



# *Italian Cultural Centre*

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## *Catering Options*

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Thunder Bay, Ontario

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*Office hours: Monday to Friday - 9am to 5pm*

# Breakfast

## Brunch

A combination of the Mediterranean Breakfast & Italian Hall Lunch Buffet

## Gran Sasso Breakfast

Chilled Orange, Apple, & Pineapple Juices, Muffins, Croissants, Danish, Variety of Preserves & Cream Cheese, Seasonal Fruit & Berries, Scrambled Eggs, Waffles with Syrup and Whipping Cream, Bacon and Farmer's Sausage, Savory Diced Potatoes, Coffee and Tea station

## Mediterranean Breakfast

Chilled Orange, Apple & Pineapple Juices, Fresh Fruit, Scrambled Eggs, Farmer's Sausage and Bacon, Home Fries, French Toast or Pancakes, Coffee and Tea station

## Breakfast Burrito Buffet

Tortillas, Scrambled eggs, Sautéed Vegetables, Spinach, Salsa, Sour cream, Cooked Sausage or Bacon, Mixed Cheese, coffee & Tea station

## Healthy Start

Chilled Orange, Apple & Pineapple Juices, 2% Milk, Assorted Cold Cereals, Assorted Muffins, Danishes, and Bagels, Variety of Preserves & Cream Cheese, Sliced Seasonal Fruit, Coffee & Tea station

## A La Carte Options

**Coffee break** (Tea, Coffee, Decaf)

**Juices** (apple, orange)

**Juices** (pineapple)

**Fresh Fruit Mirror**

**Assorted Muffins**

**Assorted Cookies**

**Assorted Danishes**

**Assorted Pastries** (Two per Person)

\*Butter Tarts, Cherry, Blueberry, Date Square, Pistachio & Nanaimo Bars, Brownies

# Lunch

Available from 11am until 3pm

~ No Substitutions ~ Minimum 20 guests ~

## Executive Sandwich Buffet

An exciting array of Traditional Sandwiches, Specialty Varieties of Artisan breads, Buns, Wraps. Choice of one of our Soup Options or a Salad (Garden or Caesar). Choice of relish tray or vegetables and dips. Coffee & Tea station

## Italian Hall Lunch Buffet

Tossed Salad, Dinner Rolls & Butter, Penne Rigate in Tomato Sauce, Meatballs, Roasted Chicken, Roasted or Mashed Potatoes with Gravy, Chef's Choice Vegetable, Coffee & Tea station

## Deli Counter Luncheon Buffet

Choice of One of Our Soup Options or Tossed Salad, Deli Mirror of Roast Beef, Ham, Roasted Chicken, Tuna Salad, Egg Salad, Cheddar and Marble Cheeses, Flavored Mayo and Mustards, Lettuce, Tomato, and Red Onion, Fresh Kaiser Buns and a Relish Tray, Coffee & Tea station

## Roast Beef on a Bun

Choice of One of Our Soup Options or Tossed Salad, Fresh Kaisers, Slow Roasted Beef, Choice of Roasted Potatoes or French Fries, Horseradish, Mayo, Coffee & Tea

## Pulled Pork on a Bun

Choice of One of Our Soup Options or Tossed Salad, Fresh Kaisers, Hickory smoked Pork Shoulder, Smokey Mayo, House made Slaw, Choice of Roasted Potatoes or French Fries, Coffee & Tea

## Soup Options:

Minestrone | Cream of Tomato | Beef Vegetable | Chicken and Orzo | Cream of Broccoli and Cheese | Beef Barley | Pasta Fagioli

## **Appetizers** – Price Per Dozen

### **Shrimp Skewers**

*Two Jumbo Shrimp served with Traditional Garlic Butter*

### **Crab Stuffed Mushroom Caps**

*Jumbo Mushroom Caps filled with a Crab & Cream Cheese stuffing*

### **Skewers**

*Sun Dried Tomato Marinated Chicken Breast*

### **Risotto Balls**

*Deep fried Risotto Ball with Home a made Tomato Coulis*

### **Deep Fried Shrimp**

*Jumbo Shrimp cooked golden brown, served with Cocktail Sauce & Lemon Wedges*

### **Deep Fried Ravioli**

*With a Rose sauce*

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## **Vegetarian Options**

*Price Per Dozen*

### **Summer Rolls**

*Rice Paper Wraps filled with Vegetables and Noodles. Served with Peanut Dipping Sauce*

