

daVinci

BANQUET • HALL



Menu Selections

Simplicity is the Ultimate Sophistication



APPETIZERS

HORS D'OEUVRES

BUTLER STYLE

Mini spring rolls, tempura shrimps, mozzarella sticks, spanakopita, cauliflower bites, fried breaded zucchini, mini egg rolls

OPTIONS AVAILABLE

Mini rice balls
Shrimp cocktail
Prosciutto wrapped melon squares
Stuffed mushroom caps
Chicken satays
Assorted mini pizza
Coconut shrimp

ANTIPASTO

PLATED ANTIPASTO

Prosciutto, melone, bocconcini & cherry tomatoes, grilled vegetables (zucchini, eggplant, red peppers), assorted olives, assorted cheese

PLATED ANTIPASTO OPTIONS

Bruschetta
Seafood salad
Shrimp cocktail
Mussels marinara
Calamari

ANTIPASTO BAR


Prosciutto, assorted cold cuts, bocconcini & cherry tomatoes, grilled vegetables, assorted olives, vegetables sott'olio, assorted salads, couscous, assorted pizza, assorted international cheese trays

DELUXE ANTIPASTO & SEAFOOD BAR

Includes above noted items with:
Whole baked salmon, shrimp cocktail, mussels marinara, seppioline con piselli, risotto pescatore, seafood salad, smoked salmon

SPECIALTY ANTIPASTO STATION OPTIONS

Saganaki station
Shrimp flambe
Sushi bar
Live pasta station
Oyster bar



SOUP & RISOTTO

SOUP SELECTIONS

MINISTRONE

BUTTERNUT SQUASH

POTATO & LEEK

PASTA E' FAGIOLI

STRACCIATELLA

CALDO VERDE WITH AUTHENTIC CHORIZO SAUSAGES

CREAM OF ASPARAGUS

CREAM OF MUSHROOM

RISOTTO SELECTIONS

RISOTTO AI FUNGHI

RISOTTO WITH ASPARAGUS

RISOTTO WITH ARUGULA

RISOTTO MILANESE

RISOTTO PESCATORE

RISOTTO WITH BUTTERNUT SQUASH

RISOTTO WITH RADICCHIO



PASTA

PASTA SELECTIONS

PASTA TYPE

Penne
Casareccia
Gnocchi
Fettuccine
Spaghetti
Lasagna with meat or vegetables
Agnoletti filled with cheese or meat
Tortellini filled with cheese or meat
Rotolo stuffed with ricotta & spinach
Fazzoletti
Manicotti stuffed with ricotta and spinach
Cannelloni stuffed with meat

SAUCE

Tomato basil
Rose
Primavera
Pesto
Alla vodka
Alla panna
Alla arrabbiata
Alla bolognese





ENTREE

MAIN

POULTRY

Chicken breast with a white wine sauce
Chicken cordon bleu
Grilled chicken breast al limone
Chicken breast alla marsala
Chicken breast alla parmigiana
Rock cornish hen stuffed with rice
Chicken breast stuffed with asiago cheese and spinach

VEAL

Grilled veal rib chop (8-10 oz)
Veal scaloppini with a mushroom sauce
Veal marsala
Veal tenderloin medallions
Veal piccata
Veal roast au jus
Veal parmigiana

BEEF

Chateaubriand with a reduced cognac sauce
Filet mignon with a mushroom sauce
Prime rib
New York strip loin steak
Beef rib eye steak au jus
Roast beef

SEAFOOD SELECTIONS

FRITTURA MISTA DI MARE

Shrimp, calamari rings, fillet of sole, merluzzo
Lightly floured and deep fried

ZUPPA DI PESCE

Jumbo shrimps, crab legs, calamari, seppiolini, monk fish
and mussels
Served in your choice of a light tomato or white wine
sauce

SPECIALTY ITEMS

Lobster tail
Chilean sea bass
Jumbo tiger shrimp
Fresh atlantic salmon filet
Fish skewer with jumbo shrimps and calamari rings



ENTREE

VEGETABLE SELECTIONS

MEDLEY OF VEGETABLES

Broccoli, cauliflower, carrots, & red peppers

ASPARAGUS BUNDLE

Bundle of asparagus & red pepper, wrapped with a carrot
Seasoned and cooked with olive oil

RAPINI

Rapini and fresh garlic sauteed in olive oil with a dash of
chilli

ROASTED PEPPERS

Red, yellow and orange peppers seasoned with garlic &
oregano cooked with olive oil and balsamic vinegar

GREEN BEANS

Green beans and fresh garlic sauteed with olive oil

POTATO SELECTIONS

OVEN ROASTED ROSEMARY POTATOES

MINI REDS

PARISIENNE

MASHED POTATOES

WHOLE BAKED POTATO

SALAD SELECTIONS

MIXED ITALIAN SALAD

Spring mix salad in olive oil and balsamic vinaigrette

DOLCE AMARO SALAD

Radicchio, belgium endive, and arugula
Dressed in olive oil and balsamic vinaigrette

CAESAR SALAD

Romaine lettuce, parmigiana, croutons, and bacon
Dressed in creamy caesar sauce

GREEK SALAD

Tomato, cucumber, red onions, olives and feta cheese
With a lemon and olive oil dressing



SWEET & SAVORY

DESSERT SELECTIONS

DESSERT

Tartufo served with fresh berries
Cuore freddo served with fresh berries
Lemon sorbet served with fresh mint leaves
Ice cream crepe served with fresh berries
Apple blossom topped with ice cream
Your choice of ice cream flavour
Cassata siciliana
Assorted mini pastry platter
Fresh seasonal fruit platter
Creme brule

LATE NIGHT STATIONS

DELUXE SWEET TABLE

Assortment of fresh cakes, delicious mini pastries, assorted tarts, fresh seasonal fruit platters, and assortment of dessert cups

DELUXE SWEET TABLE WITH PORTUGUESE BUFFET

Includes above noted items with:
Portuguese pastries, dungeness crab, baby lobster, claims, mussels, sauteed shrimps, shrimp & carb croquettes

LATE NIGHT STATIONS (SWEET)

Belgian waffles with ice cream, berries, nutella and banana toppings
Crepes served with whipped cream

LATE NIGHT STATIONS (SAVORY)

Pizza station
Whole porchetta with hot peppers and buns
Beef sliders
Poutine station
Pulled pork station
Sausage paninis
Meatball paninis
Veal cutlets
Corn beef station
Fish & chips station



BAR SELECTIONS

STANDARD BAR

Rum, rye, gin, vodka, scotch, dubonnet, vermouth, campari, brandy, red & white wine, domestic beer (MGD, coors lite, canadian, budweiser), soft drinks, natural & sparkling water, coffee, tea, espresso

DELUXE BAR

Saumbuca, frangelico, grand marnier, irish cream, cognac, amaretto, grappa, peach schnapps, rum, rye, gin, vodka, scotch, dubonnet, vermouth, campari, brandy, red & white wine, domestic beer (MGD, coors lite, canadian, budweiser), imported beer (corona, heineken) soft drinks, natural & sparkling water, coffee, tea, espresso

SPECIALTY ITEMS

Martini bar
Prosecco station
Liqueurs at reception
Specialty coffee station
Sangria station

