

ITALO-CANADIAN CLUB

OF KINGSTON

Banquet Packages



mangia!

You know when Italians are in charge of cooking, it'll be good! Nobody is going home hungry!

BUILD YOUR OWN SERVED DINNER MENU



3-COURSE MEAL

Includes coffee, tea and choice of:

- 1 soup/salad - 1 main - 1 dessert*

**Main includes choice of 1 protein, 1 starch, 1 vegetable*

SELECT ONE SOUP OR SALAD

Soups:

Roasted butternut squash. Chipotle & maple crema.
Roasted tomato & red pepper. Grilled cheese crouton.
Spinach & tortellini. Parmesan.
Parsnip & carrot. Parsnip chips.
Old fashion chicken.
Curry cauliflower.

Salads:

Mixed greens: Mixed greens, cucumbers, tomatoes.

Choice of dressing: Balsamic, maple balsamic vinaigrette, Italian, champagne vinaigrette, sundried tomato, sweet onion vinaigrette, or raspberry vinaigrette.

Caesar salad: Romaine, parmesan cheese, focaccia croutons. Caesar dressing. (Crispy prosciutto \$1 per person).

Broccoli Salad: Broccoli, bacon, dried cranberries, red onion, shaved pecans, creamy dressing.

Pasta salad: Penne, red pepper, green pepper, onion, mayonnaise, mustard.

Coleslaw: Shredded cabbage, shredded carrot, onion, mayo.

Pear & arugula salad: Arugula, pears, red onion, candied walnuts, goat's cheese. Balsamic glaze & olive oil. (+\$2 per person)

Beet salad: Mixed greens, beets, red onion, candied pecans, feta. Balsamic glaze & olive oil. (+\$2 per person)

Beet Napoleon: Sliced beets, herbed chevre, balsamic glaze, arugula garnish (+\$2 per person)



SELECT ONE DESSERT

Tiramisu
Strawberry Shortcake
Cheesecake (New York, chocolate, swirl)
Chocolate cake
Lemon tarte
Chocolate mousse
Crème Brule
Blossoming apple tarte
Donuts with warm berry sauce

***Add more courses:**

Soup: \$5 per person
Salad: \$5 per person
Antipasto: \$10 per person
Cannelloni: \$8 per person
Lasagna \$9 per person
Pasta pomodoro \$5 per person
Risotto \$8 per person.

***Add a second protein option to your meal for \$7 per person.**

Children Entrees

(12 & Under)
\$20

Chicken Fingers & Fries
Pigs in a Blanket & Fries
Grilled Cheese & Fries

Served with soft drink or juice.

Not seeing what you want?

Our head chef will be happy to sit down with you and come up with a custom menu that fits within your budget.

Main entrées:

Mixed Vegetable or Mushroom Risotto: \$35

Risotto, parmesan, paprika, chili or basil oil.

Vegetable Stir-Fry: \$35

Rice, grilled/roasted vegetables, Ginger or soy glaze.

Pasta Primavera: \$35

Garlic & Olive oil.

Eggplant Parmesan: \$40.

Focaccia crusted, vegetable stuffed, parmesan & mozzarella. Pomodoro sauce. Pan seared & baked.

Quinoa Phyllo Bundle: \$40.

Quinoa & grilled vegetable filled phyllo pastry. Mango chutney.

Grilled Portobello: \$40.

Quinoa & vegetable topped. Balsamic reduction, paprika oil or basil pesto. Oven roasted.

Skewered Shrimp: \$40.

Garlic Cajun. Garlic wine reduction. Grilled.

Deviled Cod: Focaccia crusting, mayo, mustard & cayenne \$42.

Oven roasted.

Salmon: \$42.

Herb crusted. Oven roasted.

AAA Roast Beef: \$45.

Herb crusted or horseradish & pepper crusted. Red wine reduction.

Chicken Saltimbocca: \$45.

Prosciutto wrapped, sage. White wine sauce or basil pesto. Oven roasted.

Chicken Parmesan: \$45

Focaccia & panko, mozzarella, parmesan, tomato sauce. Breaded. Pan seared and oven roasted.

Pork Tenderloin: \$45.

Focaccia & herb stuffed. Braised red cabbage. Mushroom marsala cream sauce. Oven roasted.

Chicken Supreme: \$45.

Herb crusted or maple rosemary glazed. Garlic white wine sauce or cranberry balsamic reduction.

Oven roasted.

Chicken Cordon Bleu: \$47.

Ham & swiss stuffed, focaccia & panko crusted. Garlic parmesan cream sauce. Pan seared and oven roasted.

