



286 Lakeshore Rd., East Mississauga, ON L5G 1H2
 Tel. 905 278 2183 Fax. 905 278 3237 www.aielli.com

Set Menu Packages

Florence Nights ~ A three-course meal with your choice of the following: \$45.00

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| Course 1 | Soup of the day | or Mixed Green Salad with Balsamic vinaigrette | |
| Course 2 | Rosemary Lemon Roasted Chicken Breast with natural jus | or Baked Salmon Fillets with lemon caper sauce | or Veal Marsala |
| Course 3 | Tiramisu | | |

Note: For this package choose one item from course 1 & 2.

Tuscan Daze ~ A four-course meal with your choice of the following: \$50.00

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| Course 1 | Soup of the day | or Mixed Green Salad with Blood Orange Vanilla Dressing | or Individual Antipasto Plate |
| Course 2 | Penne with tomato basil sauce | or Tortellini with Alfredo sauce | or Mushroom Risotto |
| Course 3 | Roasted Chicken Supreme stuffed with wild rice with cranberries & apricots, with a cassis reduction | or Baked Salmon Fillets with lemon caper sauce | or Grilled 8oz. Striploin with Bordeaux glaze |
| Course 4 | Baked Cheesecake with Raspberry Coulis | or Fresh Fruit Platters | |

Note: For this package choose one item from course 1, 2 & 4. Course 3 can be chosen by your guests on the day of your function.

Capri Breeze ~ A four-course meal with your choice of the following: \$55.00

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| Course 1 | Soup of the day | or Mixed Green Salad with blood orange vanilla dressing | or Caesar Salad | or Individual Antipasto Plate |
| Course 2 | Penne alla Vodka | or Sachetti with leek Alfredo sauce | or Seafood Risotto | |
| Course 3 | Roasted Chicken Supreme stuffed with wild rice with cranberries & apricots, cassis reduction | or Baked Pickerel fillets crusted with almond basil pesto | or Dijon crusted Pork Tenderloin with a Forest mushroom sauce | or Seared Beef Tenderloin with port wine demi glaze or peppercorn brandy cream sauce |
| Course 4 | Chocolate Decadent Cakes | or Fresh Fruit Plate | | |

Note: For this package choose one item from course 1, 2 & 4. Course 3 can be chosen by your guests on the day of your function.

Please Note: Traditional Seafood platters are available for \$13.00 per person extra (Mussels, shrimps, scallops, calamari) either steamed in white wine and garlic or pot fried. Alternate pasta selections include: Rigatoni, home made Gnocchi and Fettuccine. These pastas are served with a tomato sauce or cream sauce, and may be substituted with the pasta choices in the menu packages. Desserts not listed are \$5.00. Coffee & tea are included, Espresso & Cappuccino's are not included in the set menu packages. Vegetarians will be accommodated. Prices do not include taxes or gratuities. 18% gratuity on groups of 8 or more. Aielli will type your custom menu and add personal photos at no extra charge!