



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