

**CALGARY ITALIAN CLUB
WEDDING MENUS
2007**

Thank –you for giving the Calgary Italian Club the opportunity to be of Service to you. Whether it is an intimate cocktail reception or an elaborate dinner and dance, The Calgary Italian Club and Roma Catering offer first class service as well as 5 star catering.

The following menu packages have been arranged to make your event planning easier. Our Catering Consultants would be happy to customize a menu to suit your specific needs

Executive Chef --- Carlo Checchetto

Catering Manager --- John Saliba (Roma)

Catering Manager --- Rafela Grossi (CIC)

Catering Manager --- Sam Marra

**~Plated Wedding Menu~
Calgary Italian Club**

~Antipasto~

**Grilled Portobello Mushroom topped with mixed greens and
Toasted Prosciutto
Or
Italian Antipasto Cappicollo, Prosciutto, Bocconcino and Bruschetta
Or
Prosciutto and Melone**

~Pasta~

**Pasta Shells stuffed with Chicken and topped with Rose Sauce
Or
Baked Lasagna**

~Italian Salad served euro style~

~Entrée~

**Veal Chop served with a delicate wild mushroom velote
Or
Roasted Chateau Briand topped with Jumbo Prawns
Parisinne Potatoes, Fresh Carrots and Asparagus**

~Dessert~

Hazelnut Torte served with Chocolate espresso sauce

\$56.00 per person (Facility Rental not included)

**~Plated Wedding Menu~
That's Amore**

~Antipasto~

**Prosciutto and Melone, Bocconcini and Bruschetta
Or
Shrimp Cocktails (6 Jumbo Prawns)**

~Pasta~

Artichoke and Asiago Torteglione in a Cream Sauce

~Salad~

Tossed Baby Greens with balsamic vinaigrette

~Entrée~

**Filet Mignon topped with Demi Glaze and fresh mushrooms
Or
Chicken Supreme topped with a Wild Mushroom Sauce
Three Tiger prawns – sauté in garlic butter and fresh tomatoes,
Served on top of a wild rice timbale
Fresh medley of seasonal vegetables**

~Dessert~

Flamed Baked Alaska

\$55.00 per person (Facility Rental not Included)

Plated Wedding Menu

L'Italiano

~Antipasto~

Antipasto Bar

A variety of different Italian Antipasti served on an elegant buffet

~Pasta~

Baked Lasagna

Or

Red and White Stracci

Italian Salad Served euro style

~Entrée~

2 -4oz Escalope of Veal Limone

Or

Chicken Breast Catarina (stuffed with bell peppers and provolone cheese)

Rosemary Potatoes, Medley of fresh vegetables

~Dessert~

Tiramisu

\$47.25 per person (Facility Rental not Included)

Plated Wedding Menu

The Calgarian

~Antipasto~

Shrimp Cocktail (6 Tiger Prawns)

~Pasta~

Chicken stuffed pasta shells in a rose sauce

Or

Red and White Stracci

Italian Salad served euro style

~Entrée~

10 oz Prime Rib Au Jus

Stuffed Patatoes, Fresh Baby Carrots

Broccoli Parmesan

~Dessert~

Ice cream Crepes topped with Three Berry Sauce

\$46.20 per person (Facility Rental not Included)

Plated Wedding Menu

Cleopatra

~Antipasto~

Ceaser Salad

~Soup~

Baked French Onion or Minestrone

Italian salad served euro style

~Entrée~

Roast Strip Loin of Beef

Duchesse Potatoes

Royal Mix a medley of Fresh Vegetables

~Dessert~

Vanilla Crepes served with a Three Berry Sauce

\$39.90 per person (Facility Rental not Included)

Buffet Wedding Menu

~Dolce Vita~

~Cold Table~

An elegant layout of Italian Antipasti of:

Roast Peppers, Eggplant, Bruschetta, Cold Seafood, Prosciutto and Melone, Bocconcini and Tomato Salad. Assorted Italian Cheeses and Italian Salad

~Hot Table~

Tortellini in a Pesto Cream Sauce
Grilled Chicken Breast Supreme
Dry Rub Prime Rib Au Jus (carved at the Table)
Wild Rice and Rosemary Potatoes
Steamed Asparagus, Baby Carrots and Green Beans

