



White Glove

FOGOLAR FURLAN CLUB

1800 North Service Rd.
Windsor, Ontario, N8W 1Y3
519.966.2230
info@fogolar.com

Our elegantly uniformed, white gloved servers present all meals on silver platters (country or family style) to each guest table. Guests then pass platters around the table and serve themselves. The antipasto course for all guests is served individually.

Replenish for all courses except antipasto & dessert are available when requested from your server. All courses for the wedding party head table are served individually. We welcome your suggestions and preferences. We would be happy to customize your selections.

The Windsor

Antipasto Verde
Penne or Rigatoni
(meat or tomato basil sauce)
Garden Salad
(house oil/vinegar dressing)
Roasted Chicken
Roasted Potatoes
Rolls, butter
Coffee, tea
Assorted Pastries

\$31.95 per person plus tax

The Fogolar

Antipasto Italiano
OR Bruschetta Penne or Rigatoni
(meat or tomato basil sauce)
Garden Salad
(house oil/vinegar dressing)
Roasted Chicken
Roasted Potatoes
Roast Beef with Gravy
OR Pork Tenderloin with Gravy Green
Beans
Rolls, butter
Coffee, tea
Assorted Pastries

\$41.95 per person plus tax

Club Select

Antipasto Fogolar
Penne or Rigatoni
(meat or tomato basil sauce)
Romaine & Radicchio Salad
(house oil/vinegar dressing)
Chicken Breast Dish
(Lemon, Triestina, Marsala)
Roasted White or Red Skin Potatoes
Roast Beef with Gravy
OR Pork Tenderloin
with Gravy Green Beans
Rolls, butter
Coffee, tea
Assorted Pastries

\$46.95 per person plus tax

Beef & Reef

Shrimp & Crab Cocktail
OR Antipasto Di Mare
Cheese Ravioli with Blush Sauce
OR Risotto with Asparagus or Squash
Spring Mix Salad with Cranberries &
Shavings of Parmigiana Cheese Chateau
Briand with Mushrooms
(beef tenderloin roast in a red wine
reduction sauce, medium)
Parisienne Potatoes OR Baked Potato
Frittura Mista
(fried medley of shrimp, scallops
& calamari)
Baby Carrots & Green Beans Medley
Rolls, butter
Coffee, tea

Ice Cream Chocolate Pear with Berry
Sauce

\$68.95 per person plus tax

Club Pride

Antipasto Fogolar
Penne or Rigatoni
(meat or tomato basil sauce)
Romaine & Radicchio Salad Chicken
Breast Dish
(Francesca, Parmigiana,
Cordon Bleu or Florentine)
Roasted White or Red Skin Potatoes
Roast Beef with Gravy OR
Pork Tenderloin with Gravy
Green Beans Almondine
Rolls, butter
Coffee, tea
Tiramisu OR Tartufo

\$48.95 per person plus tax

Chefs Table

Antipasto Primavera
Penne or Rigatoni
(meat or tomato basil sauce)
OR Risotto (mushrooms or spinach)
Spring Mix or Caesar Salad
Chicken Breast Dish
(Lemon, Triestina or Marsala)
Parisienne Potatoes
Beef Tenderloin with Green Peppers
Green Beans Almondine
Rolls, butter
Coffee, tea
Ice Cream Crepe with
Strawberry Sauce

\$52.95 per person plus tax

Elegant Extravagance

Antipasto Primavera
Penne with Furlan Sauce
(pancetta, mushrooms, blush sauce)
OR Gemelli with blush sauce
Romaine & Radicchio OR Caesar Salad
Chicken Breast Dish
(Saltimbocca, Romano or Supreme)
Parisienne Potatoes
Stuffed Beef Tenderloin
Green Beans Almondine
Rolls, butter
Coffee, tea
Ice Cream Crepe with Strawberry Sauce

\$58.95 per person plus tax

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Plated Service Selections

The Fogolar Furlan Club offers the ultimate service experience - an individually plated menu. Our elegantly uniformed, white gloved servers present the pasta & salad courses on silver platters to each guest table. Replenish for pasta and salad courses are available when requested from your server. All other courses are served individually (not replenished). Includes a premium place setting service including charger plates, water goblets, large wine glasses & European style silverware placement.

FOR A MAXIMUM OF 200 GUESTS.

We welcome your suggestions and preferences. We would be happy to customize your selections.

White Glove Plated #1

Antipasto Fogolar Penne or Rigatoni (meat or tomato basil sauce)	Roast Beef with Gravy OR Pork Tenderloin with Gravy
Romaine & Radicchio Salad Chicken Breast Dish (Francesca, Parmigiana, Cordon Bleu or Florentine)	Green Beans Almondine Rolls, butter Coffee, tea
Roasted White or Red Skin Potatoes	Tiramisu OR Tartufo

\$48.95 per person plus tax

White Glove Plated #2

Antipasto Primavera Platter - Penne with Furlan Sauce (pancetta, mushrooms, blush sauce)	Parisienne Potatoes Stuffed Beef Tenderloin Green Beans Almondine
Bowl - Romaine & Radicchio OR Caesar Salad Plated - Chicken Breast Dish (Saltimbocca, Romano or Supreme)	Rolls, butter Ice Cream Crepe with Strawberry Sauce

\$76.95 per person plus tax

White Glove Plated #3

Shrimp & Crab Cocktail OR Antipasto Di Mare Platter - Cheese Ravioli with Blush Sauce OR Risotto with Asparagus or Squash	Parisienne Potatoes OR Baked Potato & Baby Carrots & Green Beans Medley Platter - Frittura Mista
Bowl - Spring Mix Salad with Cranberries & Shavings of Parmigiana Cheese Plated - Chateau Briand with Mushrooms	(fried medley of shrimp, scallops & calamari) Rolls, butter, Coffee, tea
(beef tenderloin roast in a red wine reduction sauce, medium)	Ice Cream Chocolate Pear with Berry Sauce

\$89.95 per person plus tax