### **Vegetable Mini Spring Rolls**

*Deep Fried and served with Plum Sauce*

### **Pita Chips & Dips** (Minimum of 25 People)

*served with two (2) of the following options:  
Hummus, Guacamole, Olive Tapenades or  
Spinach & Artichoke Dip*

### **Avocado Brushetta**

*Slow Roasted Roma Tomatoes, Fresh Basil and Feta Cheese on a Baguette with Balsamic Drizzle*

### **Phyllo & Brie Cherry Bundles**

*Wrapped in Phyllo and baked until golden brown*

### **Skewers**

*Bocconcini Cheese, Fresh Basil and Cherry Tomatoes with a Balsamic Drizzle*

## **Flatbreads**

*Price Per flatbread*

*Each Flatbread serves 12-14 slices*

**Cherry Tomato, Basil & Mozzarella**

**Prosciutto, Mozzarella & Arugula**

**Wild Mushroom, Caramelized Onion, Apple & Fontina Cheese**

**Italian Sausage, Red Onion, Mozzarella & Parmesan**

**Chicken, Feta Cheese & Roasted Red Pepper**

**Olive Tapenade and Goat Cheese**

**BBQ Chicken & Caramelized Onion**

**Peperoni Pizza**

**4 Cheese Pizza**

# Individual Dinner Selections

## **Tossed Salad with Tomatoes & Cucumbers**

*Tossed in our Signature Oil & Vinegar Dressing*

Or

## **Caesar Salad**

*Served with Casalingo Buns*

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### **Vegetables** (Choose One Option)

Buttered Baby Carrots & Peas  
Sweet Glazed Baby Carrots  
Vegetable Medley (*Green & Yellow Beans and Baby Carrots*)  
Cauliflower & Broccoli Mix (*with Yellow & Orange Coined Carrots*)  
Green Beans (*Almandine, Buttered, or with Mushrooms*)  
Oven Roasted Brussel Sprouts with Pancetta  
Asparagus & Red Peppers

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### **Starches** (Choose One Option)

Roasted Red Potatoes  
Creamy Whipped Potatoes (*Buttered, Garlic or Basil*) with Gravy  
Rice Pilaf  
Fried Rice  
Lemon Basmati Rice

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### **Main** (Choose One Option)

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#### **Prime Rib**

*6 oz AAA Beef, served with a Red Wine Jus*

#### **Pork Tenderloin Rosa Di Parma**

*Stuffed with Parmesan and Prosciutto, with a Roasted Garlic Jus*

#### **Italian Herb Chicken**

*A 7 oz Chicken Suprême seared with an Italian House Blend seasoning*

#### **Chicken Pizeola**

*A 6oz Roasted Chicken Breast stuffed with Pepperoni & Onions, with Tomato Sauce & Melted Mozzarella*

#### **Bruschetta Chicken**

*A 4oz Seared Chicken Breast with a Bruschetta Topping*

#### **Chicken Marsala (breaded or not)**

*A 6 oz Chicken Breast with Sautéed Mushrooms and Green Onions in a Sweet Marsala Sauce*

#### **Chicken Parmesan**

*A 6 oz Chicken Breast topped with Tomato Sauce & Melted Mozzarella*

#### **Salmon, Blubbery or Pesto Sauce**

*5 oz Salmon, Served with a Roasted Garlic Jus*

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### **Dessert** (Choose One Option)

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Upside Down Crème Brulée with a Rum Butter Sauce | Cherry or Turtle Cheesecake |  
Panna Cotta (Espresso or Almond & Cherry) | Tiramisu |

*Family Style options: Zeppole Doughnut | Cannoli*

### **Coffee & Tea**

# Displays, Appetizers & Additions

## Displays

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### Italian Deli Platter

Assortment of Italian Cured Meats, Cheeses & Buns

### Domestic Cheese and Crackers

Selection of Domestic Cheese and Crackers.

