

CATERING IS OUR BUSINESS.

SO YOU CAN TAKE CARE OF YOURS.

FROM THE BOARD ROOM
TO THE DINING ROOM,
WE CATER GATHERINGS
FOR GROUPS OF ALL SIZES

271 MERRITT STREET,
ST. CATHARINES
905.680.9300

6889 LUNDY'S LANE,
NIAGARA FALLS
905.358.0004

WWW.JOHNNYROCCOS.COM



Johnny Rocco's
Italian Grill®

CATERING- TAKE OUT ONLY

JOHNNY ROCCO'S WILL GIVE YOU AND YOUR FRIENDS A TIME TO REMEMBER.

From a feast of 10 to 200 or more, we will plan a menu to suit your needs with the food portions that have made Johnny Rocco's famous.

10 People

Garlic Bread
House salad with Balsamic Dressing
Chicken Parmigiana
Meatballs
Penne Pomodoro
\$250.00

20 People

Garlic bread
House Salad with Balsamic Dressing
Chicken Milano
Veal Parmigiana
Meatballs
Penne with Rose Sauce
\$600.00

50 People

Garlic Bread
Rice Balls
Mixed greens with Balsamic Salad
Caesar Dressing
Chicken Parmigiana
Veal Parmigiana with Peppers and Mushrooms
Penne with Rose Sauce
\$1250.00

DOLCI TAKEOUT ONLY

STRAWBERRY CHEESECAKE

Our famous creamy cheesecake on a graham cracker crust, topped with glazed strawberries, powdered sugar and whipped cream.

CANNOLI

Two crisp pastry shells piped full of sweet ricotta and topped with pistachios, chocolate chips and powdered sugar.

TOBLERONE CHEESECAKE MOUSSE

Rich and creamy cheesecake mousse flavored with tobleron Swiss chocolate resting on a chocolate crumb base and crusted with chocolate shavings. Topped with caramel and a tobleron pyramid.

CHOCOLATE HAZELNUT PIZZA

Smooth chocolate hazelnut spread over our own hand tossed host crust, topped with strawberries, bananas, chocolate chips and powdered sugar.

CHOCOLATE EXPLOSION

Flourless chocolate cake layered with rich chocolate silk, caramel, pieces of cheesecake and brownie. Topped with chocolate glaze and brownies pieces.

TIRAMISU

Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone cheese, dusted with cocoa powder and drizzled with chocolate syrup.

**FROM 5 TO 500 JOHNNY ROCCO'S DESSERTS ARE PERFECT FOR ANY OCCASION!
PLEASE CALL OR EMAIL US FOR PRICING**

PRIVATE PARTY GUIDELINES

At Johnny Rocco's food and celebration go hand in hand. We are pleased you are considering your next special event or private party at Johnny Rocco's. We will put all of our experience and efficiency to work for you.

Our Chefs have hand selected a variety of their Italian favorites from which to choose. Substitutions may be made; however doing so may affect final pricing. For parties of 20 or fewer you may order from the menu. We look forward to creating a memorable event for you and your guests.

Buon Appetito!!!

GUEST COUNT

At the time of booking a guarantee of 80% of your guest count is required.

A final confirmation of the number of guests who will be attending is required three (3) business days prior to the event.

Each guest less than the finalized guest count will be assessed a \$20 no show fee. This value will be added to your final bill.

GRATUITY AND TAX CHARGES

A service charge of 15% and applicable taxes will be added to all food and beverage charges.

CANCELLATIONS

A deposit of \$200 is required at the time of booking to reserve Johnny Rocco's for your event. Deposits are non refundable.

MISCELLANEOUS CHARGES

Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$2 per guest plate will be charged for cutting and serving of the cake.

AUDIO-VISUAL

We will be pleased to assist with any AV for your event. An additional fee will be added to your final bill.

DELIVERY

We will gladly deliver your meal to you. Delivery charges may apply. Minimum order of \$75.

