



# *Fogolar Furlan Club*

*Windsor*

*Your Host Since 1961*

## *Additional Services Offered By The Club*

- Vegetarian Meals*
- Take-Out Meals*
- Off Premise Catering*
- After Dinner Shot Cart*
- Butler Style Champagne Service*
- Butler Style Hors D'oeuvres Service*
- Antipasto Bars*

*Backed by four decades of top quality catering services the Fogolar and its highly skilled service staff will ensure that every detail is looked after.*

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*Our club can adapt for any occasion from weddings and banquets to business conferences and trade shows to group sports and picnics. For your next special occasion trust the details to the hard working men and women of the Fogolar Furlan Windsor and your guests will be glad you did.*

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*Contact us at 519-966-2230 or [info@fogolar.com](mailto:info@fogolar.com) to help you with any decisions on your next special occasion.*



# General Information

## Deposits

To secure any date, a \$500.00 deposit will be required. Please note, if you are booking the Main Hall a deposit of \$1000.00 is required. After the initial deposit, a minimum of 30 percent payment of the anticipated bill is required as a second deposit approximately two months prior to the event or once the meal has been selected. A third deposit of 60 percent is required two weeks prior to the function. All deposits are non refundable in the event of any cancellation. All deposits are credited to your account, following the function.

## Confirmation Of Final Details

All contract information must be completed *two weeks* prior to the event. The following information will be required at this time:

- \* *Menu*
- \* *Special Meals (vegetarians, vegans, gluten free, etc.)*
- \* *Number of guests attending (including children ages 4-12 years & children under 3 years)*
- \* *Number of guests seated at the head table and set up of the head table*
- \* *The time guests are to arrive*
- \* *The time dinner will be served*
- \* *The colour of all linens for both tablecloths and napkins which are included. Skirting is also included for the head table, receiving tables, cake and dessert tables.*
- \* *Bar arrangements*
- \* *Hall layout*

All deliveries must be reported to the office during business hours. All alcohol should be delivered a minimum of 24 hours prior to the event to ensure proper chilling. Access to the room by subcontractors (decorators, etc.) hired by the Bride & Groom will be after 9:00am unless special arrangements have been made with management. All damages incurred by subcontractors will be charged to the customer. Nothing can be hung from walls or ceiling without prior written consent from management. All decorations must be removed immediately following the event.

## Billing

A rate of 2% per month or 24% per annum will be charged on all overdue accounts. The Fogolar does not charge gratuity for any event, it will continue to be voluntary. You may indicate how you wish it to be distributed between the staff departments.

**ALL PARTIES ARE BILLED ON THE NUMBER OF GUESTS CONFIRMED PLUS  
ANY ADDITIONAL MEALS**

**ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**



*We Thank You For Considering The Fogolar Furlan Club*



## Hall Charges for Wedding Receptions

\* All Hall Rental Charges include white skirting, any colour tablecloths, staging, 1 microphone & podium \*

### Canada OR Friuli Hall

OVER 299 PEOPLE - NO CHARGE  
250 TO 299 PEOPLE - \$ 295.00  
170 TO 250 PEOPLE - \$ 350.00

**\*recommended max capacity 300\***  
**\*\*170 PERSON MINIMUM\*\***

### Dante Costa Hall

OVER 100 PEOPLE - \$ 100.00  
80 TO 99 PEOPLE - \$ 150.00  
50 TO 79 PEOPLE - \$ 200.00

**\*recommended max capacity 120\***  
**\*\*50 PERSON MINIMUM\*\***

### Windsor Hall

OVER 150 PEOPLE- \$695.00  
121 TO 149 PEOPLE- \$795.00  
UNDER 120 PEOPLE- \$895.00

**\*recommended max capacity 200\***  
**\*\*100 PERSON MINIMUM\*\***

### Windsor North Hall

OVER 60 PEOPLE- \$395.00  
40 TO 59 PEOPLE- \$495.00  
UNDER 39 PEOPLE- \$595.00

**\*recommended max capacity 80\***  
**\*\*30 PERSON MINIMUM\*\***

### Main Hall – Both Sides

OVER 599 PEOPLE - NO CHARGE  
500 TO 599 PEOPLE - \$ 425.00  
400 TO 499 PEOPLE - \$ 550.00  
300 TO 399 PEOPLE - \$ 625.00

