MEAT

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

CHICKEN PARMIGIANA | Breaded chicken cutlet with fresh tomato sauce and mozzarella cheese $16.50
GRILLED CHICKEN BREAST | Seasoned grilled chicken breast $15.00
CHICKEN BRUSCHETTA | Chicken cutlet topped with tri-coloured tomatoes, basil, and fior di latte mozzarella $16.50
CHICKEN SUPREME | Stuffed with creamed spinach, goat cheese, wild mushrooms, and sundried tomatoes with a wild mushroom sauce $24
CHICKEN SOUVLAKI 8OZ **|** Skewered seasoned chicken breast served with tzatziki sauce $16
OVEN ROASTED CHICKEN LEGS AND THIGHS | Your choice of Lemon, Piri Piri, BBQ, or Honey Mustard seasoning $18
OVEN ROASTED CHICKEN THIGHS | Your choice of Lemon, Piri Piri, BBQ, or Honey Mustard seasoning $15
VEAL CUTLET WITH TOMATO SAUCE | Breaded veal cutlet in tomato sauce $15.00
VEAL PARMIGIANA | Breaded veal cutlet with fresh tomato sauce and mozzarella cheese $16.50
OSSO BUCO | Slow braised veal shank in a rosemary tomato broth $40
MEATBALLS 6OZ **|** Veal and beef, slow cooked in a tomato sauce, finished with parmesan cheese and parsley $9
FULL PORCHETTA | Overnight slow roasted $300
PULLED PORK SHOULDER | Twenty-four hour smoked, finished with barbeque sauce $300
LAMB SHANK 16-18OZ **|** Australian lamb slow cooked in a tomato jus $40
LAMB CHOP | Grilled shoulder lamb chop, finished in a white wine and lemon emulsion $MP
BONE-IN BEEF SHORT RIBS | Slow braised barbeque bone-in beef short ribs $40
FULL BEEF BRISKET | 24-hour Applewood smoked beef brisket $300

FISH

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

SALMON FILET 7OZ **|** Topped with a choice of honey mustard or lemon seasoning $23
FRITTURA DI PESCE | Crispy calamari and shrimp, served with chipotle aioli HALF TRAY $200 FULL TRAY $400
GRILLED SEAFOOD | Includes 2 jumbo shrimp, 1 grilled squid, and 2 jumbo scallops MARKET PRICE
ZUPPA DI PESCE | Includes 1 jumbo scallop, 3 jumbo shrimp, 2 pieces of king crab, 5 mussels, and 3 pieces of calamari MARKET PRICE

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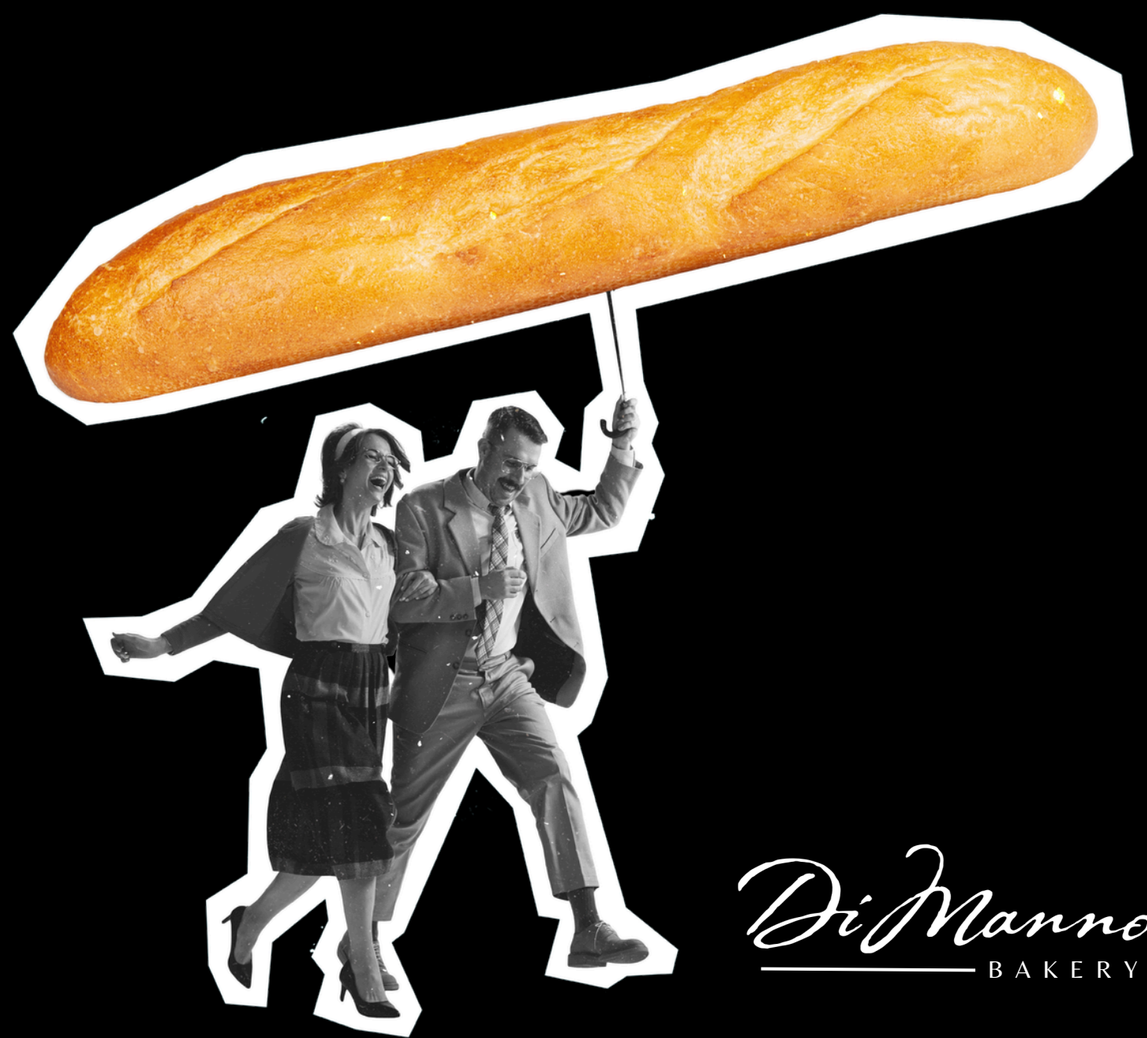

