

# GROUP DINNER MENUS

Fall/Winter 2018-2019

## TAVOLA ROSSA

*BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED*

### APPETIZERS

#### SEASONAL SOUP\*

Crafted daily

#### KALE SALAD\*

Heritage kale, romaine, pecorino cheese, marinated cabbage, bloomed currants, charred onion, lemon and honey dressing

#### GRILLED CALAMARI

Romesco, green olive, red onion, italian sausage

### ENTREES

#### 7 OZ TENDERLOIN STEAK

Served medium, porcini, pea & pecorino risotto, roasted mushrooms, garlic chips, seasonal vegetable

#### CHICKEN MARSALA

Caramelized onions, mushrooms, roasted garlic spaghetti, and spinach, creamy marsala sauce

#### GRILLED 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

### DESSERTS

#### 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

*Three course dinner menu \$51.50 per person*

*menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*



# GROUP DINNER MENUS

Fall/Winter 2018-2019

## VENETIAN

*BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED*

### APPETIZERS

#### SEASONAL SOUP\*

Crafted Daily

#### CAESAR SALAD

Romaine, pancetta, crouton, parmigiano, house dressing

#### BRUSCHETTA

Fresh tomato, basil, garlic focaccia, arugula,  
aged balsamic and cold pressed olive oil, feta cheese

### ENTREES

#### 10 OZ STRIPLOIN STEAK\*

Served medium, rustic mashed potatoes, chefs vegetables, red wine demi glace

#### CHICKEN MARSALA

Caramelized onions, mushrooms, spinach, roasted garlic spaghetti, creamy marsala sauce

#### GRILLED SALMON\*

Spicy tomato broth, mussels, leek, potato, carrot, celery, creme fraiche, green oil

#### PASTA PRIMAVERA

House-made penne noodle, kalamata olive, broccoli, spinach, grape tomato, red onion,  
bell pepper, pesto, walnut, feta cheese

### DESSERTS

#### VANILLA CHEESECAKE

Graham cracker crust, cherry compote

#### WELLESLEY APPLE BUTTER TART

Smooth spiced apple butter, scoop of ice cream

#### SORBET

Chef's selection

#### COFFEE OR TEA

*Three course dinner menu \$46.50 per person  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*



# GROUP DINNER MENUS

Fall/Winter 2018-2019

## TUSCAN

BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED

### APPETIZERS

#### SEASONAL SOUP\*

Crafted Daily

#### DELS HOUSE SALAD\*

Mixed greens, oregano-balsamic vinaigrette, cucumber, shaved onion, sweet pepper, grape tomato, kalamata olive, feta cheese

### ENTREES

#### CHICKEN PARMESAN

Breaded, marinated chicken breast, smoked provolone, and marinara, broccoli, basil, fettuccine in a parmesan cream sauce

#### SPAGHETTI & MEATBALLS

Blistered tomato, fresh herbs, made in-house beef and pork meatballs

#### STEAK FRITES

7oz flat iron steak served medium, parmesan truffle fries, veal jus, tomato salsa

#### MARGARITA PIZZA

Fior di latte, tomato sauce and fresh basil

### DESSERTS

#### FLOURLESS CHOCOLATE BROWNIE\*

Raspberry coulis, whipped cream

#### WELLESLEY APPLE BUTTER TART

Smooth spiced apple butter, scoop of ice cream

#### SORBET\*

Chef's selection

#### COFFEE OR TEA

*Three course dinner menu \$39.50 per person*

*menus and pricing are subject to change based on seasonal availability  
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