

Custom Menu Options

We welcome your suggestions and preferences.
We would be happy to customize your menu from the items noted below.

Antipasto Verde

(cherry tomatoes, olives, pickled vegetables)

Bruschetta

(fresh house seasoned diced tomatoes, garlic & oil on toasted rustic bread)

Antipasto Italiano

(salami, capicollo, Friulano cheese, celery, carrots, olives)

Antipasto Fogolar

(prosciutto, breadsticks, salami, Friulano cheese, pickled vegetables, olives)

Antipasto Primavera

(cherry tomatoes, boconccini cheese, artichokes, grilled eggplant, grilled zucchini, pickled vegetables)

Antipasto Di Mare

(shrimp, crab, calamari & squid marinated in lemon juice & oil)

Shrimp & Crab Cocktail

(crab salad with 4 jumbo shrimp)

Soups

Chicken Pastina Soup

(chicken broth with miniature noodles)

Italian Wedding Soup with Meatballs

(chicken broth with pastina & meatballs)

Stracciatella Soup

(chicken broth with egg)

Minestrone Soup

(tomato broth with vegetables & noodles)

Cream of Broccoli Soup

Tortellini Chicken Soup

Roasted Red Pepper Soup

Salads

Garden Salad

(mixed greens with shreadings of carrot)

Romaine & Radicchio Salad

Dressings available
house oil & vinegar, oil & balsamic vinegar,
raspberry vinaigrette

Caesar Salad

with bacon bits & croutons

Spring Mix Salad

with dried cranberries & shavings
of parmigiana cheese

Note: Salad can be served in a
large bread bowl, serves 10, \$3/bowl

FOGOLAR FURLAN CLUB

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Pasta

**Penne
Rigatoni
Gemelli
Spaghetti
Fettucine
Cheese Ravioli
Cheese Tortellini
Gnocchi**

**Pasta Sauces: Meat, Tomato Basil, Blush,
Furlan (pancetta, mushrooms & blush),
Alfredo**

Risotto

**Verde (spinach)
Mushroom
Butternut Squash
Asparagus
Seafood (shrimp, scallops)
Meat Sauce**

Vegetables

Group #1

Roasted White Potatoes
Mushrooms, whole or sliced
Green Beans with butter & garlic
Green Beans with tomato sauce
Peas
Baby Carrots
Green Beans & Baby Carrots Medley
Corn Niblets

Group #2

Red Skin Roasted Potatoes
Green Beans Almondine
Mashed Potatoes
Roasted Sweet Potatoes
Peas & Mushrooms
Teriyaki Stir Fry Vegetables

Group #3

Parisienne Potatoes
California Mixed Vegetables
(broccoli/ cauliflower/ carrots)
Asparagus Bundle
Grilled Vegetables
Wild Mushroom Medley
Rapini
Baked Potato
Red Peppers & Fennel

Mains

Group #1

Roasted Chicken
Roast Beef with Gravy
Breaded Pork Cutlets
Italian Sausages with Peppers
Pork Tenderloin with Gravy
Roasted Veal with Gravy
White Fish Filet (Basa)

Group #2

Breaded Chicken Breast
Chicken Parmigiana
Chicken Triestina
Lemon Chicken
Chicken Marsala
Veal Parmigiana
Veal Birds with Gravy
Breaded Veal Cutlets
Broiled Salmon Filet
Stuffed Sole
Turkey Breast with Gravy

Group #3

Chicken Cordon Bleu
Chicken Florentine
Chicken Francese
Chicken Supreme
Chicken Saltimbocca
Chicken Fogolar
Chicken Romano
Veal Saltimbocca
Veal Francese
Veal Marsala

Group #4

Stuffed Beef Tenderloin
Beef Tenderloin & Peppers
Stuffed Pork Tenderloin
Chateau Briand
Broiled Orange Roughy
Calamari
Seafood Medley
(fried or sauteed)
Veal Scaloppine
Prime Rib (market price)

Carving Station

We do offer a carving station service for roast beef, turkey breast, pork tenderloin or prime rib. This is offered separately from your existing menu as an additional cost per person, plus tax, as follows:

Roast Beef with au jus, horseradish and AI sauce \$ 7.50

Pork Tenderloin with gravy \$ 7.50

Roasted Turkey Breast with cranberry sauce or gravy \$ 8.00

Prime Rib with au jus & horseradish (market price, please consult your event representative) \$TBD