

GROUP DINNER SELECTIONS

TUSCAN MENU \$39.50 PER PERSON

BREAD SERVICE WITH DUO OF FLAVORED BUTTERS

APPETIZERS

SEASONAL SOUP *
CRAFTED DAILY

CAESAR SALAD
ROMAINE, CROUTON, BACON, PARMIGIANO, HOUSE DRESSING

MAINS

CHICKEN PARMESAN
SMOKED PROVOLONE AND MARINARA, BASIL, BROCCOLI, FETTUCCHINE IN PARMESAN CREAM SAUCE

SPAGHETTI AND MEATBALLS
BLISTERED TOMATO, FRESH HERBS, HOUSEMADE PORK AND BEEF MEATBALLS

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

MARGHERITA PIZZA *
FIOR DI LATTE, TOMATO SAUCE AND FRESH BASIL

DESSERT

FLOURLESS CHOCOLATE BROWNIE
RASPBERRY COULIS, WHIPPED CREAM

TIRAMISU
MASCARPONE, LADY FINGERS, COFFEE AND CHOCOLATE

SORBET
CHEF SELECTION



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

\$46.50 PER PERSON

BREAD SERVICE WITH DUO OF FLAVORED BUTTERS

APPETIZERS

SEASONAL SOUP *

CRAFTED DAILY

CAESAR SALAD

ROMAINE, CROUTON, BACON, PARMIGIANO, HOUSE DRESSING

BRUSCHETTA

FRESH TOMATO, BASIL, AGED BALSAMIC AND COLD PRESSED OLIVE OIL, GARLIC FOCACCIA AND FETA CHEESE

MAINS

10 OZ STRIPLOIN

RUSTIC MASHED POTATOES, CHEFS VEGETABLES, RED WINE DEMI GLACE

CHICKEN MARSALA

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

ROASTED SALMON *

SPICY TOMATO BROTH, MUSSELS, LEEK, POTATO, CARROT, CELERY, CREME FRAICHE, GREEN OIL

ZUCCHINI PRIMAVERA *

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

DESSERT

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

TIRAMISU

MASCARPONE, LADY FINGERS, COFFEE AND CHOCOLATE

SORBET

CHEF'S SELECTION



COFFEE OR TEA



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GROUP DINNER SELECTIONS

TAVOLA ROSSA MENU

\$51.50 PER PERSON

BREAD SERVICE WITH DUO OF FLAVORED BUTTERS

APPETIZERS

SEASONAL SOUP *

CRAFTED DAILY

CAPRESE SALAD

BEEFSTEAK TOMATO, BUFFALO MOZARELLA, FRESH BASIL, COLD PRESSED OLIVE OIL, AGED BALSAMIC

GRILLED CALAMARI

ROMESCO, GREEN OLIVE, RED ONION, ITALIAN SAUSAGE

MAINS

7 OZ TENDERLOIN

PORCINI, MUSHROOM RISOTTO, ROASTED MUSHROOMS, GARLIC CHIPS, SEASONAL VEGETABLE

CHICKEN MARSALA *

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

ROASTED SALMON *

SPICY TOMATO BROTH, MUSSELS, LEEK, POTATO, CARROT, CELERY, CREME FRAICHE, GREEN OIL

BUTTERNUT SQUASH AND RICOTTA RAVIOLI

BROWN BUTTER BEURRE BLANC, TOASTED PUMPKIN SEEDS, CHESTNUT MUSHROOMS, SPINACH, FRIED SAGE

DESSERT

WHITE CHOCOLATE AND RASPBERRY TRIFLE

VANILLA SPONGE CAKE, WHITE CHOCOLATE MOUSSE, RASPBERRY SAUCE

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

SORBET

CHEF'S SELECTION



COFFEE OR TEA



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