**\*recommended max capacity 700\***  
**\*\*300 PERSON MINIMUM\*\***

### Udine Hall

OVER 150 PEOPLE - \$ 175.00  
100 TO 149 PEOPLE - \$ 225.00  
75 TO 99 PEOPLE - \$ 275.00

**\*recommended max capacity 180\***  
**\*\*75 PERSON MINIMUM\*\***

### Windsor South Hall

OVER 80 PEOPLE- \$395.00  
50 TO 79 PEOPLE- \$495.00  
UNDER 49 PEOPLE- \$595.00

**\*recommended max capacity 120\***  
**\*\*40 PERSON MINIMUM\*\***

### Gazebo & Patio

\$325.00  
**\*\*50 PERSON MINIMUM\*\***

Gazebo & Patio rental includes  
tables, chairs, linens & skirting  
\* no microphone available \*

**\*\* FOR EVERY PERSON LESS THAN THE MINIMUM, A \$30.00 PER PERSON CHARGE  
WILL BE APPLIED, OVER AND ABOVE THE MAXIMUM HALL RENTAL \*\***

Prices are subject to change without notice.

Prices are subject to the applicable HST.

Licensed Patio is included in Windsor Hall & Canada Hall.



# Bar Service Options

## CASH BAR

Guests to purchase their own drinks

**\*\* If your party has less than 75 guests there will be an additional bar fee of \$100.00 \*\***

## CONSUMPTION BAR

Fogolar will supply all liquor, mixes, bartender, etc. Customer will be charged for the guests`total bar consumption on their invoices at the prevailing drink prices

**\*\* If your party has less than 75 guests there will be an additional bar fee of \$100.00 \*\***

## SERVICE BAR

**\$9.75 per person**

Customer is to bring in all licensed spirits with Special Occasion Permit, including all of the receipts from the LCBO and Beer Store

This service includes: Bartenders, Busboys, Glasses, Stir Sticks, Stemmed Wine Glasses, Ice, Hall Preparation, Hall Clean Up & Supervision. All soft drinks, Drink mixes, Lemons, Limes, Etc.

**With permission from the Fogolar Furlan Club, if you choose to have the bar open until 2 AM, a \$350 fee will apply.**

**Please note this must be specified on your Special Occasion Permit.**

**\*\* No Charge for Wine Corkage with Service Bar \*\***

## CHAMPAGNE SERVICE or AFTER DINNER SHOT CART

There is no charge for champagne or after dinner shot cart service, butler style or stationary service, with a consumption or service bar.

If you add cut strawberries, there is an additional cost of \$0.50 per person.

The customer must obtain a "SPECIAL OCCASION PERMIT" and purchase the relevant licensed spirits from any L.C.B.O location

**BY LAW, THE FOGOLAR IS OBLIGATED TO SUPPLY A BARTENDER IF ANY ALCOHOL IS INVOLVED.**

**\*\* Prices are subject to change without notice & Prices are subject to HST \*\***



## Antipasti

### Antipasto Verde

crisp celery sticks, carrot sticks, green & black olives

### Bruschetta:

fresh garden tomatoes, olive oil and spices

### Antipasto Italiano:

salami, capicollo, slice of friulano cheese, carrot stick, celery stick, green and black olives

### Fogolar Primavera

carrot sticks, celery sticks, green and black olives and

*your choice of any 4 of the following:*

prosciutto with melon, slice of friulano cheese, tomato with bocconcino, artichoke heart, grilled eggplant, grilled zucchini, roasted red peppers or devilled egg

### Antipasto Di Mare:

a mixture of shrimp, squid, calamari and crab marinated in oil, lemon and spices

### Crab Supreme:

a crab salad done in a marinade of olive oil and spices

### Shrimp Cocktail:

consisting of 5 jumbo shrimp served in a champagne glass with seafood cocktail sauce

## Soups

Chicken Soup with Pastina

Straciatella Soup (Egg Drop Soup)

Minestrone Soup

Cream of Leek

Cream of Broccoli

Chicken Soup with Tortellini

Cream of Butternut Squash

Fogolar Seafood Chowder



## Salad

### Tossed Salad

fresh lettuce with carrot shreadings in an oil and vinegar dressing

### Radicchio & Romaine Salad

a mixture of radicchio and romaine lettuce in an oil and vinegar dressing

### Caesar Salad (extra \$1 per person)

romaine lettuce with creamy caesar dressing tossed with croutons and parmigiano cheese

