinach, prosciutto and red wine sauce.
Veal Fiorentina:	\$31	Prosciutto, mozzarella cheese and spinach \$31, add two shrimps for \$4

Served with your choice of sauce:	White wine & mushroom sauce
	Marsala & mushroom sauce
	Picatta sauce
	Gorgonzola sauce, add \$2.00

Pork

12oz Pork Chop	\$23	Topped with an apple cider demi-glaze.
Stuffed pork Loin:	\$26	Tenderized Pork loin rolled and stuffed with rappini and Gorgonzola cheese topped with a white wine demi-glaze

Chicken and Poultry

Chicken Scaloppini	\$24	Topped with your choice of White wine & mushroom sauce or Marsala & mushroom sauce or Picatta sauce. Gorgonzola sauce, add \$2.00
Chicken Parmigiana	\$26	
Chicken Bocconcini:	\$30	Fresh Chicken Scaloppini breaded, rolled and stuffed with Ricotta, Mozzarella and Parma Prosciutto topped with White wine & mushroom sauce. Gorgonzola sauce, add \$2.00

Chicken Supreme: Breast of Chicken herbed and marinated in its own skin, served with a red bell pepper cream sauce \$28

Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce. \$29

Maple seared Canadian duck breast with a cherry glaze and orange reduction \$34

Organic herb brushed Cornish game hen with a lemon oregano jus. \$35

Half-chicken (grain fed, free range) served with a BBQ sauce. \$26

Turkey medallions served in a creamy summer savory sauce \$32

Chicken al Gino:	\$30	free-range chicken breast bread, rolled and stuffed with strawberry, mint and Parmigiano cheese and topped with a Montreal style cream sauce
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Fish and Seafood

Surf & Turf: Nova Scotia Lobster tail and AAA Alberta Filet Mignon \$48
Seafood Platter: Fried smelts, calamari, & shrimp served on a bed of rice pilaf, plus a bowl of mussels marinara \$13
Grilled herb brushed Atlantic salmon with a fresh Pinot Grigio lemon dill sauce \$26
Pan seared Jumbo tiger shrimp with roasted garlic, lemon and Ruffino vintage olive oil \$33
Steamed Whole Atlantic Lobster served with lemon and clarified butter. Market Price
Herb crusted Halibut with a Pinot Grigio lemon sauce \$33

Side Dishes per person

Herb Roasted Potatoes
Parisienne Potatoes
Roasted fingerling potatoes (seasonal), add \$2.00
Sweet Potato (mashed, fried or roasted), add \$1.00
Medley of mixed seasonal vegetables
Roasted root vegetables
Honey garlic baby carrots
Asparagus spears wrapped with leek, add \$1.00
Asparagus spears wrapped with prosciutto, add \$2.00
Rice Pilaf
Grilled fennel with genuine Parmigiano Reggiano cheese, add \$1.00
Steamed Baby Bok Choi, add \$1.00
Rapini sautéed with garlic, add \$1.00

Specialty Food Stations

Minimum 75 people

Beef Carving Station \$16

Roasted triple AAA beef carved by Chef and served on dollar rolls or artisan bread, accompanied by specialty mustards and horseradishes.

Sautéed Shrimp station \$18

Jumbo shrimp sautéed with your choice of a Shrimp au Grecque, Italian or Spicy Thai

Pasta Station \$13

Your choice of the following pasta: Penne, Fusili, or other and your choice of the following sauces: Primavera, Tomato & Basil, Cream sauce.

Lamb station \$18

Marinated leg of lamb seared, roasted and carved at station, served with mint sauce

Midnight Buffet Options

Chocolate Fondue Fountain: \$6.50 A rich dark chocolate fondue fountain accompanied by a wide variety of tropical and seasonal fruit for dipping.

Vegetable and Relish trays: \$3.50 olives, marinated eggplant, mushrooms, fresh carrot sticks, celery, cucumber, etc, served with our in house creamy garlic dip.