### Fresh Vegetables and Dips

### Fresh Seasonal Fruit

### Relish Tray

(Kalamata olives, green olives, Pickled Veg. (Cauliflower, Celery),  
Pepperoncini, Pickled Eggplant, Dill pickles)

## Buffet Additions

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### Roast Beef Au Jus

Minimum of 50 People for Carvery

### Gnocchi

Traditional Bolognese or Gorgonzola Cream Sauce  
with Red Peppers and Panchetta.

### Vegetarian Lasagna (min. 15 people)

### Meat Lasagna (min. 15 people)

### Fusilli al Forno

Pork Sausage, Peppers, Onions, with a Tomato Sauce,  
Ricota, finish with Baby Spinach and Mozzarella Cheese

### Signature Meatballs with Tomato Sauce

### Perogies with Sour Cream

Three per Person

### Classico Farfalle Rustica

Olive Oil, Sun Dried Tomatoes, olives, Peppers & Fresh Basil.

### Penne Rigate with Tomato Sauce

### Deep Fried Shrimp (3 or 5 per person)

Served with Seafood Sauce & Lemon Wedges

### Mushroom Risotto

### Rice (Fried or Pilaf)

## Appetizers

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### Buffet

### Antipasto

Display of Roasted Vegetables, Oven Roasted Tomato Salad  
Italian Cheeses\* and Cured Meats\*\*, Sliced Italian Breads,  
Pickles & Relishes, Seafood Salad

\*Mozzarella, Goat Cheese, Provolone, Havarti

\*\*Prosciutto, Capicola, Calabrese, Genoa, Mortadella

### Family Style

### Calamari

Deep Fried & tossed in Lemon pepper served  
with Tzatziki Sauce or Sundried Tomato Mayo

### Bocconcini & Oven Roasted Roma Tomato Salad

### Pepperonata

Medium Italian Sausage, Peppers, Onions & Potato  
Stew. Served with Sliced Casalingo Buns

### Caesar Salad

### Individual

### Shrimp Cocktail

Five Jumbo Shrimp with Cocktail Sauce  
& Lemon Wedges

### Tomato Caprese Salad

Bocconcini Cheese, Roma Tomatoes, Fresh Basil,  
Balsamic glaze

### Antipasto

Prosciutto, Genoa Salami, Bocconcini, Roma  
Tomatoes, Olives and Breadsticks

# Buffet Dinner Selections

Minimum 20 People

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**Tossed Salad with Dinner Rolls & Butter**

**Penne Rigate in Tomato Sauce**

**Served with our Signature Meatballs**

## **Main (Choose One)**

*Italian Roast Chicken*

*Chicken Vesuvio*

*Italian Herb Crusted Porkloin*

*Porkloin Salsalita*

*Eggplant Parm*

*Porkloin with a Red wine Jus*

*St. Louis Smoked Ribs*

*Meat Lasagna*

*Porkloin Rosa Di Parma*

*3 oz Salmon with Blueberry or Pesto Cream*

*Chicken Marsala*

*Chicken Parmesan*

*Vegetarian Lasagna*

*Deep Fried Shrimp with Lemon Cocktail Sauce (3 or 5 per person)*

*Garlic Shrimp*

*Roasted Beef (Top Sirloin)*

*Chicken Cacciatore*

*Prime Rib*

## **Vegetable (Choose One)**

*Buttered Baby Carrots & Peas*

*Vegetable Medley (Green & Yellow Beans & Baby Carrots)*

*Cauliflower & Broccoli Mix (with Yellow & Orange Coined Carrots)*

*Green Beans (Almandine, Buttered, or with Mushrooms)*

*Sweet Glazed Baby Carrots*

### **Replace your Vegetable with:**

*Oven Roasted Brussel Sprouts with Pancetta*

*Oven Roasted Carrots*

*Asparagus with Red Peppers*

*Prosciutto Wrapped Asparagus*

## **Starch (Choose One)**

*Roasted Red Potatoes*

*Baby Roasted Red Potatoes*

*Creamy Whipped Potatoes (Buttered, Garlic or Basil), with Gravy*

*Rice Pilaf*

*Fried Rice*

*Lemon Safran Basmati Rice*

*Fingerling Potatoes with Lemon*

*Mushroom Risotto*

*Skin-on Smashed Potatoes with crumbled Gorgonzola*

## **Dessert (Choose One)**

**Assorted Pastries or Ice Cream**

**Coffee & Tea**

*All Buffet Options are Available for Family Style Service for an Additional cost  
All Buffet Options are Available for Individual Style Service for an Additional cost*