### Fogolar Cucumber Salad (extra \$2 per person)

Individually wrapped salad with a cucumber slice with romaine lettuce and baby spinach, dressed in a balsamic viniagrette

**Also available:** Italian, Raspberry Vinaigrette, Blue Cheese & French salad dressings.

**Also available:** individually served salads in bread bowls OR salad can be served to each table in a large bread bowl (\$3.00 each bowl)

## Risotto

### Risotto Verde

rice with spinach

### Risotto with Meat Sauce

rice with meat sauce

### Risotto Mare Monte

a mixture of fresh sea scallops, baby shrimp and mushrooms



## Regular Pasta

Penne  
Fusili  
Gemelli

Farfalle (Bow Ties)  
Fettucini  
Linguini

Rigatoni  
Spaghetti

## Specialty Pasta

Gnocchi

Orrechietti

Stuffed Pasta Shells

Meat filled Tortellini

Cheese filled Tortellini

Lasagna

Meat filled Ravioli

Cheese filled Ravioli

Tagliatelle

Cannelloni (meat or ricotta cheese or ricotta cheese with spinach or seafood)

*Any of the above pastas can be complimented with any of our delicious sauces:*

*Meat*

*Tomato & Basil*

*Blush*

*Vodka Blush*

*3 Cheeses*

*Alfredo*

*Aglio & Olio*

*Pesto*

*Mare Monte (mushrooms & shrimp)*

*Wild Mushroom Sauce*

*Furlan Sauce – Pancetta, Mushroom & Blush Sauce*

## *Beef Entrees*

### **Roast Beef with Gravy**

(tender roast beef, slow roasted and topped with a light gravy)

### **Beef Tenderloin Strips and Peppers**

(beef tenderloin strips au jus sautéed with a medley of peppers)

### **Stuffed Beef Tenderloin**

(beef tenderloin stuffed with rapini and roasted red peppers topped with a gorgonzola sauce)

### **Chateaubriand**

(center cut beef tenderloin topped with peppercorn sauce)

### **Prime Rib Au Jus**

(center cut of prime rib with the bone removed served in its own juices)





# *Chicken Entrees*

## **Roast Chicken**

(golden brown roasted assorted chicken pieces)

## **Breaded Chicken Breast**

(fried and breaded boneless skinless chicken breast fillet)

## **Chicken Cordon Bleu**

(breaded and baked chicken breast fillet stuffed with mozzarella cheese and ham)

## **Chicken Parmigiana**

(breaded chicken breast topped with mozzarella cheese and tomato sauce)

## **Lemon Chicken**

(boneless skinless chicken breast in a lemon and herb sauce)

## **Chicken Florentine**

(boneless skinless chicken breast stuffed or topped with friulano cheese and spinach)

## **Chicken Francesca**

(baked boneless skinless chicken breast in a seasoned egg white batter)

## **Chicken Triestina**

(baked boneless skinless chicken breast topped in a creamy mushroom sauce)

## **Cornish Game Hen**

(small mini fowl roasted to perfection)

## **Stuffed Chicken**

(deboned chicken stuffed with ground beef, pork and veal)

## **Chicken Saltimbocca**

(rolled or open face chicken breast with fontina cheese and prosciutto in a white sauce)

## **Chicken Fogolar**

(boneless skinless chicken breast topped with asparagus, fontina cheese and bur blanc sauce)

## **Chicken Romano**

(boneless skinless chicken breast topped with thinly sliced eggplant, mozzarella cheese and blush sauce)

## **Chicken Supreme**

(skinless chicken breast stuffed with gouda cheese and wrapped with pancetta)



## *Veal Entrees*

### **Breaded Veal Cutlets**

(thinly sliced veal lightly breaded in egg wash)

### **Veal Roast with Gravy**

(tender veal roast sliced thin and served au jus)

### **Veal Parmigiana**

(breaded veal cutlet topped with mozzarella cheese and tomato sauce)

### **Veal Scallopini**

(thinly sliced veal sautéed with mushrooms and white wine)

### **Veal Marsala**

(veal medallions topped with marsala sauce)

### **Veal Birds**

(thinly sliced veal stuffed with seasoned pork and veal)

### **Veal Saltimbocca**

(veal cutlets topped with prosciutto and fontina cheese)

### **Veal Francesca**

(lightly breaded veal cutlets, fried and backed)

