

Catering Merus 2023 'A minimum order of 10 people is required.'

Chicken Parmigiana Breaded Boneless breast of Chicken baked in Tomato Sauce topped with Mozzarella Cheese	\$7.50
Grilled Chicken with Mushroom Sauce Grilled Boneless breast of Chicken topped with Creamy Mushroom Sauce	\$7.50
Chicken Supreme Roasted air chilled Ontario boneless breast of chicken, skin and wing tip attached	\$7.95
Stuffed Chicken (Asiago Cheese & Spinach) Seasoned boneless breast of Chicken stuffed with Asiago Cheese & Spinach	\$8.75
Chicken Scaloppini Butterflied breast of chicken, dredged in flour, pan fried, choice of Lemon Sauce or Mushroom Sau	\$7.50 ice
Roast Beef or Veal Slow roasted Canadian beef or veal served in a savory jus	\$6.95
Veal Scaloppini with Mushrooms Seasoned tender veal cutlet, dredged in flour, pan roasted with sautéed sliced mushrooms	\$7.95
Veal Parmigiana Breaded tender veal cutlet baked in Tomato Sauce topped with Mozzarella Cheese	\$8.25
Baked Salmon Fresh Atlantic Salmon, seasoned and baked topped with choice of Creamy Dill Sauce or Lemon	\$9.95
Filet of Fish White fish filet, lightly breaded and pan fried with lemon wedge	\$7.50
Pesce Fritto Dredged Shrimps, White Fish, and Calamari, pan fried, served with Lemon Wedges	\$19.00
Pesce Marinara Crab Legs, Shrimp, Calamari, Mussels, and Baby Boil Lobster poached in a tangy tomato sauce	\$28.00
Bacala Genovese Atlantic salted Cod, cut and dredged in flour, pan fried, pooled in an authentic tomato sauce	\$21.00



Parisienne Potatoes	WEDDING & CONVENTION CENTRE	\$2.75		
Red Rustic Potatoes Baked and Quartered		\$2.75		
House Blend of Vegetables Including but not limited to; Brocco	li, Cauliflower, Baby Carrots, Zucchini	\$2.55		
Penne Rigate – Choice of Sa	auce	\$4.95		
Cheese or Meat Tortellini – G	Choice of Sauce	\$5.95		
Cheese or Butternut Squash	n Agnolotti – Choice of Sauce	\$6.50		
Small Meat Lasagna (Feeds 1	12 people)	\$50.00 (per		
tray)				
Large Meat Lasagna (Feeds 2	24 people)	\$95.00 (per		
tray)				
Vegetarian Option Available (Spinach & Ricotta Cheese)				
Tossed Mixed Salad Romaine, Iceberg, Baby greens, gai	rnished with cucumbers, carrots, and tomato wedges	\$2.95		
Caesar Salad Romaine Lettuce, Bacon Bits, Parm	nesan Cheese, Croutons	\$3.50		
Greek Salad Romaine Lettuce, Feta Cheese, Oliv	ves, Tomatoes, Onion, Cucumber	\$3.95		
Deluxe Bean Salad Red Kidney Beans, Chickpeas, Limo	a Bean, broad Bean, Romano Beans	\$2.95		
Assorted Dinner Rolls & Wh	ipped Butter Packs	\$0.85		
Red & White Focaccia – Por	tion Sliced	\$2.95		
ried & White Focaccia - For	tion sticed	Ψ2.93		



Fruit Platters

	Small Platter (Feeds 5 - 15 people)		\$70.00
	Medium Platter (Feeds 16 – 25 people)	\$85.00	
	Large Platter (Feeds 26-35 people)		\$90.00
<u>Deli P</u>	latters Meat Lovers Black Forest Ham, Roast Beef, Salami. Turkey Breast, Chicken Breast		Small \$75 Large \$95
	Taste of Italy Prosciutto, Capicola, Baby Mortadella, Soppressata, Calabrese		Small \$95 Large \$115
Chees	se Platter Domestic Platter Cheddar, Marble, Havarti, Gouda and Swiss Cheese		Small \$65 Large \$95
	Imported Platter Goat Cheese, Brie, Provolone and Friulano Cheese		Small \$85 Large \$105
<u>Antipa</u>	asto Platters Grilled Vegetable Platter Including Eggplant, Zucchini, Red Peppers		Small \$60 Large \$85
	Bocconcini Cheese & Tomatoes		Small \$55 Large \$75
	Giardinara		Small \$35 Large \$55
	Marinated Mushrooms		Small \$40 Large \$55

Small Feeds 5 – 15 people Large Feeds 26 – 35 people

** Prices are per person unless otherwise stated**

HST & Delivery <u>not</u> included