

Take Out

Cocktail Menu Assortment

Spuntini Grazing

Tomato & Bocconcini Satays with basil puree

Prosciutto wrapped Figs and ripe fruit

Stuffed Mushroom Caps with Thyme, garlic, parmigianno and breadcrumb crust

Classic Arancini with tomato, cheese and peas (also available in truffle porcini)

Mini stuffed potato poutine with cheese and gravy

Antipasto Skewers with zucchini, bocconcino, roasted pepper, Genoa salami, and olive with arugula pesto

Polenta fries with herb marinara and roast garlic Parmigianno aioli

Mini Panzo's - Mozzarella Stuffed pizza fritti with tomato sauce

Classic Meatball Sliders with Parmigianno

Grilled lamb chops with salsa verde

Grazing Assortments

Assorted Mini Panini

Artisan petit rolls with smoked turkey, genoa salami, black forest ham, roast beef and classic mortadella served with sliced cheese, mixed greens and complimentary sauces.

Antipasto Grazing

Mixed Charcuterie of sliced cured genoa salami, cacciatore, sopresatta with marinated olives

Imported and domestic cheese platter, with dried fruit, crisps and almonds

Vine Tomato and fresh mozzarella Caprese Salad with basil

Grilled and marinated seasonal vegetables

Focaccia trio Rapini, Caramelized Onion and Classic Tomato

Assorted Vegetable crudités with hummus

Sweet Grazing

Assorted Italian pastries

Seasonal fresh cut melons berries and tropical fruit

Assorted fruit skewers

Mini cheese cakes and chocolate mousse with strawberry

Salad

La Cantina Potato Salad with bacon, green onion and herbs in a truffle sour cream dressing

Baby spinach with red onion and sliced strawberries in a lemon poppy seed dressing

Garden Salad with tomatoes and cucumbers, oregano dressing or balsamic dressing

Pasta Salad with grilled vegetables and basil pesto dressing

Chick Pea Salad with peppers and mint in lemon honey vinaigrette

Thiros Salad with cucumber, tomato, red onion, red peppers, Greek olives and feta cheese

Moroccan Couscous salad with dried fruit, fresh mint and toasted pine nuts

Quinoa Salad with sun dried tomatoes, spinach, capers and olives with salsa verde

Beet and goats cheese salad with tarragon pesto, pine nuts and olive oil

Pasta

Penne Pomodoro with classic San Marzano DOP tomato and basil sauce

Tortellini Alla Panna with grana padano parmigiano cream sauce

Rigatoni Alla Vodka Smoked Bacon, pancetta, onions in a vodka tomato cream sauce

Lasagna layered with ground beef, egg noodle pasta, mozzarella, parmigiano, béchamel

Vegetarian also available

Cannelloni stuffed with ricotta and spinach (Choice of tomato basil sauce or cream)

Italian Mac and Cheese topped with thyme, parmigiano and breadcrumb crust

Agnolotti stuffed with cheese and spinach tossed in a rose sauce

Mains

Chicken Scallopini with Wild Mushrooms and porcini red wine marsala reduction.

Veal Scaloppini Parmigiana with tomato sauce, mozzarella and parmigiano cheese.

Lamb Chops oven roasted lamb loin chop with onions and peppers

Eggplant Parmigiana layered eggplant, mozzarella, tomato and parmigiano cheese

Sausage with peppers and onions (Hot or Sweet)

Whole Roasted Chicken pieces with garlic, rosemary and thyme

Porchetta Roasted with fennel, paprika, chili pepper, lime, garlic, rosemary and salt

AAA Roast Beef sliced with natural jus

Sides

Steamed Vegetables carrots, green beans, broccoli and cauliflower with garlic olive oil

Roasted Vegetables carrots, parsnips, sweet potatoes, turnips, shallots and herbs

Roasted Sweet Peppers and onions

Peas & Mushrooms

Garlic Rapini

Roasted Potatoes with Shallot and garlic

Rice with saffron, parmigiano and peas