Stuffed Chicken Supreme: \$49.

Smoked cheddar & spinach, or; Tomato, basil & goat's cheese, or; Prosciutto & brie. Basil pesto. Oven roasted.

Oso Bucco: \$49

Braised veal shanks, vegetables, white wine. Gremolata. (Risotto)

Prime Rib: \$55.

Horseradish & pepper crusted. Red wine reduction.

Lamb Shank: (Request pricing).

Rosemary crusted. Red wine tomato sauce. Braised.

Vegetable Choice:

ICC mix (Carrots, broccoli & cauliflower)
Glazed carrots (honey or maple syrup)
Roasted Brussels sprouts
Butter & garlic green beans
Roasted heirloom carrots
Roasted asparagus (seasonal)

Starch Choice:

Garlic mashed/smashed
Herb roasted potato
Baked potato
Wedges
Potato cake (+\$1 per person)
Garlic mashed/smashed sweet potato
Roasted sweet potato (add Cajun)
Baked sweet potato
Rice pilaf
Quinoa

Buffet Dinners

ICC Buffet (\$42 per person)

Fresh Italian breads & butter

Choice of 2 salads*

Antipasto platter

Balsamic roasted vegetable salad

Meat or vegetable lasagna

Chicken Saltimbocca alla Romano

Choice of potato**

Choice of 2 vegetables***

Choice of 2 desserts****

Fresh fruit platter

Coffee & tea

ICC Pasta Buffet (\$35 per person)

Fresh Italian breads & butter

Caesar salad

Choice of 2 pasta:

Penne, spaghetti, or fettucine

Choice of 2 sauces:

Pomodoro, Bolognese, or Alfredo

Tiramisu

Fruit platter

Coffee & tea

Add 3rd sauce: \$3 per person

Add lasagne: \$6 per person

Holiday Buffet (\$45 per person)

Fresh Italian breads & butter

Mixed Greens salad with maple

balsamic vinaigrette

Sweet potato salad with pecans

Marinated mushroom salad

Roasted turkey with stuffing and gravy

Herbed roast beef and gravy

Choice of potato**

Choice of 2 vegetables***

Choice of 2 desserts****

Fresh fruit platter

Coffee & tea

Oh Canada Buffet (\$44 per person)

Fresh bread & butter

Choice of 2 salads*

Assorted cheese platter

Horseradish & pepper crusted AAA

roast beef

Red wine sauce

Herb & maple roasted chicken breast

Choice of potato**

Choice of 2 vegetables***

Choice of 2 desserts****

Fresh fruit platter

Coffee & tea

TASTE OF ITALY (\$60 per person)

Fresh Italian breads & butter

Caesar salad

Caprese salad

Prosciutto platter with marinated olives

Potato salad with truffle oil, sea salt & chives

**

Herb crusted AAA roast beef with red

wine sauce

Chicken saltimbocca alla Romana

Pasta with pomodoro sauce

Risotto alla Milanese

Green beans with butter & garlic

**

Italian sweet biscotti

Tiramisu

Cannoli

Prosecco marinated strawberries &

whipped cream

Crème caramel

Chocolate mousse

Coffee & tea

Salads:*

Mixed greens: Mixed greens, cucumbers, tomatoes. Choice of dressing: Balsamic, maple balsamic vinaigrette, Italian, champagne vinaigrette, sundried tomato, sweet onion vinaigrette, or raspberry vinaigrette.

Caesar salad: Romaine, parmesan cheese, focaccia croutons (add crispy prosciutto \$1 per person).

Pasta salad: Penne, red pepper, green pepper, onion, mayonnaise, mustard.

Coleslaw: Shredded cabbage, shredded carrot, onion, mayo.

Pear & arugula salad: Arugula, pears, red onion, candied walnuts, goat's cheese. Balsamic glaze & olive oil.

(+\$2 per person)

Beet salad: Mixed greens, beets, red onion, candied pecans, feta. Balsamic glaze & olive oil. (+\$2 per person)

Potatoes:**

Garlic mashed/smashed

Herb roasted potato

Baked potato

Wedges

Garlic mashed/smashed sweet potato

Roasted sweet potato

Baked sweet potato

Rice pilaf

Vegetables:***

ICC mix (carrots, broccoli & cauliflower)

Glazed carrots (honey or maple syrup)

Roasted Brussels sprouts

Butter & garlic green

beans

Roasted heirloom

carrots

Desserts:****

Tiramisu

Strawberry shortcake

Cheesecake (Variety)

Chocolate cake

Lemon tarte

Chocolate mousse