



# *Italian Cultural Centre*



## Catering Guide 2026

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Office hours: Monday to Friday - 9am to 5pm

# Bar

## **Cash or Host Bar**

The Host holding the reception pays for the consumption of the guests.

**Liquor** (per oz)

**Beer** (per bottle)

**Import/Premium Beer** (per bottle)

**House Wine** (per 5oz glass)

**House Wine** (per 9oz glass)

**House Wine** (per 1140ml bottle)

## **Premiums Available Upon Request**

### **Guest Licensed Bar**

Bartender (One bartender per 125 people).

Corkage (Pop, juices, garnishes, glassware)

Functions are allowed to bring in their own alcohol as long as a Special Occasion Permit is purchased from the LCBO. The Permit Holder is responsible for the purchase of the Permit, as well as the purchase of additional Insurance Coverage.

# Breakfast

No Substitutions - Minimum 30 guests  
All breakfast options are served with a selection of juices coffee & tea.

## **Gran Sasso Breakfast**

Muffins, Croissants, Cream Cheese, Seasonal Fruit & Berries, Scrambled Eggs, Waffles with Syrup and Whipping Cream, Bacon and Farmer's Sausage, Diced Potatoes

## **Mediterranean Breakfast**

Fresh Fruit, Scrambled Eggs, Farmer's Sausage and Bacon, Diced Potatoes, French Toast or Pancakes

## **Healthy Start**

Assorted Cold Cereals, 2% Milk, Assorted Muffins, and Bagels, Cream Cheese, Sliced Seasonal Fruit

## **Breakfast Sandwich**

Fried Egg and cheddar cheese slice with choice of bacon or sausage, served on a lightly toasted English muffin. Served with Diced Potatoes

## **Additions**

\*Per person

**Fresh Fruit Mirror**

**Assorted Muffins**

**Assorted Cookies**

**Assorted Pastries**

**Greek Yogurt w/ fruit and granola**

**Hard-boiled Eggs**

# Lunch

Available from 11am until 2pm  
No Substitutions - Minimum 30 guests

All lunch options include coffee and tea

## **Executive Sandwich Buffet**

A variety of Traditional Italian Sandwiches prepared on Fresh Italian rounds and baguettes. Tuna and Egg Salad Wrapped in a Soft Flour Tortilla. Choice of relish tray or vegetables and dips. Caesar or Tossed Salad

## **Italian Hall Lunch Buffet**

Penne Rigate in Tomato Sauce, Meatballs, Roasted Chicken, Roasted Potatoes, Chef's Vegetable, Tossed or Caesar Salad, Dinner Rolls & Butter

## **Roast Beef on a Bun**

Slow Roasted Beef served on a Fresh Kaiser, Horseradish Mayo, with your choice of Roasted Potatoes or French Fries and Tossed or Caesar Salad

## **Pulled Pork on a Bun**

Hickory smoked Pork Shoulder on a fresh Kaiser, Smokey Mayo, House made Coleslaw, with choice of Roasted Potatoes or French Fries, Tossed or Caesar Salad

## **Add Soup**

Choice of Minestrone | Cream of Tomato | Beef Vegetable | Chicken and Orzo | Cream of Broccoli and Cheese | Beef Barley | Pasta Fagioli

# Appetizers

All appetizers are priced per dozen.  
There is a two dozen minimum order of each appetizer.

## **Shrimp Skewers**

Five Large Shrimp served with Traditional Garlic Butter

## **Skewers**

Sun Dried Tomato Marinated Chicken Breast

## **Risotto Balls**

Deep fried Risotto Ball with a home-made Tomato Pesto

## **Deep Fried Shrimp**

Jumbo Shrimp cooked golden brown, served with Cocktail Sauce & Lemon Wedges

## **Vegetarian Options**

### **Tortilla Chips & Dips**

(Minimum of 25 People) served with two (2) of the following options: Hummus, Guacamole, Olive Tapenades or Spinach Dip

### **Brushetta**

Roma Tomatoes, Fresh Basil and Feta Cheese on a Baguette with Balsamic Drizzle

### **Skewers**

Bocconcini Cheese, Fresh Basil and Cherry Tomatoes with a Balsamic Drizzle

### **Vegetable Spring Rolls**

Deep Fried Spring Rolls served with Plum Sauce

## **Flatbreads**

Serves 12-14 slices

### **Cherry Tomato, Basil & Mozzarella**

### **Prosciutto, Mozzarella & Arugula**

### **Italian Sausage, Red Onion, Mozzarella & Parmesan**

### **Chicken, Feta Cheese & Roasted Red Pepper**

### **Pepperoni Pizza**

### **4 Cheese Pizza**

## **Displays**

Per Person

### **Italian Deli Platter**

Assortment of Italian Cured Meats, Cheeses & Buns

### **Domestic Cheese and Crackers**

Selection of Domestic Cheese and Crackers

### **Fresh Vegetables and Dips**

### **Fresh Seasonal Fruit**

### **Relish Tray**

Kalamata & Green Olives, Pepperoncini, Pickled Eggplant, Dill pickles, Pickled Vegetables (cauliflower, celery)

# Dinner

## Individual Dinner Selections

**Tossed Salad with Tomatoes & Cucumbers**  
Tossed in our Signature Oil & Vinegar Dressing  
OR  
**Caesar Salad**  
Served with Casalingo Buns

### Vegetables (Choose One Option)

Vegetable Medley (Green & Yellow Beans and Baby Carrots)  
Cauliflower & Broccoli Mix (with Yellow & Orange Coined Carrots) Green Beans (Almandine or Buttered)