### **Veal Involtini**

(stuffed veal with spinach and fontina cheese with a light gravy sauce)

## *Pork Entrees*

### **Stuffed Pork Tenderloin**

(sausage stuffed tenderloin topped with peppercorn sauce or brandy sauce)

### **Pork Tenderloin**

(seared pork tenderloin topped with peppercorn sauce or brandy sauce)

### **Pork Schnitzel**

(lightly breaded pork cutlets)

### **Italian Sausages**

(roasted) OR

(stewed sausages with mushrooms with sweet peppers)



## *Fish Entrees*

**Broiled Orange Roughy in butter and white wine sauce**

**Broiled Salmon topped with a lemon dill butter sauce OR pesto sauce**

**Broiled Basa topped with a lemon dill butter sauce**

**Prosciutto Wrapped Basa**

**Butterflied Shrimp marinated in lemon and garlic**

**Fried Seafood**

(medley of fried breaded shrimp, scallops and squid)

**Stuffed Sole**

(fillet of sole stuffed with a seafood medley broiled and topped with a butter sauce)

**Calamari Fritti**

(lightly battered fried calamari rings)

**Potato Encrusted Sea Bass**

(6 oz sea bass steak encrusted with redskin potatoes)

**Broiled Seafood Platter**

(medley of shrimp, scallops and calamari in a white wine garlic sauce)

## *Regular Vegetable Choices*

Asparagus	Broccoli Florettes	Pepper Medley	Mixed Vegetables
Roasted Potatoes	Baby Redskin Potatoes	Roasted Sweet Potatoes	
Whole Mushrooms	Sliced Mushrooms	Baby Carrots	
Green Beans in Butter & Garlic		Green Beans Almondine	
Green Beans in Tomato Sauce		Green Bean & Baby Carrot Medley	



## *Premium Vegetable Choices*

Thieves Bags

Parisienne Potatoes

Potato Rosettes

Rapini

Wild Mushroom Medley

Red Pepper with Fennel insert

Roasted Beets

Ratatouille



## Antipasto Bar Selections

### OPTION #1

Choose any of the 5 following for \$9.95 per person + taxes  
**\*\* 1 hour of service \*\* Butler Service or Stationary Service**  
**When paired with a Buffet, Country Style or Individually Served Meal**  
**\* for cocktail receptions ONLY price is \$16.95 per person + taxes \***

Breaded Mozzarella Sticks	Breaded Zucchini Sticks
Veggies & Dip	Polenta Bruschetta
Breaded Mushroom Caps	Pesto Triangles
Spiced Mini Meat Balls	Mini Quiche
Stuffed Cucumbers	¼ Italian Sausages
Devilled Eggs	Bruschetta
Mixed Fresh Vegetables & Ranch Dressing	Assorted Cold Cuts
Assorted Cheeses (Cheddar & Marble)	Tomato & Bocconcini
Spring Rolls	Roasted Red Peppers
Artichoke Hearts	Stuffed Cherry Tomatoes
Mini Pizza Squares	Assorted Crostini

### OPTION #2

**Appetizer Shots \$1.25 each (served in shot glasses)**

Caprese Skewer	Feta & Olive	Shrimp Cocktail	Prosciutto & Melon
Prosciutto & Asparagus	Meat & Cheese Skewer		

### OPTIONAL ITEMS

<b>Prosciutto &amp; Melon</b> \$4.95 per person	<b>Oysters</b> Market Price	<b>Crab Legs (lbs)</b> Market Price
<b>Chicken/Beef Skewers</b> \$3.95 each	<b>Shrimp Skewers</b> \$5.95 per person	<b>Grilled Polenta With Cheese</b> \$1.50 per person
<b>Breaded Calamari</b> \$5.95 per person	<b>Calamari a la Griglia</b> In a balsamic dressing \$6.95 per person	<b>Shrimp Cocktail</b> \$6.95 per person
<b>Frittura Mista</b> Breaded scallops, breaded squid, breaded shrimp \$7.95 per person		<b>Mussels</b> \$3.95 per person
<b>Antipasto di Mare</b> Olive Oil, Calamari, Crab, Giardinera, Herbs & Spices \$7.95 per person		<b>Bacon wrapped scallops</b> \$5.95 per person