BREAKFAST

SMALL SERVES 10 | MEDIUM SERVES 15 | LARGE SERVES 20

BREAKFAST BASKET | Freshly baked croissants, chocolate-filled pastries, assorted muffins, and assorted bagels. Paired with preserves, cream cheese, and butter S $75 | M $112.50 | L $150
BREAKFAST SANDWICH | Aged Cheddar, center cut bacon, and a fried egg.
On a freshly baked croissant or brioche bun. $8.50
BREAKFAST CROISSANT | $9.00 EACH
Available in three delicious options, made to order on a freshly baked croissant:

- Turkey, lettuce, Havarti cheese, and tomato
- Ham, cheddar, and honey mustard
- Egg, lettuce, and tomato

FRESH FRUIT PLATTER | S $85 | M $130 | L $170
SEASONAL FRUIT CUPS | A refreshing fruit cup filled with sliced seasonal fruits and berries $8
YOGURT PARFAIT | Greek yogurt, granola and berries $8
ASSORTED MUFFINS | Assorted variety $4
COFFEE BOX - TO GO | SERVES 10 $25



SANDWICH & SHARED PLATTERS

SMALL SERVES 10 | MEDIUM SERVES 15 | LARGE SERVES 20

ASSORTED GRILLED SANDWICH PLATTER | A selection of four delicious sandwiches S $155 | M $230 | L $305
TURKEY Oven roasted turkey, cheddar cheese, sliced tomato, and chipotle spread
MEDITERRANEAN Grilled chicken breast, roasted red pepper and no-nut pesto aioli
ITALIAN Prosciutto, bocconcini, sliced tomato and no-nut pesto aioli
GIARDINO Grilled eggplant, zucchini, roasted red pepper and goat cheese, balsamic glaze

WRAP PLATTER | S $155 | M $230 | L $305
GRILLED CHICKEN BREAST Chopped fresh tomato, onion, avocado, and mayo
VEGETARIAN Eggplant, zucchini, sweet roasted red peppers, and goat cheese
TURKEY Lettuce, cheddar cheese, tomato, and chipotle mayo

ANTIPASTO PLATTER | Grilled zucchini, eggplant, roasted red peppers, olives, sundried tomatoes and marinated artichokes
S $95 | M $140 | L $185
DELUXE ANTIPASTO PLATTER | Our antipasto platter with the addition of cacciatore sausage, prosciutto, and Parmigiano cheese S $155 | M $230 | L $305
CHARCUTERIE BOX SERVES 20 **|** A beautiful charcuterie board filled with finely selected imported and domestic cheeses, cured meats, garnished with berries and served with freshly made focaccia $400

