Sperânza	Date:	Hall:	Guest:	
©/ OPTIONAL MENU				
COCKTAIL BAR		APPETIZERS		
STATIONS		SOUP OPTIONS		
<ul><li>Martini Bar</li><li>Sangria Bar</li><li>Proseco Bar</li></ul>	<ul> <li>Italian C</li> <li>Straiccia Romana</li> </ul>		<ul><li>Caldo Verde</li><li>Cream of Mushroom</li><li>Butternut Squash</li></ul>	

Vodka Bar

- Minestrone
- Pasta e Fagioli

- Potato Leak
- Clam Chowder
- Tortellini Soup

### SALAD OPTIONS

- Caprese Salad sliced tomatoes and fior di latte drizzled with extra virgin olive oil
- Garden Salad radicchio and an assortment of California greens tossed in a balsamic vinaigrette dressing
- Caesar Salad crisp romaine lettuce and croutons tossed in its traditional dressing
- Arugula Salad with shaved parmigiano cheese tossed in olive oil and lemon
- Greek Salad with olives, feta cheese, and onions

### PLATED APPETIZER OPTIONS

- Prosciutto e Melone thinly sliced Italian cured ham with sliced cantaloupe
- Antipasto Misto prosciutto, capicollo, bocconcini, grilled vegetables, olives
- Antipasto alla Speranza thinly sliced roast veal, drizzled with a tuna sauce topped with capers, seafood salad, melon, bocconcini, grilled vegetables

## PLATED APPETIZER OPTIONS

- Shrimp Cocktail
- Roasted Salmon served on a bed of rice
- Antipasto Frutti di Mare marinated cold seafood salad in olive oil, lemon juice, and garlic ٠
- Antipasto Misto e Mare seafood salad, prosciutto, capicollo, bocconcini, grilled vegetables, olives

## PLATED APPETIZER OPTIONS

- Bruschetta
- Grilled Polenta
- Trippa a la Romana

- Mussels a la Marinara
- Squid and Peas in a White Wine Sauce
- Oyster Rockefeller or Fresh Oysters



## INTERACTIVE FOOD STATIONS

#### Oyster Bar

- Fresh Oysters shucked and served with Lemon and Tabasco Sauce
   Sushi and Sashimi
- Sushi Chef Hand Crafting an Assortment of Sushi Rolls

#### Prosciutto

• Freshly Sliced Prosciutto with Grissini and Parmigiano Reggiano

#### STANDARD ANTIPASTO BAR

#### Montreal Smoked Meat

- Thinly Sliced Smoked Meat served with Rye bread, Mustard, and Pickles Polenta Station
- Creamy Polenta served with Beef Stew in Tomato Sauce

Saganaki

- Flambéed Greek Cheese
- Prosciutto, Capicollo, Assorted Olives, Assorted Cheeses Seafood Salad, Caprese Salad, Tuscan Bean Salad, Grilled Eggplant & Zucchini, Roasted Peppers, Marinated Sundried Tomatoes, Smoked Salmon with Capers, Whole Roasted Salmon, Pizza with Tomato Sauce, and White Foccacia Pizza

### **DELUXE ANTIPASTO BAR**

- Shrimp Cocktail
- Mussels a la Marinara
- Assorted Fried Fish
- Trippa a la Romana

# PASTA SELECTIONS

### NOODLE OPTIONS

- Penne
- Rigatonne
- Farfalle
- Fusilli
- Linguine
- Casareccia
- Fettucine
   Dette en 1-11-
- Pappardelle
- Spaghetti Chitarra
- Paglia e Fieno

## PASTA SAUCE OPTIONS

- Tomato and Basil
- Fettucine Rosé Sauce
- Pappardelle Bolognese (fresh ground meat in tomato sauce)
- Spaghetti Chitarra Fresh Basil Pesto Sauce
- Paglia e Fieno Seafood Marinara Sauce
- Alfredo Cream Sauce
- Vodka Sauce



## STUFFED PASTA OPTIONS

- Lasagna traditional or vegetarian
- Tortellini stuffed with cheese
- Agnellotti or Ravioli stuffed with Ricotta
- Manicotti, Rotolo or Crepe stuffed with Ricotta and Spinach
- Cannelloni stuffed with meat

### **RISOTTO OPTIONS**

- Infused with Porcini Mushroom
- Fresh Asparagus
- Spinach and Tender Arugola
- Medley of Seafood in a Marinara Sauce
- Portuguese Style Rice

# ENTRÉE SELECTIONS

#### BEEF

- 8 oz New York Striploin
- 8 oz Rib-Eye Steak
- 6 oz Filet Mignon wrapped with Bacon
- 10 oz Roast Beef
- 10 oz Oven Roasted Prime Rib