BEVERAGE SERVICE

A private bar is available at Johnny Rocco's. For larger parties we suggest arranging for a host bar with a selection of house, or premium liquors along with wine, beer and soft drinks. We can also arrange a cash bar for your event. Should you choose to set-up a host or cash bar, a charge of \$150 will be added to your bill in order to cover the labour for servicing the bar as well as the costs associated with set-up and clean up. The service charge will be waived if host or cash bar exceeds \$350 per 4 hours.

For smaller events, your server will gladly accommodate any of your guests' needs for beverages.

Full wine list is also available for your function from Johnny Rocco's wine Cellar.

CASH BAR

WELL DRINK	\$5.50
PREMIUM DRINKS	\$7.00
DELUXE DRINKS	\$8.50

MARTINI'S	\$8.00
-----------	--------

GLASS OF RED OR WHITE HOUSE WINE	\$6.00
BOTTLE OF RED OR WHITE HOUSE WINE	\$32.00

DOMESTIC BEER	\$5.25
IMPORTED BEER	\$6.00
NON-ALCOHOLIC BEER	\$4.50

SOFT DRINKS	\$2.75
JUICE	\$3.00

SAN PELLIGRINO 250ML	\$3.50
AQUA PANNA 500ML	\$3.50

SAN PELLIGIRINO 750ML	\$7.00
AQUA PANNA 750ML	\$7.00

ESPRESSO	\$3.00
CAPPUCCINO	\$5.00

***APPLICABLE SALES TAX
NOT INCLUDED**

HOST BAR

WELL DRINK	\$5.00
PREMIUM DRINKS	\$6.25
DELUXE DRINKS	\$8.00

MARTINI'S	\$7.25
-----------	--------

GLASS OF RED OR WHITE HOUSE WINE	\$5.75
BOTTLE OF RED OR WHITE HOUSE WINE	\$30.00

DOMESTIC BEER	\$5.00
IMPORTED BEER	\$5.75
NON-ALCOHOLIC BEER	\$4.00

SOFT DRINKS	\$2.50
JUICE	\$2.75

SAN PELLIGRINO 250ML	\$3.25
AQUA PANNA 500ML	\$3.25

SAN PELLIGIRINO 750ML	\$6.25
AQUA PANNA 750ML	\$6.25

ESPRESSO	\$2.75
CAPPUCCINO	\$4.50

***APPLICABLE SALES TAX
NOT INCLUDED**

DINNER PACKAGES

MENU 1

\$30 per guest plus taxes and a 15% gratuity

Bread Service

With sundried tomato tapenade and extra virgin olive oil

Zia's Rice Balls

Hand rolled and stuffed with Parmigiano and provolone cheese, served family style with Pomodoro sauce.

Antipasti - choice of one of the following

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini

Italian Wedding

Mini meatballs, confetti pasta and spinach in a rich chicken broth

Secondi Piatti - Choice of one of the following:

Chicken Parmigiana

Sautéed fresh chicken breast lightly coated in parmesan-herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and vegetables.

Chicken Tetrazzini

Linguini with seasoned chicken, mushrooms, garlic and tomatoes in a creamy Alfredo sauce.

Eggplant Parmigiana

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, Bruschetta mix and spinach. Topped with mozzarella cheese, Pomodoro sauce and a pesto drizzle.

Spaghetti with Meatballs

Spaghetti Rigati with homemade meatballs and Pomodoro sauce

Dolci

Strawberry Cheesecake

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

DINNER PACKAGES

MENU 2

\$35 per guest plus taxes and a 15% gratuity

Bread Service

With sundried tomato tapenade and extra virgin olive oil

Johnny Rocco's Platter – Served family style
Zia's Rice Balls, Parmesan Chips and Garlic Bread

Antipasti - Choice of one of the following:

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini

Italian Wedding Soup

Mini meatballs, confetti pasta and spinach in a rich chicken broth

Secondi Piatti - Choice of one of the following:

Grilled Chicken Milano

Fire grilled chicken breast topped with roasted red peppers and goat cheese, served with roasted potatoes and vegetables.