**Premium Cold Cuts**

Prosciutto, Porchetta, Pancetta

\$5.95 per person

**Bacon Wrapped Tenderloin**

\$5.95 per person

**Prosciutto Wrapped Asparagus**

\$3.50 per person

**Premium Cheeses**

Asiago, Parmigiano, Friulano

\$5.95 per person

**Stuffed Mushroom Caps**

\$2.50 per person

**Bruschetta**

\$2.95 per person

**Stuffed Artichoke Hearts**

\$3.00 per person

**Arancini**

\$1.50 each



## *Party Platters (feed 20-25 people)*

### *Shrimp Cocktail (100 shrimp – 21/25 size)*

\$119.95

### *Antipasto Di Mare (8 pounds)*

\$159.95

### *Antipasto Primavera*

Roasted Red Pepper, Grilled Eggplant, Artichoke Heart, Grilled Zucchini

\$99.95

### *Assorted Olives*

Black Olives, Green Olives, Pimento Stuffed Olives, Garlic Stuffed Olives

\$78.00

### *Prosciutto with Breadsticks (100 pieces)*

\$129.95

### *Fresh Garden Vegetables with Ranch Dressing*

\$55.95

### *Tomato & Bocconcini*

\$49.95

### *Assorted Cold Cuts*

Salami, Capicola & Mortadella

\$63.95

### *Assorted Premium Cold Cuts*

Prosciutto, Porchetta, Black Forest Ham

\$89.95

### *Assorted Cheeses with Crackers*

Friulano, Cheddar, Marble

\$65.95

### *Assorted Premium Cheeses with Crackers*

Asiago, Fontina, Parmigiano

\$99.95

### *Assorted Fruit Platters*

\$58.00

**1 Dozen Panini \$3.50/dozen**

Prices are subject to change without notice \* All above subject to HST



## *Country Style Menu Options*

### *House Special*

Antipasto Italiano  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken OR Roast Beef OR Italian Sausage  
Roasted Potatoes  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$26.75**

### *Banquet Special*

Antipasto Italiano  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$36.95**

### *Fogolar Special*

Antipasto Italiano  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Breaded Chicken Breast  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$43.25**





### *Kitchen Favourite*

Antipasto Italiano OR Bruschetta  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Chicken Francesca OR Lemon Chicken  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$43.95**

### *Club's Pride*

Antipasto Italiano OR Bruschetta  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Veal Parmigiana OR Veal Marsala  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$44.95**

### *Italian Extravaganza*

Antipasto Italiano OR Bruschetta  
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Romaine & Radicchio Salad with House Dressing  
Chicken Triestina OR Chicken Saltimbocca OR Chicken Fogolar  
Parisienne Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Whole Mushrooms  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
**\$46.95**



# Buffet Menu Suggestions

## Option #1 \$12.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)  
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup  
Tossed Salad with House Dressing  
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

## Option #2 \$17.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)  
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup  
Tossed Salad with House Dressing  
Assorted Wraps (2 per person)  
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

## Option #3 \$20.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)  
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup  
Tossed Salad with House Dressing  
Roast Chicken OR Roast Beef OR Italian Sausage OR Stir Fry  
Roasted Potatoes  
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

## Option #4 \$23.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)  
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup  
Tossed Salad with House Dressing  
Roast Chicken OR Roast Beef OR Italian Sausage OR Stir Fry  
Roasted Potatoes AND choice of second vegetable  
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

## Option #5 \$26.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)  
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Roast Beef OR Italian Sausage OR Stir Fry  
Choice of second vegetable  
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

**\*\* Paper Napkins are included with the Buffet Menu. If you choose to add Linen Napkins, the cost is \$0.50 each Napkin, any colour.**

**\*\* If you choose to add Assorted Pastry, the cost is \$1.75 per piece.**

**\* All prices subject to HST & All prices subject to change without notice \***



## DESSERT & FRUIT MENU

### Pastries & Dessert Squares \$1.75 each

*Canoli (Lemon, Cream or Ricotta), Cream Puffs, Carrot Cake, Date Squares,  
Nanaimo Bars or Brownies*

### Fogolar Tiramisu

*Served in individual champagne glasses \$6.75 per person*

**OR**

*Sliced and served to each guest \$4.75 per person*

### Tartufo

*\$3.75 per person*

### New York Style Cheese Cake

*Cherry or Strawberry topping*

*\$5.25 per person*

### Ice Cream Crepe

*\$3.00 per person*

### Ice Cream and Sorbet \$1.75 per person

*Vanilla Ice Cream with assorted toppings:*

*chocolate, strawberry or carmel*

*Assorted Sorbet:*

*raspberry, orange or rainbow*

*\* ice cream or sorbet served in a white or dark chocolate cup \$2.50 per person \**