### VEAL

- 8 oz French Cut Grilled Veal Chop
- 8 oz Roast Veal
- Veal Scaloppini

# POULTRY

- Grilled Chicken Breast
- Oven Roasted Chicken Supreme
- Stuffed Chicken Breast with Spinach and Ricotta Cheese
- Chicken Gordon Bleu stuffed with Black Forest Ham and Cheese
- Whole or Half Oven Roasted Cornish Hen in a Rosemary and White Wine Sauce
- Whole Stuffed Oven Roasted Cornish Hen

## LAMB

• Oven Roasted Lamb Marinated with Rosemary and White Wine

## **ENTRÉE SAUCES**

• Marsala Wine, Pizzaiola, Lemon, Creamy Mushroom, Parmigiana, Hunter Style

## ENTRÉE SAUCES

- Baked Lemon Garlic Tilapia Fillet
- Baked Salmon Fillet with Fresh Herbs, Lemon, and Extra Virgin Olive Oil
- Grilled Swordfish with Fresh Herbs, Lemon, and Extra Virgin Olive Oil
- Lightly Floured Fillet of Sole with Lemon
- Shrimp Skewer with Peppers and Onions
- Whole Baked Lobster Tail

- Baked Chilean Sea Bass
- Grilled Jumbo Tiger Shrimps
- Assorted Fried Fish Platter calamari, shrimp, white fillet
- Assorted Grilled Fish Platter white fillet, shrimps, squid, scallops
- Fish Alaska in a Light Tomato Sauce mussels, clams, scallops, shrimps, squid, king crab legs

Address - 510 Deerhurst Drive, Brampton

Email - info@speranzahall.ca Phone - 905-793-3458



## DESSERT SELECTIONS

### INDIVIDUAL DESSERTS

#### • Chocolate Truffle Tartufo

- Lemon Drop Delizia
- Lemon Sorbet
- Ice Cream Crêpe with Fresh Berries
- Home Made Tiramisu
- Large Fruit Shaped Ice Cream
- Mini Trio of Desserts

#### **DESSERT PLATTERS**

- Assorted French Pastries
- Sliced Fresh Fruit
- Assorted Biscotti

## LATE NIGHT STATIONS

#### **DESSERT STATIONS**

Sweet Table Assorted Cakes, Tarts, and Pastries Sliced Seasonal Fresh Fruit Coffee and Tea

Chocolate Fountain Strawberries, Bananas, Pineapple, Marshmallows With Milk Chocolate Fondue

Belgian Waffles Freshly-made Waffles Served with Ice Cream

Sweet Panini Bar Grilled Nutella Sandwiches Served with Bananas

> Cannoli Bar Freshly Filled Sicilian Cannoli

#### SAVOURY STATIONS

Mediterranean Seafood Table Mussels, Clams, Shrimps, Blue Crab, Lobster, Fried Calamari

Porchetta Whole Roasted Pork Hand Cut Served with Sautéed Hot Banana Peppers and Fresh Buns

Grilled Cheese Freshly Made Grilled Cheese Sandwiches

> Sweet Potato Fries Served in Individual Boxes

Sliders Mini Burgers with Buns and Assorted Condiments

Address - 510 Deerhurst Drive, Brampton Email - info@speranzahall.ca Phone - 905-793-3458



## BAR SELECTIONS

#### **STANDARD BAR**

- Italian Red and White Wine
- Natural Spring and Sparkling Water Bottles
- Soft Drinks
- Rum, Rye, Gin, Vodka, Brandy, Scotch Campari, Red Vermouth and White Vermouth, Dubonnet Averna, Grappa, Peach Schnapps
- Domestic Beers: Molson Canadian, Labatt Blue, Budweiser, Coors Light
- Espresso

#### **DELUXE BAR**

- Italian Red and White Wine
- Natural Spring and Sparkling Water Bottles
- Soft Drinks
- Rum, Rye, Gin, Vodka, Brandy, Scotch Campari, Red Vermouth and White Vermouth, Dubonnet Averna, Grappa, Cognac, Amaretto, Irish Cream, Orange and Brandy Liquor, Malibu, Kahlua, Southern Comfort, Sambucca, Peach Schnapps, Jack Daniels, Triple Sec, Blue Curaçao, Cherry Brandy Liquor
- Domestic Beers: Molson Canadian, Labatt Blue, Budweiser, Coors Light
- Imported Beers: Corona, Heineken
- Espresso

Address - 510 Deerhurst Drive, Brampton Email - info@speranzahall.ca Phone - 905-793-3458