Veal Parmigiana

Fresh veal cutlet lightly coated in parmesan-herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and vegetables.

Mushroom Ravioli

Ravioli stuffed with roasted portobello mushrooms and topped with our delicious rose sauce.

Chicken & Mushroom Risotto

Authentic slow cooked risotto with mushrooms, roasted red peppers and tender sautéed chicken. Topped with parmesan cheese.

Dolci- Choice of one of the following:

Cannoli

Strawberry Cheesecake

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

DINNER PACKAGES

MENU 3

\$39 per guest plus taxes and a 15% gratuity

Bread Service

With sundried tomato tapenade and extra virgin olive oil

Johnny Rocco's Platter – Served family style
Zia's Rice Balls, Bruschetta, Goat Cheese Dip

Antipasti - Choice of one of the following:

Asiago Caesar Salad

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

Italian Wedding Soup

Mini meatballs, confetti pasta and spinach in a rich chicken broth

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini.

Secondi Piatti - Choice of one of the following:

Chili-Maple Glazed Salmon

Fresh Atlantic Salmon grilled with a hint of chili & maple. Served with roasted potatoes and seasonal vegetables.

Veal Parmigiana

Tender veal lightly coated in parmesan- herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and seasonal vegetables.

Chicken Sorrento

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze. Served with roasted potatoes and seasonal vegetables

Blistered Tomato Arugula Pesto Gemelli

Gemelli Pasta and blistered basil garlic with cherry tomatoes tossed in arugula pesto and finished with shredded asiago, toasted walnuts and fresh arugula.

Dolci - choice of one of the following:

Cannoli

Strawberry Cheesecake

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

DINNER PACKAGES

MENU 4

\$44 per guest plus taxes and a 15% gratuity

Bread Service

With sundried tomato tapenade and extra virgin olive oil

Johnny Rocco's Platter – Served family style
Calamari, Baked Prosciutto and Bocconcini, Rice Balls.

Antipasti - Choice of one of the following:

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

Italian Wedding

Mini meatballs, confetti pasta and spinach in a rich chicken broth.

Asiago Caesar Salad

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

Secondi Piatti - Choice of one of the following:

Chili-Maple Glazed Salmon

Fresh Atlantic Salmon grilled with a hint of chili & maple. Served with roasted potatoes and seasonal vegetables.

Eggplant Parmigiano

Eggplant lightly coated in parmesan and herbs, layered with ricotta cheese, roasted tomatoes and spinach. Topped with mozzarella cheese, pomodoro sauce and pesto drizzle.

Pollo Fiorentina

Stuffed chicken breast with ricotta cheese, goat cheese and spinach. Topped with asiago cream sauce. Served with roasted potatoes and vegetables.

NY Steak

A New York striploin fire-grilled to your liking. Topped with Cajun dusted onions and served with roasted potatoes and seasonal vegetables.

Dolci - choice of one of the following:

Tiramisu

Strawberry Cheesecake

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

DINNER PACKAGES

MENU 5

\$49 per guest plus taxes and a 15% gratuity

Bread Service

With sundried tomato tapenade and extra virgin olive oil

Johnny Rocco's Platter - Served family style

Rice Balls, Calamari, Shrimp fra diavolo

Johnny Rocco's Insalata - Served Family Style

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

Penne a la Vodka

Penne pasta served in our amazing vodka rose sauce.

Secondi Piatti - Choice of one of the following:

Limoncello Salmon

Grilled Atlantic Salmon topped with a Limoncello cream sauce. Served with roasted potatoes and vegetables.

Pollo Fiorentina

Stuffed chicken breast with ricotta cheese, goat cheese and spinach. Topped with asiago cream sauce. Served with roasted potatoes and vegetables.

