HOLIDAY ENTERTAINING MADE EASY

with

PHYLO PASTRY BUNDLES stuffed with Duck Leg Confit served with Orange Sauce | 42 per dozen

TIGER SHRIMP SKEWERS broiled with Lemon, Herbs and Garlic and served with Chili Aioli. | 38 per dozen

SMOKED SALMON CANAPÉS on House Made Toasted Brioche with Mascarpone Mousse and Cucumber and Granny Smith Apple | 42 per dozen

FIG AND MASCARPONE BUNDLES with Fig Jam wrapped with Speck Ham and drizzled with Aged Balsamic Vinegar | 42 per dozen

CROSTINI TRIO Small Toasted Bruschetta Slices topped with Tomato and Asiago, Roasted Red Peppers and Goat’s Cheese, Black Olive Tapenade and Gorgonzola | 38 per dozen

PETITE PANINI TRAY TRIO

Perfect for Home or Office Party and made with a variety of our own in-house made bread | 65 per dozen

- 4 Panini with Medley of Roasted Vegetables and Goat’s Cheese and Pesto
- 4 Panini with Prosciutto, Mascarpone and Roasted Peppers
- 4 Panini with Spicy Soppressata, Provolone and Ricotta cheese spread.

FAMILY STYLE APPETIZERS

CALAMARI FRITTI WITH BALSAMIC AIOLI | 65 (Serves 4 to 6 people)

STEAMED FRESH MUSSELS in a Herb, Tomato Sauce with a touch of Sambuca | 58 (Serves 4 to 6 people)

Charcuterie and Cheese Box Selection of Fine spicy and mild deli meats and sharp and mild Cheeses, fruit with toasted breads with spreads | 45 (Serves 2 to 4 people)

To place your order, please call us 2 days in advance at (905) 693-1992

248 Main Street East, Milton, On L9T 1N8
Handmade Gnocchi Bolognese in a rich tomato hand cut Angus beef Bolognese Sauce | 90
(Serves 4 to 6 people)

Handmade Gnocchi in a Creamy Vodka Rose’ Sauce with Pancetta | 75
(Serves 4 to 6 people)

Homemade Casarecce Pasta with a Medley of Mushrooms in a truffled Cream, Parmigiano Cheese Sauce | 85
(Serves 4 to 6 people)

Homemade Casarecce Pasta Contadina, in Spicy Tomato Basil Sauce with Sweet Peppers and Nicoise Olives | 75
(Serves 4 to 6 people)

Holiday Dinner for Four Special | 250
(Serves 4 people)

- Charcuterie and Cheese Box
- House Salad with Granny Smith Apples, dried Apricots, dried Cranberries and honey roasted Pecans with Grainy Mustard Balsamic Vinaigrette
- Four roasted Cornish Hens (Eight halves) in a creamy White Vermouth Sauce with Chestnuts and Carmelized Apples.
- Medley of roasted Winter Vegetables. Broccolini, roasted Yukon Gold Potatoes and Puréed Vegetable of the day
- Selection of House made Tarts

Neapolitan Chocolate Almond Torte
Flourless Chocolate Almond Torte, served with fresh fruit | 12

Tiramisu (For 2-3)
Savoiardi biscuits, Espresso, Mascarpone, Cocoa | 25

Homemade Tart Box
5 Assorted Tarts, all made in house: Lemon Meringue Tart, Pear Almond Cream Tart, Chocolate Tart, Apple Custard Tart, Berry Custard Tart | 35

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