



Calgary Italian Cultural Centre ~ Private Room | La Cantina

The Calgary Italian Cultural Centre is located at 416 1st Avenue NE in the heart of historic Bridgeland. The Private Room is located in the lower level of our facility and is available for bookings Monday – Saturday with our La Cantina and Private Room space available for Sunday bookings only. Our Private Room can accommodate a maximum of 40 guests for a full service (plated) dinner and a maximum of 40 guests for a buffet dinner. Our La Cantina space (available for Sunday rentals only) can accommodate up to 60 guests for a buffet dinner or 90 guests for a full service (plated) dinner (60 guests seated in La Cantina and 30 guests seated in the Private Room).

To book or inquire about our Private Room or La Cantina space availability and rental costs at the Calgary Italian Cultural Centre please call 403-264-2032 or email john@romacatering.ca.



Final guarantees are due 10 days prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.





Hors d'Oeuvres

*Hors d'Oeuvres are ordered by the dozen ~ **Minimum order of 2 dozen of each***

Cold Selections

Smoked Salmon in a Basil Cream Cheese Wrap	\$30.00
Roasted Garlic Bruschetta served on a Crostini ~ V	\$26.00
Prosciutto & Cubed Melon on Bamboo Picks ~ GF	\$32.00
Tabbouleh served in Cucumber Rounds ~ V	\$26.00
Snow Goat Cheese stuffed Artichokes ~ GF / V	\$28.00
Stuffed Red Peppers with Feta Cheese ~ GF / V	\$32.00
Tomato & Bocconcini Skewers ~ GF / V	\$26.00
Shrimp Cocktail ~ GF	\$34.00

Hot Selections

Cajun Shrimp & Scallop Skewers ~ GF	\$34.00
Grilled Scallops Wrapped with Bacon ~ GF	\$30.00
Breaded Tiger Prawns with Sriracha Aioli	\$32.00
Italian Meatballs	\$28.00
Spicy & Mild Italian Sausage ~ GF	\$26.00
Vegetarian Spring Rolls ~ V	\$30.00
Arancini (Rice Croquettes)	\$32.00
Spanakopita (Feta & Spinach) ~ V	\$27.00



Buffet Option : A

\$26.95 per person +GST + Gratuity

Dinner buffet includes fresh buns, butter, freshly brewed regular & decaffeinated coffee & selection of teas

Salads- ~ Choice of 3

Traditional Caesar Salad

Tomato & Cucumber Salad ~ **GF / V**

Spinach Salad with Bacon & Mushrooms ~ **GF**

Mixed Tuscan Greens with 2 Dressings ~ **GF / V**

Rotini Pasta Salad ~ **V**

Mixed Bean Salad ~ **GF / V**

Beet Salad ~ **GF / V**

Fresh Vegetable Salad ~ **GF / V**

Crisp Vegetable Platter & Ranch Dressing ~ **GF / V**

Entrée - ~ Choice of 1

Assorted Chicken Wings and Assorted Pizza

Penne Marinara and Rotini Alfredo ~ **V**

Assorted Sandwiches and Soup of the day

Desserts ~ Choice of 1

Ice Cream Crepes with Berry Sauce

Variety of cakes, loaves and squares

Assorted Cheesecakes



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V ~ Vegetarian GF ~ Gluten Free





Buffet Option : B

\$31.95 per person +GST + Gratuity

*Dinner buffet includes fresh buns, butter, freshly brewed regular & decaffeinated coffee & selection of teas
Chef's creation of starch & seasonal vegetables when indicated by a ★*

Salads- ~ Choice of 3

- Traditional Caesar Salad
- Tomato & Cucumber Salad ~ **GF / V**
- Spinach Salad with Bacon & Mushrooms ~ **GF**
- Mixed Tuscan Greens with 2 Dressings ~ **GF / V**
- Rotini Pasta Salad ~ **V**
- Mixed Bean Salad ~ **GF / V**
- Fresh Vegetable Salad ~ **GF / V**
- Waldorf Salad ~ **GF / V**
- Greek Salad ~ **GF / V**
- Caprese Salad ~ **GF / V**
- Quinoa Salad ~ **GF / V**
- Crisp Vegetable Platter & Ranch Dressing ~ **GF / V**

Entrée - ~ Choice of 1

- Chicken Cacciatore ~ (Chicken pieces served with roasted red peppers and sauce) ★
- Sliced Roast Beef served with Gravy ★
- Fried Calamari, Spinach & Ricotta Stracci in a Cream Sauce (**V**) and Traditional Lasagna

Desserts ~ Choice of 1

- Ice Cream Crepes with Berry Sauce
- Variety of cakes, loaves and squares
- Assorted Cheesecakes
- Freshly Baked Cookies



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Buffet Option : C

\$35.95 per person +GST + Gratuity

*Dinner buffet includes fresh buns, butter, freshly brewed regular & decaffeinated coffee & selection of teas
Chef's creation of starch & seasonal vegetables when indicated by a ★*