Rib-Eye Steak

Our Rib-Eye is a perfectly marbled, tender Canadian AAA 10oz, aged 28 days and fire-grilled to order. Served with roasted potatoes and vegetables.

New York Striploin with sautéed mushrooms

Center cut, perfectly seasoned and grilled to your liking, served with roasted potatoes and vegetables.

Lobster Ravioli

Our North Atlantic Lobster wrapped in egg pasta with sautéed bacon in a beurre blanc sauce.

Dolci - choice of one of the following:

Toblerone Cheesecake

Tiramisu

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

COCKTAIL PARTY MENUS

Cocktail Party Menu #1

\$20 per guest plus taxes and 15% gratuity

Bruschetta
Parmesan Chips
Assorted Pizzas
Rice Balls
Goat Cheese Dip

Cocktail Party Menu #2

\$25 per guest plus taxes and 15% gratuity

Prosciutto Wrapped Bocconcini
Rice Balls
Parmesan Chips
Assorted Pizzas
Bruschetta
Goat Cheese Dip
Caprese Salad

Cocktail Menu #3

\$30 per guest plus taxes and 15% gratuity

Calamari Fritti
Garlic Bread
Rice Balls
Cheese Platter
Assorted Pizzas
Parmesan Chips
Boneless Chicken Wings
Italian Antipasto Platter
Coconut Shrimp

Any of these options can be served Family style or Buffet style

We will be happy to recommend the service option that best suits your gathering style, gathering size and room arrangement.

LUNCH PACKAGES

Lunch Menu A

\$20 per guest + taxes & 15% gratuity

Antipasti

Choice of one of the following:

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

Italian Wedding Soup

Entrée Selection

Choice of one of the following:

Italian Chicken Club

Grilled chicken, prosciutto, fiore de latte mozzarella, mixed greens and tomato with pesto aioli. Served with fries.

Romano Wrap

Hand breaded chicken, sweet roasted peppers, pancetta, romaine lettuce and asiago cheese topped with our homemade creamy parmesan dressing. Served with fries.

Mushroom Ravioli

Ravioli stuffed with roasted Portobello mushrooms and topped with our own rose sauce.

Penne & Meatballs

Penne pasta tossed in our Pomodoro sauce and topped with meatballs.

Dolci

Chef's Choice

Coffee and tea included

Lunch Menu B

\$23 per guest + taxes & 15% gratuity

Antipasti - Includes both:

Bruschetta

Thin slices of bread grilled, rubbed with garlic, drizzled with olive oil, often topped with tomatoes, red onions and herbs.

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

Entrée Selection

Choice of one of the following:

Chicken Parmigiana

Sautéed chicken breast lightly coated in parmesan and herbs. Topped with mozzarella and pomodoro sauce, served with roasted potatoes.

Mushroom Ravioli

Ravioli stuffed with roasted portobello mushrooms and topped with our delicious rose sauce.

Eggplant Parmigiana

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, bruschetta mix and spinach. Topped with mozzarella cheese, pomodoro sauce and a pesto drizzle.

Baked Chicken Penne

Penne in a rose sauce with fresh basil and seasoned chicken. Oven baked with mozzarella cheese.

Dolci

Strawberry Cheesecake

New York style cheesecake topped with strawberry sauce, fresh strawberry and whipped cream

Coffee and tea included

LUNCH PACKAGES

Lunch Menu C

\$27 per guest plus taxes & 15% gratuity

Zia's Rice Balls

Hand rolled and stuffed with Parmigiano and provolone cheese, served family style with Pomodoro sauce.

Antipasti - Choice of one of the following:

Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

Italian Wedding Soup

Second Piatti - Choice of one of the following:

Chicken Sorrento

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze. Served with roasted potatoes and seasonal vegetables

Gemelli Primavera

Gemelli pasta topped with fire roasted vegetables, sautéed spinach and tossed with olive tapenade, pesto and parmesan cheese.

