

Pastas

VEGETARIAN PASTAS

THREE CHEESE STUFFED TORTELINNI served in a tomato basil or pesto cream sauce.

VEGETARIAN LASAGNA sauteed bell peppers, zucchini, & tomatoes layered with ricotta cheese, spinach & topped with mozzarella.

MEDITERRANEAN PENNE sauteed peppers, red onions, sundried tomatoes, & black olives in a tomato pesto with Asiago cheese topped with fresh herbs.

SPINACH & RICOTTA CANNELLONI spinach & ricotta cheese cannelloni in your choice of Alfredo or Tomato Basil sauce.

HOMEMADE MAC & CHEESE creamy homemade mac and cheese.

MEATY PASTAS

TRADITIONAL BAKED MEAT LASAGNA traditional meat sauce layered with ricotta cheese & spinach topped with mozzarella.

CHICKEN PENNE sliced oven roasted chicken breast in a three cheese alfredo sauce topped with fresh Asiago.

BEEF MEATBALLS WITH PENNE fresh garlic beef meatballs served in a tomato basil sauce topped with mozzarella cheese.

SPINACH & RICOTTA CANNELLONI diced chicken, spinach & ricotta cheese cannelloni in your choice of Alfredo or Tomato Basil sauce.

CHORIZO PENNE chorizo sliced in a New Orleans style tomato sauce.

SEAFOOD PASTAS

PRAWN THAI COCONUT CURRY pan fried tiger prawns in a flavourful coconut curry with fresh peppers, onions, spinach, & penne pasta finished with fresh cilantro.

SMOKED SALMON RIGATONI diced smoked sockeye salmon with peppers, onions, & spinach in a tomato basil sauce with penne pasta.

SEAFOOD PASTA prawns, scallops, & salmon with peppers, onions, & spinach in a cream sauce with penne pasta.

***Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.*

Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.