Salads- ~ Choice of 3

- Traditional Caesar Salad
- Tomato & Cucumber Salad ~ **GF / V**
- Spinach Salad with Bacon & Mushrooms ~ **GF**
- Mixed Tuscan Greens with 2 Dressings ~ **GF / V**
- Rotini Pasta Salad ~ **V**
- Mixed Bean Salad ~ **GF / V**
- Fresh Vegetable Salad ~ **GF / V**
- Waldorf Salad ~ **GF / V**
- Greek Salad ~ **GF / V**
- Caprese Salad ~ **GF / V**
- Quinoa Salad ~ **GF / V**
- Crisp Vegetable Platter & Ranch Dressing ~ **GF / V**

Entrée - ~ Choice of 1

- Grilled Chicken Breast (*Mushroom, Lemon or White Wine Sauce*) ★
- Grilled Salmon served with a Lemon Dill Sauce ★
- Pork Tenderloin served with a Brandy Peppercorn Sauce ★

Desserts ~ Choice of 1

- Ice Cream Crepes with Berry Sauce
- Variety of cakes, loaves and squares
- Assorted Cheesecakes
- Tiramisu



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Buffet Option : D

\$49.95 per person +GST + Gratuity

*Dinner buffet includes fresh buns, butter, freshly brewed regular & decaffeinated coffee & selection of teas
Chef's creation of starch & seasonal vegetables when indicated by a ★*

Salads- ~ Choice of 3

- Traditional Caesar Salad
- Tomato & Cucumber Salad ~ **GF / V**
- Spinach Salad with Bacon & Mushrooms ~ **GF**
- Mixed Tuscan Greens with 2 Dressings ~ **GF / V**
- Rotini Pasta Salad ~ **V**
- Mixed Bean Salad ~ **GF / V**
- Fresh Vegetable Salad ~ **GF / V**
- Waldorf Salad ~ **GF / V**
- Greek Salad ~ **GF / V**
- Caprese Salad ~ **GF / V**
- Quinoa Salad ~ **GF / V**
- Crisp Vegetable Platter & Ranch Dressing ~ **GF / V**

Entrée - ~ Choice of 1

- Chef attended Prime Rib of Beef served with Au jus ★
- Veal Scaloppini (*Mushroom, Lemon or Marsala Sauce*) ★

Desserts ~ Choice of 1

- Ice Cream Crepes with Berry Sauce
- Variety of cakes, loaves and squares
- Assorted Cheesecakes
- Tiramisu
- Italian Bavarian Cream Cake (minimum order of 20 people)



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Buffet Enhancements

** Any items chosen to enhance your Buffet are an additional cost per person **

Traditional Lasagna Veal & Pork, Grana Padano Cheese, Mozzarella & Tomato Sauce	\$6.50
Chicken Lasagna Chicken Meatballs, Grana Padano Cheese, Mozzarella & Rosé Sauce	\$7.50
Stracci Duo Veal & Pork with a Tomato Sauce Spinach & Ricotta with a Cream Sauce ~ V	\$7.50
Domestic & Import Cheese Platter with Crackers	\$4.50
Fried Calamari	\$4.50
Arancini Breaded Risotto Croquettes stuffed with Peas & Mozzarella	\$4.00
Penne <u>or</u> Rotini served in a Tomato <u>or</u> Cream Sauce ~ V	\$4.00
Fresh Seasonal Fruit Platter ~ GF / V	\$4.50





Full Service Menu (Plated Meal)

All Full Service Menus are À la Carte and are required to have a minimum of 3 courses

** 1 Entrée selection must be chosen as a Main Course with a minimum of 2 additional courses **

Plated Meals include fresh buns, butter, freshly brewed regular & decaffeinated coffee & selection of teas

Appetizers

Sicilian	\$9.00
Sliced Prosciutto, Genoa Salami, Bocconcini, Mediterranean Olives & Garlic Bruschetta	
Fritto Misto	\$10.00
A trio of fried Calamari, Atlantic Cod & Breaded Shrimp served with Fresh Lemon	
Portobello ~ GF	\$8.00
Grilled Mushroom topped with Arugula & Green Leaf Lettuce finished with Balsamic, Grated Parmigiano & Oven Dried Prosciutto	
Prosciutto & Melon	\$9.00
Cantaloupe wrapped in Prosciutto served on a bed of lettuce	

Salads

Caprese Salad ~ GF / V	\$9.00
Bocconcini, Vine Ripened Tomatoes, Basil & Balsamic Dressing	
Roma Caesar	\$9.00
Romaine Lettuce, Croutons, Dried Prosciutto & Shaved Grana Padano Cheese	
Artisan Green Salad ~ GF / V	\$9.00
Fresh Pear, Walnuts, Goat Cheese & Sherry Vinaigrette	
Spring Mixed Greens ~ GF	\$8.00
Grape Tomatoes, Baby Cucumbers & Balsamic Dressing	
Baby Spinach Salad ~ GF / V	\$9.00
Orange Segments, Sliced Eggs, Mushrooms & Raspberry Vinaigrette	

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Full Service Menu (Plated Meal)

