

# GROUP DINNER SELECTIONS

## TUSCAN MENU

**\$37.95 PER PERSON**

**BREAD SERVICE WITH DUO OF FLAVORED BUTTERS**



**SEASONAL SOUP \***

CRAFTED DAILY

**CAESAR SALAD**

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING



**CHICKEN PARMIGIANO**

SMOKED PROVOLONE, SPAGHETTI POMODORO, BROCCOLI, BASIL

**SPAGHETTI AND MEATBALLS**

TOMATO, FRESH MOZZARELLA, HERBS

**STEAK FRITES \***

7OZ FLAT IRON STEAK, PARMESAN TRUFFLE FRIES, PEPPERCORN SAUCE, HOUSE PRESERVATIVES

**MARGARITA PIZZA \***

FIOR DI LATTE, TOMATO SAUCE AND FRESH BASIL



**TIRAMISU**

MASCARPONE, LADY FINGERS, COFFEE AND CHOCOLATE

**LEMON TART**

SHORT BREAD, THICK LEMON CURD, LEMON CHANTILLY, MACERATED BLUEBERRIES



**COFFEE OR TEA**



= GLUTEN FREE (WE USE GF SOY SAUCE)

MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

PLEASE CONTACT OUR EVENT COORDINATOR AT MEREDITHR@CHARCOALGROUP.CA

# GROUP DINNER SELECTIONS

## VENETIAN MENU

**\$44.95 PER PERSON**

**BREAD SERVICE WITH DUO OF FLAVORED BUTTERS**



**SEASONAL SOUP \***

CRAFTED DAILY

**CAESAR SALAD**

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

**BRUSCHETTA**

FRESH TOMATO, BASIL, TOSSED WITH AGED BALSAMIC AND COLD PRESSED OLIVE OIL, SERVED WITH GARLIC CROSTINI AND FETA CHEESE



**BEEF TENDERLOIN**

MARINATED BEEF MEDALLIONS, MUSHROOM RISOTTO, GRILLED PORTABELLO, GARLIC CHIPS, ARUGULA SALAD

**CHICKEN MARSALA**

CARAMELIZED ONIONS, MUSHROOMS, ROASTED GARLIC SPAGHETTI AND SPINACH, CREAMY MARSALA SAUCE

**ROASTED SALMON \***

SPICY TOMATO BROTH, MUSSEL'S, LEEK, POTATO, CARROT, CELERY, CREME FRAICHE, GREEN OIL

**ZUCCHINI PRIMAVERA \***

ZUCCHINI NOODLE, KALAMATA OLIVE, BROCCOLI, GRAPE TOMATO, RED ONION, BELL PEPPER, PESTO WALNUT, FETA



**TIRAMISU**

MASCARPONE, LADY FINGERS, COFFEE AND CHOCOLATE

**NEW YORK STYLE CHEESECAKE**

DECADENT VANILLA CHEESECAKE, GRAHAM CRACKER CRUST, CHERRY COMPOTE



**COFFEE OR TEA**



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# GROUP DINNER SELECTIONS

## TAVOLA ROSSA MENU

**\$49.95 PER PERSON**

**BREAD SERVICE WITH DUO OF FLAVORED BUTTERS**

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**SEASONAL SOUP \***

CRAFTED DAILY

**GRILLED CALAMARI \***

ROMESCO, GREEN OLIVE, RED ONION, ITALIAN SAUSAGE

**ROASTED CAPRESE SALAD \***

BLISTERED TOMATO, FINE HERBS, TRUFFLE GOAT CHEESE CROQUETTE, FRISEE, AGED BALSAMIC

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**10 OZ STRIPLOIN STEAK \***

RUSTIC MASHED POTATOES, SEASONAL VEGETABLES, RED WINE DEMI GLACE

**CHICKEN MARSALA\***

CARAMELIZED ONIONS AND MUSHROOMS, ROASTED  
GARLIC SPAGHETTI AND SPINACH, CREAMY MARSALA SAUCE

**ROASTED SALMON**

WHITE CANNELLNI BEAN PUREE, CAULIFLOWER, CRISPY ARTICHOKE AND TOMATO PESTO

**BUTTERNUT SQUASH AND RICCOTA RAVIOLI**

BROWN BUTTER BEURRE BLANC, TOASTED PUMPKIN SEEDS, CHESTNUT MUSHROOM, FRIED SAGE

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**TIRAMISU**

MASCARPONE, LADY FINGERS, COFFEE AND CHOCOLATE

**NEW YORK STYLE CHEESECAKE**

DECADENT VANILLA CHEESECAKE, GRAHAM CRACKER CRUST, CHERRY COMPOTE

**SORBET**

SEASONAL FLAVORS

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**COFFEE OR TEA**



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