



PALETTA MANSION

*Simply Social Menu*



## CHOOSE YOUR MENU ITEMS

(3-course minimum)

- KALE CAESAR** | Pancetta | Crouton Crumble | Shaved Asiago | \$8  
**FIELD MIX GREENS** | Baby Greens | Shaved Fennel | Maple Balsamic Vinaigrette | \$8  
**GREEK COMPOSITION** | Feta | Tomato | Tapenade | Cucumber | Red Pepper | Frisee | Kalamata Drizzle | \$12  
**HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON** | Aged Balsamic | Pesto Drizzle | \$12
- SMOKE CRUSTED BEEF TENDERLOIN CARPACCIO** | Baby Arugula | Grana Padano | Pesto | Truffle Oil | \$12  
**VODKA-CURED SALMON GRAVADLAX** | Beef Puree | Dill | Horseradish Cream | \$12  
**AHI TUNA TATAKI** | Crispy Leeks | Fried Vermicelli | Fennel & Asian Slaw | Sesame Seed & Orange Vinaigrette | \$14

## SOUPS | PASTA

- ROASTED CAULIFLOWER SOUP** | Truffle Oil | Arugula Pesto | \$6  
**BUTTERNUT SQUASH & PEAR BISQUE** | Chive Cream | Crispy Leeks | \$6  
**ITALIAN WEDDING SOUP** | Meat Balls | Spinach | Orzo | Chicken Broth | \$6  
**WILD MUSHROOM BISQUE** | Roquefort Croute | Truffle Oil | \$8  
**CRAB & ASPARAGUS BISQUE DUO** | Chive Crème Fraiche | Brioche Toast | \$10
- BAKED PENNE** | Asiago Blush Sauce | \$8  
**TORTELLINI "CARBONARA INFORNATA"** | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan | \$12  
**BAKED FARFALLE "A LA VODKA"** | Sweet Peas | Prosciutto | Tomato Cream | \$12  
**FAZOLETTI** | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce | \$14
- PORCINI MUSHROOM RISOTTO** | Pearl Pasta | Pancetta Crisp | Pesto Oil | Asparagus | Goat Cheese Cream | \$12

## ENTREES

- STRIPLOIN ROAST** | Red Wine Jus | \$24  
**CALIFORNIA CUT STRIPLOIN STEAK** | Boursin Mash | Crispy Onions | Grilled Asparagus | \$26  
**BEEF TENDERLOIN CHATEAUBRIAND** | Tarragon Reduction | \$28  
**PRIME RIB ROAST** | Crispy Onions | Red Wine Jus | \$28  
**HERB CRUSTED TENDERLOIN** | King Mushrooms | Brussels Sprout Slaw | Potato Galette | Red Wine Reduction | \$30  
**SURF & TURF** | Bacon Wrapped Angus Filet | Rock Lobster | Asparagus Slaw | Potato Cake | Béarnaise | \$36
- PANCETTA WRAPPED PORK TENDERLOIN** | Thyme Jus | \$22  
**PAN-SEARED VEAL MEDALLIONS** | Caramelized Fennel Jus | \$26  
**VEAL STEAKETTE** | Roasted Fingerlings | Caramelized Fennel | Marsala Mushroom Jus | \$26  
**VEAL CHOP** | 10-12oz Grain-Fed | Garlic Mash | Porcini Jus | \$36  
**HERB-CRUSTED RACK of LAMB** | Ontario Lamb | Scalloped Potatoes | Root Vegetables | Mint Jus | \$40
- ASIAGO-CRUSTED CHICKEN SUPREME** | Sundried Tomato | Thyme Jus | \$22  
**SESAME-CRUSTED CHICKEN** | Shitake Mushrooms | Potato-Scallion Cake | Miso | \$24  
**POACHED SOLE** | Vegetables | Cioppino | \$22  
**GRILLED SALMON** | Mustard Foam | \$24