** Pasta or Enhancements cannot be used as a Main Course option. Additional costs may apply**

Pastas

Traditional Roma Lasagna Veal & Pork, Grana Padano Cheese, Mozzarella & Tomato Sauce	\$10.00
Stracci Duo ~ V (Ricotta & Spinach only) 1 Veal & Pork in a Tomato Sauce & 1 Ricotta & Spinach in a Cream Sauce	\$12.00
Penne Arribbiata ~ V Spicy Tomato Sauce & Parmigiano	\$8.00
Gnocchi alla Romano ~ V Potato Pasta, Tomato Sauce & Parmigiano	\$9.00
Tortellini alla Panna ~ V Cheese stuffed Tortellini, Alfredo Sauce & Parmigiano	\$8.50
Risotto Primavera ~ V Arborio Rice, Seasonal Vegetables & Parmigiano	\$8.50

Enhancements

Family Style Salad ~ GF / V Mixed Italian Greens with Oil & Vinegar Dressing	\$3.00
Family Style Calamari Fritti (Platters) Breaded and Fried Calamari served with Lemon Wedges	\$6.00
Family Style Fritto Misto (Platters) A trio of fried Calamari, Atlantic Cod & Breaded Shrimp served with Fresh Lemon	\$9.00



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Full Service Menu (Plated Meal)

Entrées

Select 1 Entrée for Main Course ~ All entrées are presented with seasonal vegetables & appropriate starch

Pan Seared Chicken Breast (<i>Mushroom, Lemon or White Wine Sauce</i>)	\$24.00	Roast Striploin, Merlot Demi Glaze ~ GF	\$35.00
Chicken Fiorentina (Stuffed, Baby Spinach & Provolone)	\$30.00	Prime Rib of Beef, au Jus & Horseradish ~ GF	\$39.00
Chicken Catarina (Stuffed, Bell Peppers & Provolone)	\$30.00	Beef Tenderloin (4oz) & Grilled Chicken (<i>half</i>)	\$40.00
Grilled Salmon Filet topped with Lemon & Dill ~ GF	\$28.00	Beef Tenderloin , Demi Glaze ~ GF	\$40.00
Ribeye Steak, Sautéed Mushrooms ~ GF	\$42.00	Rack of Lamb, Rosemary & Mint Jus ~ GF	\$39.00
Veal Cutlet, Breaded & Garnished with Lemon	\$35.00	Veal Chop topped with Sautéed Mushrooms ~ GF	\$37.00

Choice entrées are available at an additional rate ~ Please consult our Catering Managers for applicable charges and terms



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Full Service Menu (Plated Meal)

Desserts

Traditional Tiramisu ~ Italian Cookies, Mascarpone	\$9.00
Chocolate Mousse ~ White Chocolate & Topped with Berries	\$7.50
Bavarian Cream Cake	\$7.50
Vanilla Ice Cream Crepes ~ Topped with Berries & Chocolate	\$7.50
New York Cheesecake ~ Topped with Triple Berry Sauce	\$8.50
Kahlua Crème Brûlée~ Topped with Berries	\$9.00
Strawberry Shortcake	\$8.00

Enhancement

Seasonal Fresh Fruit Platter ~ **GF** \$5.00

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Beverage & Bar Service

In House Host or Cash Bar

Drink Prices

Premium Spirits, Import & Beers	\$7.50
House Red or White Wine	\$7.75
Soft drinks & Juice	\$2.25
Import Beers	\$7.75

** All highballs contain 1oz of alcohol*

Bar Service

Bar Includes ~ Glassware, Fruit Garnishes, Ice & Straws

Bartending Fee ~ \$28.00 per hour

If your event is the duration of less than 3 hours a minimum bartender charge of 4 hours will apply

Bar Policies

- ❖ *Roma Catering Services Ltd. reserves the right to discontinue Bar service if less than 10% of the guests are remaining*
- ❖ *Bar Closes at 11:00pm with last call at 10:45pm (if more time is required consult our Catering Managers)*
- ❖ *Roma Catering with waive the Bartending fee with Cash or Host Bar revenues greater than **\$400***
- ❖ *If your event is the duration of **less than 3 hours a minimum bartender charge of 4 hour will apply***



Wines

House White Wine

	<i>Bottle</i>
Cavalieri Pinot Grigio	\$37.00
Ciro Bianco	\$39.00
Moscato Di Asti	\$39.00
Tenuta Rosata	\$39.00

Sparkling Wine Service

<i>Mangilli</i> Prosecco	\$39.00/ Bottle
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House Red Wines

	<i>Bottle</i>
Chianti Ruffino	\$32.00
Pasqua Sangiovese	\$7.75 / 6 oz glass \$38.00

offered by the Litre only

Select Red Wines

	<i>Bottle</i>
Terrae Toscana Sangiovese	\$35.00
Terre Appassimento Sangiovese	\$59.00
Zenato Veneto Rosso	\$46.00
Volo Cabernet Sauvignon	\$57.00
Zenato Ripassa	\$59.00
Zenato Amarone	\$85.00



All prices are per person. The Calgary Italian Cultural Centre follow all rules of service set out by the Alberta Gaming & Liquor Commission. Final guarantees are due 10 days prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.