Veal Parmigiana

Tender veal lightly coated in parmesan- herbs topped with mozzarella and Pomodoro Served with roasted potatoes and seasonal vegetables.

Cedar Salmon

An Atlantic salmon fillet pan seared and oven roasted with a hint of cedar, extra virgin olive oil and grilled lemon. Served with roasted potatoes and seasonal vegetables.

Dolci

Toblerone cheesecake

Coffee and tea included

ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$8.50 per person**

SOCIAL MENU

Social Menu 1

\$45 per guest plus taxes & 15% gratuity

(Family Style Service)

ANTIPASTI

Chef's Selection Signature Pizza
&
Polenta Fries with Pomodoro Dip

CHOPPED LEMON KALE SALAD

Chopped Kale marinated in lemon olive oil, lemon, romano cheese,
roasted walnuts and shaved Grana Padano.
&

MELAZANE

Baked Eggplant Layered with Melted Bocconcini and
Mozzarella in a light Pomodoro sauce

ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro
&

POLPETTINE

Meatballs with Pomodoro Sauce
&

CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip

LINGUINI

With Wild Mushrooms in a Light Cream Sauce
&

GEMELLI

With Spinach, Spicy Italian Sausage, Fontina and
Parmigiano Cheese, Garlic and Extra Virgin Olive Oil
&

PENNE

Traditional Bolognese Meat Sauce with Parmigiano Reggiano
&

RISOTTO

With Fresh Seasonal Vegetables

Dolci

Chef's Selection Dessert Platter

SOCIAL MENU

Social Menu 2

\$55 per guest plus taxes & 15% gratuity

(Family Style Service)

ANTIPASTI

Chef's Selection Signature Pizza
&
Polenta Fries with Pomodoro Dip

INSALATA

Mixed Greens, Roasted Red Peppers, Spicy Glazed Pecans,
Cranberries, Apple Slices and Balsamic vinegar
&
Fiore di Latte Mozzarella, Seasonal Tomatoes, Basil,
Extra Virgin Olive Oil and Balsamic Vinegar

ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro
&

POLPETTINE

Meatballs with Pomodoro Sauce
&

CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip
&

WARM FUNGHI

Grilled Portobello, Oyster and Cremini Mushrooms,
Extra Virgin Olive Oil and Balsamic vinegar
&

BLACK TIGER SHRIMP

In a Spicy Wine, Garlic and Tomato Sauce
&

SPIDUCCI

Seasoned and Grilled Sirloin Steak Skewers

POLLO SORRENTO

Red Wine Fig Glaze
&

VEAL SCALLOPINI

Veal Cutlet cooked with butter, lemon, and capers and served over Arugula

FETTUCINI

With Shrimp, Pesto and Mascarpone in a Light Pomodoro Sauce
&

RISOTTO

With Porcini Mushrooms & Seasonal Vegetables

Dolci

Chef's Selection Dessert Platter

SOCIAL MENU

Social Menu 3

\$65 per guest plus taxes & 15% gratuity

(Family Style Service)

ANTIPASTI

Chef's Selection Signature Pizza
&
Polenta Fries with Pomodoro Dip
&

ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro
&

POLPETTINE

Meatballs with Pomodoro Sauce
&

CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip
&

CARPACCIO

Thinly Sliced Raw Beef, Arugula, Shaved Parmigiano,
Extra Virgin Olive Oil and Lemon Juice
&
Prosciutto, Hot Salami, Italian Cheeses, Caponata and Olives

PENNE CARBONARA

Pancetta, Scallions, Egg and Parmigiano Reggiano
&

LOBSTER RAVIOLI

with Lemon and Bechamel in a Lobster Cream Sauce

VEAL PARMIGIANO

Lightly Breaded Veal topped with Mozzarella and Pomodoro
&

POLLO SORRENTO

Portobello Mushroom, Prosciutto and Fontina Cheese
with a Red Wine Demi Glaze
&

CHILI-MAPLE GLAZED SALMON

Fresh Atlantic Salmon grilled and oven roasted with a hint of chili & maple.