Asparagus & Red Peppers  
Oven Roasted Carrots

### Starches (Choose One Option)

Roasted Red Potatoes  
Fingerling Potatoes  
Baby Creamer Potatoes  
Creamy Whipped Potatoes (Classic Mashed or Garlic) with Gravy  
Fried Rice  
Lemon Basmati Rice

### Main (Choose One Option)

#### Prime Rib

6 oz Prime Rib, Served with a Red Wine Jus

#### Pork Tenderloin Rosa Di Parma

Stuffed with Parmesan and Prosciutto, with a Roasted Garlic Jus

#### Bruschetta Chicken

A 6oz Seared Chicken Breast with a Bruschetta Topping

#### Chicken Marsala

A 6 oz Breaded Chicken Breast with Sautéed Mushrooms and Green Onions in a Sweet Marsala Sauce

#### Chicken Parmesan

A 6 oz Breaded Chicken Breast Topped with Tomato Sauce & Melted Mozzarella

#### Salmon, Blueberry or Pesto Sauce

5 oz Salmon, Served with Blueberry or Pesto Topping

### Dessert (Choose One Option)

Cherry or Turtle Cheesecake | Tiramisu | Carrot Cake

### Coffee & Tea Service

# Buffet

Buffet Dinner Selections  
Minimum 30 People

**Tossed Salad**  
**Dinner Rolls & Butter**  
**Penne Rigate in Tomato Sauce**  
**Served with our Signature Meatballs**

**Main** (Choose One Option)

Italian Roast Chicken  
Porkloin with a Red wine Jus  
Eggplant Parmesan  
Porkloin Rosa Di Parma  
3 oz Salmon with Blueberry or Pesto Cream  
Chicken Marsala  
Chicken Parmesan  
Roasted Beef (Top Sirloin)  
Prime Rib

**Vegetables** (Choose One Option)

Vegetable Medley (Green & Yellow Beans  
& Baby Carrots)  
Cauliflower & Broccoli Mix (with Yellow &  
Orange Coined Carrots)  
Green Beans (Classic or Almandine)

Asparagus & Red Peppers  
Oven Roasted Carrots

**Starches** (Choose One Option)

Roasted Red Potatoes  
Baby Roasted Red Potatoes  
Creamy Whipped Potatoes (Classic or  
Garlic), with Gravy  
Fried Rice  
Lemon Safran Basmati Rice

**Dessert** (Choose One Option)

Assorted Pastries OR Ice Cream

**Coffee & Tea**

## Buffet Additions

\*Per Person

### Roast Beef Au Jus

Minimum of 50 People for Carvery

### Gnocchi

Traditional Bolognese or Gorgonzola Cream Sauce with Red Peppers and Panchetta.

**Vegetarian Lasagna** (min. 15 people)

**Meat Lasagna** (min. 15 people)

### Signature Meatballs with Tomato Sauce

### Perogies with Sour Cream

Three per Person

### Classico Farfalle Rustica

Olive Oil, Sun Dried Tomatoes, Olives, Peppers & Fresh Basil

### Penne Rigate with Tomato Sauce

**Deep Fried Shrimp** (3 or 5 per person)

Served with Seafood Sauce & Lemon Wedges

### Rice (Fried or Pilaf)

## Appetizers

### Buffet Minimum 100 People

#### Antipasto

Display of Roasted Vegetables, Oven Roasted Tomato Salad Italian Cheeses\* and Cured Meats\*\*, Sliced Italian Breads, Pickles & Relishes, Seafood Salad

\*Mozzarella, Goat Cheese, Provolone, Havarti

\*\*Prosciutto, Capicola, Calabrese, Genoa, Mortadella

### Individual

#### Antipasto

Prosciutto, Genoa Salami, Bocconcini, Roma Tomatoes, Olives and Breadsticks

## Specialty Desserts

### **Cheesecake**

New York Style Cherry Cheesecake or Turtle

### **Tiramisu**

The Classic Italian Dessert flavored with Mascarpone Cheese, Kahlua and Espresso

**Seasonal Fruit Plate** (in display)

## Late Night Snack

Available after 10:00pm

### **Flatbread**

See Appetizers page

### **Chicken Wings (per lb /8 wings)**

Served with Carrots, Celery Sticks & Dip. Available in BBQ, Dry Cajun, Honey Garlic or Salt & Pepper.

### **Taco Bar**

Seasoned Ground Beef, smothered in a smoky BBQ sauce, Served on a Flour Tortilla & Cheese, with Lettuce, Tomato, Sour Cream, Salsa, & Onions

### **Poutine Bar**

Served with 3 types of Cheese Curds, Fries & Gravy

### **Sweet Potatoes Fries**

Served with a Garlic Aioli

## To Compliment your Function

### **Wine Punch**

4.5L – Serves Approximately 40 Glasses

### **Hawaiian Fruit Punch**

4.5L – Serves Approximately 40 Glasses

Pineapple & Orange Juice, Ginger ale, Maraschino Cherries, Sliced Oranges

# Receptions

## Deli Selections (Buffet)

Choice of 2 Salads  
Tossed | Caesar | Pasta |  
Potato (cold or warm)  
Dinner Rolls and Butter

Assorted Deli Meats (3) and Cheeses (2)\*  
Relish & Vegetable Tray with Dips

Coffee & Tea

## Traditional Finger Sandwiches (Buffet)

Tossed Salad  
Egg Salad, Tuna, Ham & Cheese

Coffee & Tea

## Family Style Reception

Relish Tray  
Dinner Rolls and Butter

Assorted Deli Meats (3) and Cheeses (2)\*

Assorted Pastries  
Coffee & Tea

\*Deli options:

Meat: Roasted Beef, Turkey, Chicken, Ham, Mortadella, Genoa  
Cheese: Mozzarella, Marble, Cheddar, Provolone

\*Condiments (mayo & mustard) included with deli selections