## FRENCH-SERVED 2<sup>nd</sup> ENTREES

**VEAL MARSALA** | Marsala Mushroom Jus | \$8

**STUFFED LEG OF LAMB** | Herb Jus | \$8

**HERB CRUSTED LAMB CHOPS** | Mint Jus | \$10

**CHICKEN PICCATA** | Lemon Caper Sauce | \$6

**CHICKEN FLORENTINE** | Spinach | Ricotta | \$6

**CHICKEN ROULADE** | Brie | Sundried Tomato | Thyme Jus | \$6

**CRAB & BRIE STUFFED CHICKEN SUPREME** | Smoked Paprika Reduction | \$8

**PAN-SEARED SALMON** | Pesto | Beurre Blanc | \$6

**POACHED SOLE** | Vegetables | Cioppino | \$6

**GARLIC SHRIMP** | Butter Sauce | \$10

**ROCK LOBSTER TAILS** | Garlic Butter Sauce | \$12

**BOWLS OF SALAD** | Caesar or Field Mix Greens | \$3

## DESSERTS

Ice Cream

**ICE CREAM CREPES** | Fruit Coulis | \$6

**BAKED ALASKA** | Classic | \$6

Signature & Cakes

**CRÈME BRULE** | Biscotti | Berries | \$8

**MASON JAR TIRAMISU** | Coffee Liqueur | Mascarpone | Lady Fingers | \$8

**CHOCOLATE PATE** | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise | \$8

**CHEESECAKE** | Choice of Flavours | \$10

**CHOCOLATE TRUFFLE** | Ginger Crème Anglaise | \$10

**WHITE CHOCOLATE LEMON** | Fruit Coulis | \$10

Individuals

**DULCE DI LECHE CHEESECAKE** | Caramel | Berries | \$12

**WARM APPLE FLAN** | Butter Crumble | Pecan Brittle | Rum Raisin Gelato | \$12

**FLOWERLESS DARK CHOCOLATE MOUSSE PYRAMID** | Ginger Crème Anglaise | \$12

**CHOCOLATE HAZELNUT MOUSSE LATTICE TOWER** | Vanilla Crème Anglaise | \$16

## CHOOSE YOUR BAR & ENHANCEMENTS

### BAR

**HOST BAR 5hr** | \$30

**HOST BAR 7hr** | \$40

**CASH BAR** | House Selections

**SPARKLING WINE TOAST** | Spumante | Cava | \$5

**MARTINI BAR** | Ice Luge | Signature Martini | \$14

**SPRITZ BAR** | Prosecco | Aperol | Ice Bar | \$14

**SIGNATURE COCKTAILS** | Choice of 3 | \$10

**DINNER LIQUEURS** | Pre & Post | Choice of 3 | \$10

## ENHANCEMENTS

**ANTIPASTO BAR** | Signature | \$12

**HORS D'OEUVRES** | Stationary | Hot Passed | Choice of 7 | \$12

**SEAFOOD ACTION STATION** | Scallops | Mussels | Shrimp | Squid | \$16

**OYSTERS & CAVA** | Ice Luge | Fresh Shucked Seasonal Oysters | Cava | \$22

**TACO STATION** | Hard & Soft Tacos | Fixings | \$10

**MUFLUETTA BOARDS** | Assorted Italian Breads | Deli Meats | \$8

**POUTINE BAR** | Cheese Curds | Gravy | Assorted Toppings | \$10

**SLIDER BAR** | Pulled Pork | Beef | Meatball | Salmon | \$10

**NOODLE BAR** | Assorted Noodles | Toppings | \$12

**RISOTTO BAR** | Chef's Choice | \$12

**THE CARVERY** | Striploin | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravadlax

**ONE CHOICE** | \$14

**ADDITIONAL CHOICES** | \$10

**SEAFOOD BOUNTY STATION** | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp | \$26

**CHOCOLATE GANACHE PANACHE** | Chocolate Fountain | \$12

**CLASSIC SWEET TABLE** | Assorted Pastries | Fruit | Cakes | Tortes | \$10

**BOMBOLINI BAR** | Assorted | Fruit Compotes | \$8

All Prices Excluding Taxes & Service Charges

**TOTAL** \_\_\_\_\_/pp

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