

Rialto Cafe

Rehearsal Dinners

Plated 4 Course Dinner Package \$52++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes room rental, appetizers, dinner and 2 drinks per person

Consult your Event Manager for package without drink tickets

Price does not include 8.1% sales tax or 20% service charge, some restrictions apply

APPETIZER, one per table of 8

Sampler Platter - Seared Ahi Tuna, Cashew Prawns, Tempura Fried Calamari, Bruschetta Relish, assorted condiments and toasted focaccia croutons

CUSTOMIZE YOUR 3-COURSE MENU

FIRST COURSE

House Greens fresh mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

Classic Caesar chopped romaine hearts, basil, house baked garlic croutons and shaved romano

SECOND COURSE (select 4)

Tender Half Chicken crisp and tender house roasted half chicken served over a savory, crisp herb waffle, with cidered chicken gravy and chefs fresh vegetable of the day

Chicken Piccata seared chicken tossed with artichoke hearts, capers, grape tomatoes, and linguini in a lemon butter sauce

Tuscan Country Casserole filled with a bounty of roast chicken, italian fennel sausage, shrimp and clams in a hearty tomato broth, topped with a light and flaky puff pastry crust

Grilled Pork Loin tender, juicy center cut pork medallions over gorgonzola cannelloni with a cipollini, crimini mushroom and tomato ragu

Italian Penne spicy Italian sausage, roast peppers, fresh basil and romano cheese in a creamy sun dried tomato pesto sauce

Gorgonzola Cannelloni fresh gorgonzola whipped potato filled pasta topped with zucchini squash ribbons and chopped hazelnuts, in a hearty cream and tomato sauce

Top Sirloin grilled to perfection, with ancho demi sauce, whipped potatoes and crisp onion straws

Seared Salmon (add \$3pp) with wheatberry rice pilaf, seared baby spinach and cranberry brown butter

Petit Filet Mignon (add \$3pp) center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce

DESSERT (select one)

Praline pound cake with warm chocolate syrup

Apple Pie Purse with caramel sauce

Chocolate Mousse with biscotti and vanilla espresso beans

Trio of All 3 Desserts (add \$5pp)

BEVERAGES

2 drink tickets per person (beer, wine and premium cocktails, soda or iced tea)

