



PRIVATE FUNCTION PACKAGES

Package 1 30.00

Bruschetta
Garden or Caesar Salad
Choice of Entrée
Roasted Potatoes
Vegetables
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Package 2 35.00

Bruschetta
Garden or Caesar Salad
Choice of a single Pasta
Choice of Entrée
Roasted Potatoes
Vegetables
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Package 3 40.00

Antipasto al Porcellino
Choice of Garden or Caesar Salad
Choice of a single Pasta
Choice of Entrée
Roasted Potatoes
Vegetables
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Package 4 45.00

Antipasto al Porcellino
Choice of a single or duo Pasta
Choice of Entrée
Roasted Potatoes
Vegetables
Garden Salad
Fresh Fruit
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Package 5 55.00

Antipasto al Porcellino
Choice of a single or duo Pasta
Choice of Entrée
Roasted Potatoes
Vegetables
Choice of Seafood platter
Garden Salad
Fresh Fruit
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Package 6 60.00

Antipasto Di Mare
Choice of a single or duo Pasta
Choice of Entrée
Roasted Potatoes
Vegetables
Choice of Seafood platter
Garden Salad
Fresh Fruit
Dessert or Special Occasion Cake
Coffee, tea, espresso, soft drinks

Beverage Packages

Cash Bar - Guests pay for the beverages they consume.

Soft Bar Upgrade - 4.00/guest. Includes fruit juices, large imported spring and mineral water bottles, imported soft drinks and upgrades coffee service to include cappuccino, latte, and mokaccino.

Bar by Consumption - No charge for alcoholic beverages to your guests. All Wine, domestic and imported beer, spirits, liqueurs, cognac etc, are totalled at the end of your function and you are billed for exactly what was consumed.

Red and White wine - 23.95 per 750ml bottle of house wine. Imported bottles priced accordingly.

Wine and Beer - 15.00/Adult 19+years
House red and white wine on the table for the duration of your function, as well as domestic and imported beer.

Open Deluxe Bar - 30.00/Adult 19+years

Champagne Toast - Martini & Rossi Asti Spumante - 36.00/ Bottle (Avg 1 bottle for every 8 adults)

All packages also include:
White table linens and choice of coloured linen napkins.
Fresh bread served throughout the meal.
Exclusive use of our facility.(No other receptions will be booked before, during, or after your party.)
Minimum guarantees required for Saturday and Sunday events



Antipasto and Salad

Antipasto Porcellino

Prosciutto, salami, bocconcini cheese, spiced olives, roasted red peppers, grilled eggplant and zucchini.

Rosemary Focaccia

Fresh baked rosemary focaccia. Light and tender.

Caprese Salad

Sliced tomato topped with fior di latte, fresh basil and drizzled with extra virgin olive oil. Add 2.00

Antipasto di Mare

Cantaloupe, prosciutto, spiced olives, bocconcini cheese and our house made shrimp crab and calami salad. Add 5.00

Garden salad

Baby greens, romaine, radicchio and iceberg lettuce with extra virgin olive oil and vinegar dressing, or our aged balsamic vinaigrette.

Porcellino Salad

Baby greens topped with grilled vegetables, roasted red peppers, and shavings of aged Parmigiano Reggiano cheese. Served with our aged balsamic vinaigrette. Add 2.00

Caesar salad

Crisp romaine lettuce tossed with our creamy caesar dressing, oven baked croutons and parmigiano cheese.

Greek salad

Baby greens topped with goats milk feta cheese, red onions, tomato and kalamata olives. Add 1.00

Pasta and Risotto

Single Pasta Entrée

Penne al Pomodoro

Penne in a tomato basil sauce.

Penne alla Vodka

Penne tossed in a tomato basil and cream sauce with a splash of vodka

Lasagna

Homemade lasagna with meat sauce, mozzarella and parmigiano cheese.

Duo Pasta Entrée

Cannelloni and Manicotti

House made rolls of pasta, one stuffed with meat, and one stuffed with ricotta cheese and spinach.

