

Pulcinella

pulcinellatoronto.com 3687 Lake Shore Blvd W., Etobicoke 416-253-9959 pulcinellatoronto@gmail.com

#3 SUPREME MENU -3 COURSE

ANTIPASTO

CHARCUTERIE -Selection of cured Meats and cheeses including Prosciutto di Parma, Soppressata Salami, Parmigiano cheese, pickled vegetables, Ciabatta bread

ACCOMPANIED BY SHARABLE PLATES:

PULCINELLA SALAD- mixed greens/tomatoes/fennel/roasted garlic & chive dressing

FRIED CALAMARI/fried Jalapenos/citrus Aioli

MAIN COURSE-Choice

Served with roasted Potatoes & Market Vegetables

STEAK/Angus Beef Tenderloin, King Oyster mushrooms, red wine demi glaze

CHICKEN MARSALA/boneless breast, wild mushroom & Marsala wine sauce

BRANZINO/pan seared fillet with Chef's accompaniment

LOBSTER RAVIOLI/cream & lobster essence sauce, chopped shrimp (no potato or veg)

ACCOMPANIED BY SHARABLE PLATES:

ALLA VODKA/Penne pasta/ vodka spiked Rose sauce/bacon/leeks

RISOTTO FUNGHI/ Porcini & mixed premium mushrooms/parmesan/white truffle oil/

DESSERT BOARD

Assortment of House Desserts to include Tiramisu, Lemon Cheesecake, Carrot Cake, Chocolate Lava Cake, Berries

Price is applicable during regular business hours. Surcharges, Minimum guest count, & Room charges may apply

Final Guest Count & Menu Selections are required 72 hrs before event

Charged by consumption: Bottled Water, Soft Drinks, Coffee, Tea, Espresso, Cappuccino, Latte, Alcoholic Beverages

Price does not include 18 % Service charge and applicable HST

Available options:

\$10 Alcohol Beverage Vouchers: Draft Beer, House Wines & Bar Brand Drinks

\$10 per person Beverage Package includes unlimited, Bottled Water, Soft Drinks, Coffee, Tea, Espresso

Vegan and Vegetarian Options upon request