### ***Full Fruit Platters Per Table & Service is \$3.25 per person***

***OR***

### ***Assorted Fruit Trays - \$58.00 each***

**Our Fruit Trays & Platters include a mixture of the following:  
red and green grapes, pineapple, kiwi, plums, tangerines, strawberries, cantaloupe,  
honeydew & watermelon (all fruit is seasonal depending on time of year)**

All above is subject to applicable taxes



## Midnight Snack Tables

### **32 piece King Size Pizza**

Choice of Three Toppings

\$40.00 each

### **Roast Pig (Porchetta)**

Minimum Order of 35 lbs

\$8.99 per pound

### **Perogies**

Served with onions and sour cream

\$4.95 per person

### **Slider Station**

Mini Hamburgers with condiments on the side

\$1.95 per slider

### **Poutine Station**

Fresh Fries with cheese curds and gravy

\$5.95 per person

### **Hot Dog Station**

Ballpark Franks with chili, onions, cheese, hot peppers, condiments on the side

\$4.95 per person

### **Grilled Cheese Station**

\$3.95 per person

### **Assorted Sub Sandwiches**

\$2.95 per person

### **Crepe & Ice Cream Station**

\$3.50 per person

### **Seafood Bar**

Market Price

All prices are subject to HST & All prices are subject to change without notice



# *Fogolar Stone Baked Pizza*

## **Quattro Stagioni**

(tomato sauce, cheese, prosciutto, artichokes, mushrooms, olives)

## **Margherita**

(tomato sauce, cheese, basil)

## **Tutto Carne**

(tomato sauce, cheese, pepperoni, ham, bacon, sausage)

## **Pizza Picante**

(tomato sauce, cheese, mixed hot peppers, sausage)

## **La Classica**

(tomato sauce, cheese, pepperoni)

## **Alla Bruschetta**

(tomato sauce, cheese, marinated fresh tomatoes)

## **Alla Peperonata**

(tomato sauce, cheese, peppers, zucchini, eggplant, potatoes, garlic)

## **Mediterranean**

(tomato sauce, cheese, spinach, bacon, black olives)

## **Quattro Formaggi**

(tomato sauce, mozzarella, friulano cheese, bocconcini, parmesan)

## **Al Fogolar**

(friulano cheese, bocconcini, bruschetta, pancetta)

## SOCAN & RE-SOUND LICENSE FEES

Under Canadian Law, license fees must be collected for live and/or recorded music during events. These fees must be charged and remitted to SOCAN and RE-SOUND. All applicable fees are as follows and will be added to your invoice:

<i><b>HALL</b></i>	<i><b>WITH DANCING</b></i>	<i><b>WITHOUT DANCING</b></i>
MAIN HALL	SOCAN \$187.55 + RE-SOUND \$78.66 = \$266.21	SOCAN \$93.78 + RE-SOUND \$39.33 = \$133.11
CANADA HALL	SOCAN \$132.39 + RE-SOUND \$55.52 = \$187.91	SOCAN \$66.19 + RE-SOUND \$27.76 = \$93.95
FRIULI HALL	SOCAN \$132.39 + RE-SOUND \$55.52 = \$187.91	SOCAN \$66.19 + RE-SOUND \$27.76 = \$93.95
DANTE COSTA HALL	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
WINDSOR HALL	SOCAN \$132.39 + RE-SOUND \$55.52 = \$187.91	SOCAN \$66.19 + RE-SOUND \$27.76 = \$93.95
WINDSOR SOUTH HALL	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
WINDSOR NORTH HALL	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
UDINE HALL	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
MEMBER'S BAR	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
PAVILLION	SOCAN \$63.49 + RE-SOUND \$26.63 = \$90.12	SOCAN \$31.72 + RE-SOUND \$13.30 = \$45.02
GAZEBO/PATIO	SOCAN \$44.13 + RE-SOUND \$18.51 = \$62.64	SOCAN \$22.06 + RE-SOUND \$9.25 = \$31.31

If you have any questions or concerns with respect to this tax, please call  
SOCAN directly 1-800-557-6226 / RE-SOUND directly 1-877-309-5770