



EVENT PACKAGE MENUS

WELCOME BEVERAGE

SPARKLING 5oz | 10

Prosecco
Prosecco Rosé

COCKTAIL 2oz | 10

Barrel-Aged Negroni
Boulevardier

BIRRA ALLA SPINA 16oz | 10

Peroni
Pilsner Urquell



STAND-UP RECEPTION

Minimum one dozen per item · **Priced per piece** · Recommended **4 pieces per person** for each hour of the reception

VEGETARIAN 4

arancini
grilled artichoke
assorted bruschetta
zucchini slices

CARNE 4

chicken bites
chicken spiedini
veal meatballs
chicken cutlets
Italian flatbread

DAL MARE 4

prawn tempura
smoked salmon
wild prawns
ahi tuna tartar



TABLE PLATTERS

Minimum 10 people · **Priced per person**

SALUMI E FORMAGGI 8

assorted Italian
charcuterie, olives,
assorted Italian cheese

DAL MARE 12

smoked salmon,
chilled prawns,
ahi tuna tartar

MIXED ANTIPASTO 7

olives, eggplant, artichoke,
mushroom, crostini

ASSAGGINI 10

veal meatball,
tomato bruschetta,
cheese arancini,
Italian sausage



GROUP MENUS

LUNCH - choose from 2 categories | **DINNER** - choose from 3 categories · must include **SECONDO** course

ANTIPASTO

Choose 2 · **14 Per Person**

GAMBERI SORRENTINO

prawns, spicy butter sauce, white wine, crostini

BEEF CARPACCIO

AAA Alberta beef tenderloin, black garlic aioli, artichokes, orange zest, evoo, crostini

VEAL MEATBALLS

milk fed, San Marzano pomodoro sauce, fried basil, parmigiano

BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette

BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette

CESARE SALAD

house-made croutons, Sorrentino's signature cesare dressing, parmigiano

PANZANELLA

ripened tomatoes, cucumber, red onion, basilico, evoo, red wine vinaigrette, crispy focaccia

PASTA

Choose 2 · **24 Per Person**

FETTUCCINE BOLOGNESE

fresh made pasta, beef bolognese, evoo, shaved pecorino

MUSHROOM RAVIOLI

wild mushroom, parmigiano, butter sage beurre blanc

PENNE ARRABBIATE

spicy rosemary tomato sauce, Italian sausage, parmigiano

RICOTTA GNOCCHI

fresh made gnocchi, stracciatella, San Marzano pomodoro sauce, basilico, evoo, parmigiano

BEEF LASAGNE

house-made, meat sauce, béchamel, mozzarella, parmigiano

PORCINI & TRUFFLE RISOTTO

arborio rice, porcini, truffle oil, parmigiano-reggiano

VEAL CANNELLONI

house-made, mozzarella, tomato or mushroom cream sauce

SECONDO

Includes potatoes & vegetables

Choose 3 · **36 Per Person**

FREE-RANGE CHICKEN

pan-seared, marinated chicken thighs, raisin garlic sauce

SALMONE

grilled, fresh salmon, lemon beurre blanc

LAMB SIRLOIN

sous vide, asparagus, mint jelly, honey demi-glace
add \$3

SHORT RIBS

oven-braised Alberta beef short ribs, demi-glace
add \$4

CIOPPINO SORRENTINO

Italian seafood stew, lobster, shrimp, scallop, mussels, salmon, Sambuca, San Marzano tomato, focaccia
add \$4

ALBERTA BEEF TENDERLOIN

7oz Alberta Premium AAA tenderloin, demi-glace, balsamic onion jam
add \$8

DOLCE

Choose 2 · **8 Per Person**

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue, strawberry, raspberry coulis

CARROT CARAMEL CAKE

vegan & gluten-friendly, whipped cream, caramel sauce



Menus and prices are subject to change based on seasonal availability | prices exclude tax and gratuity

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