~Dessert Table~

Strawberry Mousse in Chocolate cups
New York Cheese Cake with Three Berry Sauce

\$40.00 per person (Facility Rental not Included)

Buffet Wedding Menu

Minerva's Feast

~Cold Table~

Roast Peppers, Eggplant, Bruschetta served with croutons
Italian Salad and a Tomato and Cucumber Salad
Assorted Cheese Tray

~Hot Table~

Penne Arabiato (spicy tomato sauce)
Chicken Cacciatore (peppers, onions and olives)
Veal Scaloppini and Roasted Rosemary Potatoes
Green Beans and Baby Carrots
Buns and Butter

~Dessert Table~

Fresh Fruit
Italian Cake

\$37.00 per person (Facility Rental not Included)

Buffet Wedding Menu

March Anthony

~Cold Table~

Assorted Pate and Assorted Cheese Tray

Marinated Shrimp, Tomato and Cucumber Salad
Caesar Salad and Tossed Salad

~Hot Table~

Alberta Grade "A" Hip of Beef carved at the table served with Horseradish
Baked Ham with Pineapple sauce or Roasted Chicken Pieces
Rice Pilaf and Baked Potatoes
Greene Beans and Baby Carrots

~Dessert~

Maple Mousse with Chocolate sauce
Strawberries with whipped cream (when in season)
Fresh Fruit

\$28.00 per person (Facility Rental not Included)

Buffet Wedding Menu

The Roma Feast

~Cold Table~

Assorted Cheeses and Crackers
Assorted Pates, Assorted Cold Cut Tray
Tossed Garden and Caesar Salad
Peel and Eat Shrimp

~Hot Table~

Prime Rib Au Jus carved at the Table
Baked Salmon served with Hollandaise
Stuffed Potatoes and Wild Rice
Royal Mix (Medley of Fresh Vegetables)

~Dessert Table~

Cheese Cake with Three Berry Sauce
Chocolate Mousse
Fresh Fruit Tray

\$47.25 per person (Facility Rental not Included)

Buffet Wedding Menu

The Tivoli

~Cold Table~

Assorted Cheeses and Crackers
Pasta Salad
Tossed Garden and Caesar Salad

~Hot Table~

Chicken Breast topped with a Lemon Cream
Roasted Potatoes and Wild Rice
Royal Mix (Medley of Fresh Vegetables)

~Dessert Table~

Cheese Cake with Three Berry Sauce
Fresh Fruit Tray

\$29.40 per person (Facility Rental not Included)

A Little Something Extra

(These selections in conjunction with Wedding Menus)

Butler Served Hors D'oeuvres

Chef's Selection at \$25.00 a Dozen

Sorbet

(For Cleansing the Palate)
All flavors available

\$3.00 per person

Antipasto Bar Add-ons

Sauté Shrimp Station (Chef Attended)

\$2.25 per person

Pasta of Risotto Bar

\$2.00 per person

Late Nigh Suggestions

(These selections in conjunction with Wedding Menus)

Assorted Italian Pizza (1.5 pieces per person)

\$3.00 per person

Mini Pastries (1 per person)

\$1.50 per person

Domestic & Imported Cheese Platters

\$5.00 per person

Assorted Deli Meats & Cheese & Relish Tray

\$5.00 per person

Ribs/Wings/Sausage

\$6.00 per person

Chocolate Fountain

Served with Fruit, Sponge Cake & Cream Puffs

\$6.00 per person

Liquor Options

Bring your own Liquor and License

(All liquor must be purchase in Alberta NO Homemade Wines allowed)

Calgary Italian Club can also provide
Cash Bar at Regular Bar Prices

The cost of the Calgary Italian Club Ballroom for the
2007 Season is \$1,100.00
Corkage is \$6.00 per person

All prices based on a minimum of 150 guests

Prices subject to change

Prices do not include

6% G.S.T.

15% Gratuity

In Conjunction With your Wedding
Shower and Stag Parties are available in the
Lounge on Fridays and Sundays