Penne and Tortellini

Penne al pomodoro, and meat filled tortellini alfredo.

Penne and Ravioli

Penne al pomodoro, and cheese filled ravioli alfredo.

Additional Dishes

Wild Mushroom Risotto

Carnaroli rice, slow cooked with Porcini, shiitake oyster and button mushrooms. Add 2.00

Vegetable Risotto

Carnaroli rice, slow cooked with market fresh vegetables.

Gnocchi Rosé

Potato dumplings tossed in a tomato cream sauce

Seafood Risotto

Carnaroli rice, slow cooked with shrimp, baby clams, and real Alaskan king crab leg meat. Add 3.00



Veal and Chicken

Veal Napolitana

Breaded veal cutlet, carved from the inside round, oven baked in a tomato basil sauce.

Veal Scaloppine

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, white wine and lemon.

Veal Tenderloin

Grilled steak-like medallions of veal tenderloin, topped with a porcini mushroom and marsala reduction. Add 5.00

Veal Marsala

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, marsala wine and lemon.

Chicken Napolitana

Our large 8oz boneless breaded chicken breast baked in a tomato basil sauce.

Chicken Cacciatore

Our large 8oz boneless chicken breast in a tomato sauce with sweet peppers, mushrooms and onions.

Pink Pepper Brandy Chicken

Grilled 8oz chicken breast, in a brandy and pink peppercorn cream sauce, with mushrooms and artichoke hearts. Add 2.00

Chicken Lemon Wine

Herb seasoned 8oz chicken breast in a lemon caperberry and white wine sauce.

Vegetables

Chefs choice of market fresh vegetables and baby carrots sautéed with extra virgin olive oil and garlic.

Rosemary Potatoes

Yukon gold potatoes, oven roasted with rosemary and oregano.

Seafood

Tiger Shrimp and Calamari

Lightly breaded and fried black tiger shrimp and tender calamari rings.

Tiger Shrimp and Alaskan King Crab

Oven baked with lemon, white wine and butter, or; With vine ripened tomatoes and white wine.

Sautéed Mussels

Fresh mussels sautéed with onions white wine and vine ripened tomatoes.

Fillet of Sole

Lightly floured and pan seared fillet of sole with a lemon caperberry and white wine sauce.

Zesty Lemon Tiger Shrimp

Black Tiger shrimp sautéed in a zesty lemon and white wine sauce.

Baccalà al Pomodoro

Salt cod, slow simmered with vine ripened tomatoes and fresh basil.



Desserts

Fresh Fruit

Beautifully arranged platters of watermelon, cantaloupe, honeydew, grapes, strawberries and kiwi.

Italian Pastries and Cookies

Sicilian and Calabrese cannoli, cream puffs, fruit tarts, amaretti, butter cookies and an assortment of delicious house baked cookies.

Torta di Gelato

House made - Plated dessert of chocolate, vanilla, and strawberry ice cream cake flavoured with vermouth and espresso.

Tirami Su

Homemade - *3rd Generation Family recipe*
TOP SECRET RECIPE with real mascarpone cheese
Plated dessert.

Tartufo

Classic chocolate and zabajone ice cream ball rolled in cocoa.

Special Occasion Cake

Decorated for your occasion, available in Vanilla Strawberry, Mocha, Hazelnut, Sfoglia, Chocolate and Vanilla, Bacio, Black Forrest, and Lemon.

Notes

Package prices are per person, and are subject to HST and fifteen percent gratuity.

Bold menu items are house specialties.

Maximum seating capacity of 65 guests.

Booking fee of 300.00 required to reserve a date.

Minimum food purchase of 1300.00 before tax and gratuity required for Saturday and Sunday events.

Children discounts - 0-4yrs complimentary, 5-10yrs 40% off food.

Guaranteed number of attendees required 5 days prior to your event.

Prices subject to change without notice.



Cards