Dolci

Chef's Selection Dessert Platter

BRUNCH

Minimum 35 guests required

Breakfast Buffet

\$18 per guest plus taxes & gratuity

Fresh Scrambled Eggs
Bacon & Sausage
Home Fried Potatoes
Pancakes
Fruit Cocktail
Breakfast Breads
&
Fruit Juice, Coffee and Tea

Beautiful Brunch

\$32 per guest plus taxes & gratuity

Italian Antipasto - Cured Meats and Cheeses
Choice of House Salad or Caesar Salad
Eggs Benedict
Bacon & Sausage
Pancakes
Fresh Fruit Cocktail

Choice of:

Chicken Breast with Wild Mushroom Cream Sauce

or

Roasted Sirloin of Beef au jus

or

Honey Baked Ham

(any of the above carved by our Chef add \$2 per person)

Fresh Seasonal Vegetables
Roasted Potatoes
Chefs Selection Dessert Table
&
Fruit Juice, Coffee and Tea

BRUNCH

Minimum 35 guests required

Brilliant Brunch

\$38 per guest plus taxes & gratuity

Italian Antipasto - Cured Meats and Cheeses
Garden Salad with a Variety of Toppings or Caesar Salad
Eggs Benedict
Bacon & Sausage
Pancakes
Fresh Fruit Cocktail
Breakfast Breads
Rice Balls with Pomodoro Sauce

Choice of:
Roasted Sirloin of Beef au jus
or
Honey Baked Ham
or
Chicken Breast with Wild Mushroom Cream Sauce
(any of the above carved by our Chef add \$2 per person)

Fresh Seasonal Vegetables
Penne with Pomodoro
Chefs Selection Dessert Table
Roasted Potatoes
&
Fruit Juice, Coffee and Tea

PUT SOME MORE PUNCH IN YOUR BRUNCH

With these delicious extras:

OMELET STATION with assorted fillings- \$6 per person
WAFFLE STATION with fruit toppings and syrup- \$7 per person

ITALIAN BUFFETS

All Buffets Can Also Be Served Family Style

Italian Buffet #1

\$29 per guest plus taxes & 15% gratuity

Fresh Italian Breads

House Salad

Caesar Salad

Penne Pomodoro and Meatballs

Chicken Parmigiana

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

Dessert Optional \$4 per person

Cannoli

Strawberry Cheesecake

Italian Buffet #2

\$34 per guest plus taxes & 15% gratuity

Fresh Italian Breads

House Salad

Caesar Salad

Zia's Rice Balls

Penne Pomodoro and Meatballs

Veal Parmigiana

Chicken Milano

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

Dessert Optional \$4 per person

Cannoli

Tiramisu

ITALIAN BUFFETS

All Buffets Can Also Be Served Family Style

Italian Buffet #3

\$40 per guest plus taxes & 15% gratuity

Fresh Italian Breads

House Salad

Caesar Salad

Caprese Salad

Bruschetta

Antipasto Platter

Penne Pomodoro and Meatballs

Veal Parmigiana

Chicken Milano

Cedar Salmon

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

Dessert Optional \$4 per person

Cannoli

Tiramisu

ADD ONS:

ANTIPASTO BAR - \$8.50 per guest*

Traditional antipasto including cured meats, calabrese salami, capicola and prosciutto, assorted cheese platter and mixed marinated vegetables

ESPRESSO - \$3.25 per guest*

CAPPUCCINO - \$4.50 per guest*

PUNCH SELECTION BASED ON 50 PEOPLE

NON-ALCOHOLIC \$90

ALCOHOLIC mimosa bar -red or white sangria raspberry lemonade \$140*

*plus taxes and 15% gratuity



STONEMILL BALLROOM

271 Merritt St., St. Catharines ON L2T 1K1
905-680-8300 • events@stonemillinn.ca
www.stonemillballroom.com