*Please contact the office for prices. (807)345-5511 or [contactus@italiancc.com](mailto:contactus@italiancc.com)*

## ***Specialty Desserts***

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**Cheesecake** *New York Style Cherry Cheesecake or Turtle*

**Tiramisu** *The classic Italian dessert flavored with Mascarpone cheese, Kahlua and Espresso*

**Upside Down Crème Brulée** *Vanilla Custard with a Rum Butter Sauce*

**Panna Cotta** *Espresso or Almond & Cherry*

**Seasonal Fruit Plate** *(in display)*

## ***Late Night Snacks Buffets***

*Available after 10:00pm*

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### **Flatbread**

*See our Flatbread Selection page 4*

### **Chicken Wings (per lb /8 wings)**

*Served with Carrots, Celery Sticks & Dip. Available in BBQ, Dry Cajun, Honey Garlic or Salt & Pepper.*

### **Pulled Pork Tacos**

*Pulled pork Shoulder, smothered in a smoky BBQ sauce, with a homemade Slaw,  
Served on a Flour Tortilla & Cheese, with Lettuce, Tomato, Sour Cream, Salsa, & Onions*

### **Poutine Bar**

*Served with 3 types of Cheese Curds, Fries & Gravy*

### **Tomato Soup & Grilled Cheese Sandwich**

### **Sweet Potatoes Fries**

*Served with a Garlic Aioli*

## ***Receptions***

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### **Deli Selections (Buffet)**

#### ***Choice of 2 Salads***

*Tossed | Caesar | Pasta |  
Potato (cold or warm) | Coleslaw*

#### ***Dinner Rolls and Butter***

***Assorted Deli Meats (3) and Cheeses (2)\****

***Relish & Vegetable Tray with Dips***

***Coffee & Tea***

### **Traditional Finger Sandwiches (Buffet)**

***Tossed Salad  
Egg Salad, Tuna, Ham & Cheese***

***Coffee & Tea***

### **Family Style Reception**

***Relish Tray  
Dinner Rolls and Butter***

***Assorted Deli Meats (3) and Cheeses (2)\****

***Assorted Pastries  
Coffee & Tea***

### **Lasagna (Buffet)**

***Choice of 1 Salad  
Tossed | Caesar  
Dinner Rolls and Butter  
Choice of Lasagna  
Meat | Vegetarian***

***Coffee & Tea***

***\*Deli options:***

*Meat: Roasted Beef, Prosciutto, Turkey, Chicken, Ham, Mortadella, Genoa  
Cheese: Mozzarella, Marble, Cheddar, Provolone*



## ***To Compliment your Function***

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### ***Wine Punch***

*4.5L – Serves Approximately 40 Glasses*

### ***Hawaiian Fruit Punch***

*4.5L – Serves Approximately 40 Glasses*

*Pineapple & Orange Juice, Ginger ale,  
Maraschino Cherries, sliced oranges*

## ***Bar Options***

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***Host Bar*** *(The Host holding the reception pays for the consumption of the guests)*

***Cash Bar*** *(The drinks are sold on an individual basis)*

**Liquor** *(per oz)*

**Beer** *(per bottle)*

**Import/Premium Beer** *(per bottle)*

**House Wine** *(per 5oz glass)*

**House Wine** *(per 9oz glass)*

**House Wine** *(per 1140ml bottle)*

**By Request: Liqueurs** *(per oz)*

- ❖ *Premium brands are available upon request.*
- ❖ *Functions are allowed to bring in their own alcohol as long as a Special Occasion Permit is purchased from the LCBO. The Permit Holder is responsible for the purchase of the Permit, as well as the purchase of additional Insurance Coverage.*
- ❖ *Corkage and Bartender fees apply.*
- ❖ *You can provide your own Orange, Clamato or Lime Juice for mix, or you will be charged for what is consumed at \$4.75 per 1.5L.*