Salumi Platters: \$6.00 Trays of assorted fine European cold cuts serve with dinner rolls.

Cheese Platters: \$5.00 Assorted fine domestic and European cheeses served with rolls and crackers.

Porchetta: \$650.00 Whole suckling pig stuffed with ground seasoned pork the slow roasted in the oven for 8hrs. An Italian favourite!

Desserts

Baked Alaska	\$5.00	Tartufo	\$5.50
Tiramisu	\$5.50	Assorted Sorbets	\$5.00
Assorted Gelati	\$5.00	Assorted Pastries	\$5.50
Crepes	\$6.50	Cheesecake	\$7.00

Our in house pastry chefs can create a multitude of specialty desserts for your corporate or gala event. Ask your sales associate for details.

Dinner Buffets

Dinner Buffet #1 - \$33 per person

Hot Items

- Roast Chicken, herbed and marinated in its own skin *or* Chicken Cacciatore
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #2 - \$35 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #3 - \$38 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Roast Chicken, herbed and marinated in its own skin
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #4 – \$45 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Roast Chicken, herbed and marinated in its own skin
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Lightly battered and deep fried Calamari
- Breaded and seasoned Zucchini sticks
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Assorted fine European cold cuts and various local and imported fine cheeses
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #5 – \$60 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Free Range Chicken Scalloppini with white wine mushroom sauce
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Homemade meat Lasagna
- Lightly battered and deep fried Calamari
- Breaded and seasoned Zucchini sticks
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Whole Pacific poached salmon station, decorated
- Tomato and bocconcini Salad
- Seafood Salad
- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Assorted fine European cold cuts
- International Cheeses served crackers and grapes on a butcher's block
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Assorted seasonal Fruits
- Coffee, tea, decaf

Plated Dinners

Plated Dinner #1 – \$39 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Free Range Chicken Scaloppini served with a white wine mushroom sauce on a bed of Rice Pilaf accompanied by Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #2 – \$43 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Alberta AAA Roast Prime Rib au Jus served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #3 – \$45 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Fresh Bocconcini & Tomato salad
- Grilled herb brushed Atlantic salmon with a fresh lemon dill sauce served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #4 – \$55 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Amuse Bouche: Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.
- Maple seared Canadian duck breast with a cherry glaze and orange reduction served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
 - Or
 - Pan seared Jumbo tiger shrimp with roasted garlic, lemon and Ruffino vintage olive oil served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
 - Or
 - Alberta AAA Filet Mignon au Jus with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Cash Bar

Domestic Beer		\$5.50
Imported Beer		\$6.00
Rum, Rye, Gin, vodka, Scotch		\$5.50
Liqueur		\$6.00-\$7.00
Deluxe Liqueur		\$7.00-\$8.50
Cocktail		\$6.00-\$7.00
Wine by the Glass		\$5.50
Bottled Wine, 1 Litre		\$31.00
Soft Drinks –	per glass	\$2.00
	per bottle	\$4.00

Host Bar

Domestic Beer		\$4.75
Imported Beer		\$5.50
Rum, Rye, Gin, vodka, Scotch		\$4.75
Liqueur		\$5.50-\$6.50
Deluxe Liqueur		\$6.00-\$7.50
Cocktail		\$5.00-\$6.00
Wine by the Glass		\$4.75
Bottled Wine, 1 Litre		\$26.00
Soft Drinks –	per glass	\$1.50
	per bottle	\$3.25

Taxes included – Subject to service charges only

Beverage Stations - \$4 per person

Martini Bar

A uniquely styled and decorated station with a multitude of your favourite Martinis, we also can custom make a Martini for your special occasion or corporate function.

Grappa Ice Luge

A traditional Italian liqueur with the Grappa poured through an ice sculpture luge to give it a quick chill.

Caesar Station

A uniquely styled and decorated station with traditional Asian themed and tropical flavoured Caesars.