

# BRONZE MENU'

## INSALATE (CHOICE OF 1)

- MISTA SALAD  
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD  
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

## MAIN COURSE (CHOOSE 1 OF EACH)

### FISH/TILAPIA

- MEUNIERE :Filet of tilapia pan seared with fresh herbs, lemon and white wine sauce
- PUTTANESCA: Filet of tilapia with capers, black olives, fresh tomatoes
- OREGANATA: Baked filet of tilapia topped with breadcrumbs, finished in a roasted garlic white sauce

### CHICKEN

- POLLO AL CARCIOFO: Chicken breast sautéed with capers, artichokes in a white wine & rasted garlic sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a red wine reduction sauce
- POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

### PASTA

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce
- BOLOGNESE: our famous rustic meat sauce

## DESSERT

### ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

## BEVERAGE PACKAGES

- 1 LITRE CARAFE OF WINE (Red and White) \$35 PER CARAFE
- BEER AND WINE 3 HOURS \$30 PER PERSON "adult only"
- ELITE OPEN BAR 3 HOURS \$45 PER PERSON "adult only"
- HOST TAB PAID BY PARTY HOST
- CASH BAR EACH DRINK PAID BY GUEST

## BEVERAGE PACKAGES

1 LITRE CARAFE OF WINE (Red and White)  
\$30 PER CARAFE

---

BEER AND WINE  
3 HOURS  
\$15 PER PERSON + TAX and GRATUITY

---

ELITE OPEN BAR  
3 HOURS  
\$30 PER PERSON + TAX and GRATUITY

---

HOST TAB  
PAID BY PARTY HOST

---

CASH BAR  
EACH DRINK PAID BY GUEST