

# GROUP DINNER MENUS

## CHARCOAL DELUXE

BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED

### APPETIZERS

#### SEASONAL SOUP

Crafted daily

#### PEAR & ENDIVE SALAD

Poached pear, walnuts, maple dressing, blue benedictine, pomegranate, vincotto

#### GRILLED CALAMARI

Romesco, green olive, red onion, italian sausage

### ENTREES

#### 7 OZ TENDERLOIN STEAK

Served medium, porcini, pea & pecorino risotto, seasonal vegetable, red wine demi-glace

#### CHICKEN MADEIRA

Pan roasted with king oyster mushrooms, asparagus, brussel sprouts, garlic mashed potatoes, madeira sauce

#### SALMON & TRUFFLE ORZO

Salmon fillet on a bed of creamy truffle orzo, with arugula and sautéed greens and olive sauce vierge

#### 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 \$54.95 per person*

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

*prices exclude tax & gratuity*



# GROUP DINNER MENUS

## 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, vienna loaf, 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

#### SALMON & TRUFFLE ORZO

Salmon fillet on a bed of creamy truffle orzo, with arugula and sautéed greens and olive sauce vierge

#### 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 \$49.95 per person  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*



# GROUP DINNER MENUS

## 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

#### STEAK FRITES

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

#### 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

#### 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 \$44.95 per person*

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

*prices exclude tax & gratuity*