VEGETABLES

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

BROCCOLINI | Garlic confit, with parmesan and chili $10
ASPARAGUS | Steamed, seasoned with an olive oil and chili dressing $9
RAPINI | Chopped and sautéed with garlic and olive oil $9
FRENCH BEANS | Sautéed with diced peppers, carrots, garlic confit, and olive oil $10
WILD FIELD MUSHROOM MEDLEY | Sautéed with parsley, thyme, and garlic confit $20
PEAS AND MUSHROOMS | Caramelized onions, wild mushrooms, and peas $8
ROASTED POTATOES | Oven roasted seasoned potatoes $7
GRILLED VEGETABLES | Grilled zucchini, eggplant, and peppers $9
GRILLED VEGETABLE STACK | Grilled Portobello mushroom, zucchini, eggplant and pepper $18

SALAD BOWLS

SMALL SERVES 10 | LARGE SERVES 20

HOUSE | Leaf lettuce, tomato, cucumber, shaved carrots, served with Italian balsamic dressing on the side S $50 | L $100
CAESAR | Romaine lettuce, grated Parmigiano cheese, bacon, and homemade croutons S $75 | L $150
VILLAGE GREEK | Tomatoes, red onion, Kalamata olives, fresh cucumber and feta cheese in a light herb lemon white balsamic vinaigrette S $85 | L $170
CAPRESE | Cherry tomato, mini bocconcini and chopped basil drizzled with olive oil and white balsamic vinegar S $80 | L $160
KALE SALAD | Kale, shredded cabbage, carrots, dried cranberry, and poppy seed dressing S $80 | L $150
SPINACH SALAD | Baby spinach, goat cheese, strawberries, dried cranberries, and candied walnuts S $75 | L $150
QUINOA SALAD | Quinoa, chopped kale and assorted vegetables, tossed in a lemon orange zesty vinaigrette S $75 | L $150
KALE CAESAR | Kale, cabbage, homemade croutons, bacon and freshly shaved parmesan with a creamy Caesar dressing S$75 | L $150
ROASTED VEGETABLES AND GOAT CHEESE | Chopped roasted root vegetables, crumbled goat cheese and house-made dressing S $100 | L $200
ORZO WITH FETA | Diced cherry tomatoes, arugula, cucumber, onion, basil, feta and Kalamata olives, with a lemon dressing S $75 | L $150
MIXED BEAN OR CHICKPEA | Diced carrots, celery, peppers, green onion, cucumber and house-made dressing S $65 | L $130
BEET AND ORANGE | Steamed beets, orange segments, kale, radicchio, white balsamic, honey and olive oil S $100 | L $200
PASTA | Tomato, cucumber, red onion, arugula, bocconcini, diced peppers, olive oil, fresh herbs and no-nut pesto S $65 | L $130
FENNEL AND ORANGE | Julienned fennel, orange segments, white wine vinegar, honey and olive oil S $100 | L $200
MANGO AND AVOCADO | Mango, avocado, red onion and house made dressing S $100 | L $200
POTATO | Diced red onion, celery, pickle, fresh dill, lemon juice, mayo and mustard S $65 | L $130
WILD MUSHROOM AND ARUGULA | Arugula topped with wild mushrooms and shaved parmesan S $100| L $200

PASTA

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

TOMATO BASIL PENNE | Penne with a fresh tomato basil sauce $10
RIGATONI ALLA VODKA | Onion, pancetta and vodka sauce $14
FARFALLE PRIMAVERA | Seasoned vegetables and tomato cream sauce $14
TORTELLINI WITH CREAM SAUCE | Cheese stuffed tortellini in a cream sauce $15
MACCHERONCINI BOLOGNESE | Slowly simmered tomatoes, beef and veal $15.50
ORECCHIETTE WITH SAUSAGE AND RAPINI | Sautéed onion, rapini, sausage, garlic and chili $18
RISOTTO | Wild mushroom, asparagus and spring vegetables $20
MANICOTTI | Spinach and ricotta cheese stuffed manicotti, in your choice of tomato, cream, or rosé sauce $5.50 PER PIECE
CANNELLONI | Veal stuffed cannelloni, in your choice of tomato, cream, or rosé sauce $5.50 PER PIECE
ROTOLO | Stuffed with spinach and ricotta cheese, in your choice of tomato, cream, or rosé sauce $10 PER PIECE
SMALL TRAY SERVES 9-12 | LARGE TRAY SERVES 15-20
LASAGNA TRAY | Choice of meat, vegetable, or ricotta and spinach S $65 | L $130
EGGPLANT PARMIGIANA TRAY | Sliced eggplant, layered with tomato sauce and Parmigiano cheese S $75 | L $150
PASTA AL FORNO TRAY | A pasta casserole with spring peas, Bolognese sauce, and mozzarella cheese S $50 | L $100



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