



GRAND  
*Cinnamon*

BANQUET &  
CONVENTION CENTRE



# ITALIAN MENU

## Hors D'oeuvres

### NON-VEGETARIAN

- Crispy Fried Chicken Fingers  
*New Juicy Tender White Meat Chicken, Spicy Marinara Aioli*
- Polpette  
*Rich Spicy Marinara Sauce, Mushroom Garlic & Rosemary, Pan Grattato*
- Calamari Fritti  
*Lightly Fried, Milk Tenderized, Lemon Caper Aioli*

## Appetizers

### PASTA

- Penne  
*Tomato Basil Sauce or Simply Arrabiata*
- Fettuccine  
*Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce*
- Spaghetti  
*Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan*
- Cheese Stuffed Tortellini  
*Smothered in a Light Pesto Cream Sauce*
- Vegetarian Lasagna  
*Roast Vegetables, Bechamel, Melting Mozzarella*

### SALADS

- Mixed Greens & Herb Salad  
*Assorted Dressings (Balsamic, Ranch, Raspberry)*
- Tossed Trio of Quinoa  
*Cucumbers, Garbanzo, Red Peppers, Tomato, Parsley Cumin Dressing*
- Green House Tomato Bocconcini Salad  
*Red Onions, Arugula, Basil Pesto, Balsamic Dressing*
- Grilled Eggplant Salad  
*Tomatoes, Toasted Almonds, Golden Raisins, Almonds, Feta, Basil Dressing*
- Caesar Salad  
*Herbed Croutons, Bacon Bits, Parmesan Cheese & Creamy Caesar Dressing*
- Caprese Panzanella Salad  
*Tri-Colour Tomatoes, Cucumber Bocconcini, Red Onions, Croutons. Basil, Italian Dressing*

### VEGETARIAN

- Tomato Bruchetta  
*Garlic Croutons, Sundried Tomato Pesto Parmesan Tomato, Salsa*
- Crispy Fried Mozzarella Sticks  
*Parmesan Panko Breaded Mozzarella, Marinara Aioli*
- Breaded Garlic Mushroom  
*Golden fried Mushroom, Cool Ranch Dip*

### SOUP-NON-VEGETARIAN

- Chicken Noodle Soup  
*Homemade Chicken, Egg Noodles and Vegetables*
- Italian Style Chicken Soup  
*Tender Cooked Chicken, Market Vegetables, Garlic Cream, Tomato Base*
- Spicy Lentil and Chicken Soup  
*House Made Chicken Broth, Market Vegetables, Chilli Oil*
- Light Chicken Corn Chowder  
*Chicken Corn Creamy Broth, Mirepoix, Potatoes, Basil*
- Italian Meatball Soup  
*Beef Meatballs, Potatoes, Vegetables, Spicy Italian Tomato Broth*
- Zuppa di Carne  
*Slow Cooked Chunk of Beef Soup, Mini Pasta, Vegetables, Parmesan*

### SOUP-VEGETARIAN

- Minestrone Soup  
*Slow Cooked Tomato Broth, Market Vegetables, Beans, Rosemary*
- Roasted Butternut Squash Soup  
*Chives, Cream, Cayenne Pepper*
- Cream of Mushroom Soup  
*Mixed Forest Mushroom, Truffle Essence, Herb Creme Fraiche*
- Roasted Vidalia Onion & Yukon
- Gold Potato Soup  
*Caramelized Leek, White Mature Cheddar Cheese*
- Broccoli and Cheddar Soup  
*Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco*

## Main Course

### NON-VEGETARIAN

- Chicken Capriciosca  
*Breast of Chicken, Black Diced Red Onion, Tomatoes*
- Crispy Fried Chicken Putanesca  
*Black Olives, Tomato, Garlic Salsa, Balsamic Reduction*
- Parmesan Chicken  
*Parmesan Panko Crusted Chicken Bites*
- Chicken Gacciatore  
*Chicken Thigh, Peppers, Onions, Mushroom, Marinara Sauce*
- Salmon all Genovese  
*Basil Pesto Marinade, Bruschetta Salsa*
- Roast Baron of Beef  
*Wholegrain Mustard Crust, Peppercorn Gravy*
- Beef Marsala  
*Wild Mushrooms, Marsala Sauce, Parsley*

### VEGETARIAN

- Eggplant Parmesan  
*Breaded Eggplant, Marinara Sauce, Melting Mozzarella Cheese*
- Mushroom Caponata  
*Crushed Tomato, Capers, Sweet and Sour Sauce*
- Zucchini Arrosto  
*Roasted Zucchini, Parmesan, Balsamic*
- Ratatouille al Forno  
*Black Olives, Garlic Rosemary Oil*
- Pepperonata  
*Stew of Mixed Peppers, Tomato, Garlic, Basil*
- Steamed Market Vegetables

### STARCH

- Roasted Red Skin Potatoes  
*Sea Salt, Fresh Rosemary*
- Parmesan Mash Potatoes
- Steam Plain Rice
- Long Grain Pilaf Rice  
*Baked Vegetable Broth, Provencal Herbs, Olive Oil*
- Mediterranean Cous Cous  
*Tomato, Raisins, Slivered Almonds, Cumin Lemon Dress*
- Risotto Milanese  
*Sofran, Parmesan*

## Desserts

- See Plated Dessert Menu

## COMPLIMENTARY

Tea/Coffee & Soft Drinks  
Bread & Butter  
*Assorted Dinner Rolls, Creamy Butter*

# PREMIUM STATION MENUS

## Mexican Quesadilla

- Chicken
- Beef
- Vegetarian

## Flame Italian Pasta

- Chicken
- Beef
- Vegetarian

## Asian Pad Thai

- Chicken
- Beef

## Classic/Modern Style Poutine

- Classic Cheese & Gravy
- Butter Chicke

## Mini Burger Sliders

- Prime Angus Beef

## Midnight Food Truck

- Old Fashion Poutine
- Pad Thai
- Corn Dog
- Funnel Cake
- Loaded Nachos
- Buffalo Chicken Bites

## Bombay Pani Puri

## Pav Bhaji

## Bubble milk tea

- Taro
- Matcha Green Tea
- Passionfruit
- Mango

## Authentic Kottu

- Chicken
- Mutton

## Hopper

- Plain
- Egg

## Dosa

- Plain
- Ghee
- Masala

## Puttu & Omelet

## Vada

- Classic Style

## Camp Fire S'more

- Marshmallow / German Chocolate / Graham Cracker

## Chocolate Waffle & Ice Cream

- Chocolate Chunks / Chocolate Sauces / Asst. Candies

## Crêpe & Ice Cream

- Chocolate Sauces / Asst. Candies / Tasty Syrups

## European Sweet Table

- Chocolate Fountain / French & Italian Pastries  
Mini Gourmet Tarts / Asst. Fruits / Individual Desserts  
/ Asst. Classic Cakes / Asst. Cheesecakes

## Plated Dessert Menu

- Cheesecake: Choice of One  
*(Classic New York, Chocolate, Grand Marnier, Mango, Passionfruit)*
- Vanilla Bean Pannacotta
- Tiramisu Cake with Baileys Irish Cream
- Chocolate Caramel Fudge Layer Cake with Berry Sauce
- Black & White Chocolate Mousse  
*Chocolate & Strawberry Coulis*
- Purple Yam Ice Cream
- Tartufo Ice Cream
- Mandarin Bread Pudding with Vanilla Sauce
- Trio Dessert:  
*Caramel Apple Brûlée,  
Chocolate Opera Gateaux,  
Raspberry Cheesecake Pop with Raspberry Coulis*