

DINNER MENU



MICHELANGELO

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



SIT DOWN DINNER

All Dinner Entrées Include a Choice of Salad or Soup, Seasonal Vegetables, Oven Roasted Potatoes and Dessert Freshly Brewed Coffee (Regular and Decaffeinated) and a Selection of Fine Teas

SALAD OR SOUP - Choice of One

Stracciatella Soup, Roasted Red Pepper Soup, Butternut Squash Soup, Cream of Leek, Cream of Asparagus, Cream of Broccoli with Cheddar Cheese Soup, Caesar Salad, Pasta Salad, Fresh Mixed Greens Salad or Greek Salad

MAIN ENTREE - Choice of One

CHICKEN ENTREES

Chicken Wellington

A boneless 6oz breast of chicken accompanied by a ragout of wild mushrooms wrapped and baked in a light pastry shell drizzled with a mushroom gravy.

Chicken Cordon Bleu Michelangelo

A new twist on an old favorite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce.

Chicken Cordon Bleu Traditional

Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced.

Chicken Florentine

Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection.

Chicken Kiev

Rice and spinach are combined then rolled into a boneless chicken breast and baked in a light lemon and white wine sauce.

Chicken Saltimbocca

Strips of Chicken breast and aged Italian prosciutto are sautéed and served in light gravy.

Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, Madeira wine, or pink peppercorn champagne sauce.

Roasted Half Breast of Chicken

Tender chicken breast is delicately spiced and slow roasted to golden brown perfection.

Chicken Mediterranean

Breaded chicken breast stuffed with caramelized onions, bacon, and cream cheese.



SIT DOWN DINNER

BEEF ENTREES

Beef Wellington

A 6-ounce Prime beef tenderloin is spiced then topped with a special mushroom ragout then wrapped and baked in a light pastry shell drizzled with an herb & mushroom sauce.

Filet Mignon

Our Filet Mignon is selected from the finest choice of Prime Grade 'AAA' beef. Hand carved on site, then wrapped with a strip of Canadian bacon. The filet is lightly seasoned and cooked to perfect tenderness. Price is subject to portion size.

Medallions of Beef Tenderloin

Prime Grade 'AAA' Alberta beef tenderloin is hand carved into 3-4 ounce medallions, marinated overnight then grilled. Served au jus.

New York Sirloin Steak

Tender cuts of prime Grade 'AAA' beef is hand carved and lightly seasoned with our special mix of spices, then cooked to perfection. Price is subject to portion size.

Prime Rib

Prime Grade 'AAA' roast sirloin is oven roasted then hand carved. Served in an all beef gravy. Price is subject to portion size.

Roast Sirloin of Beef

Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in large, generous portions.

VEAL ENTREES

Veal Milanese

Breaded slices of veal seasoned with fine herbs and spices are deep fried to a golden brown.

Veal Medallions

Hand-carved tenderloin of veal grilled medium well then basted in a light sauce.

Veal Parmigiana

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Veal Picata

Thin Slices of white veal are sautéed to perfection and showered with our tangy lemon sauce.

Veal Roast

Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce.



SIT DOWN DINNER

Veal Saltimbocca

Delicate slices of white veal combined with aged Italian prosciutto, sautéed and then baked in a lemon and white wine sauce.

Veal Scaloppini

Tender slices of veal, sautéed and then baked in light brown sauce.

Veal Chop

10-12 oz. French Cut, naturally tender and flavourful Provimi Veal Chop.

ADDITIONAL ENTREES

Poached Fillet of Salmon

Served in a lemon butter sauce.

Sole Filet

Our sole is spiced and breaded, then deep-fried.

Cornish Game Hens

Plump Cornish game hens are rubbed with spices and oven roasted and served halved.

Roast Lamb

Our spring lamb is marinated in our special herbs and spices then baked to moist perfection.

Lamb Chops

Prime cut chops served au jus.

Rack of Lamb

French Cut spring lamb lightly spiced with fine herbs and marinated in a red wine sauce.
This course may be served either as a full rack (7 bones) or a half rack (4 bones)

Roast Tenderloin of Pork

Michelangelo's pork tenderloin is marinated in a special wine and herb mixture then slow roasted to medium to medium well done. The pork loin is then hand carved and served au jus.

DESSERT - Choice of One

Chocolate Mousse with Fresh Berries

New York Style Cheesecake with Fresh Berries and Whipped Cream

Ice Cream Crepes topped with a warm cherry sauce, whipped cream and accented with a chocolate dipped strawberry

Trio of Sorbets - Lemon, Lime and Raspberry

Grand Marnier Profiteroles with Fresh Berries and Whipped Cream

Sweets Tray - Selection of Confections including Tarts and Squares

Tartuffo



DINNER MENU ENHANCEMENT

PASTA SELECTION - Choice of One

Farfalle, Fettuccini, Fusilli, Gnocchi, Pennine, Ravioli, Spaghetti, Tortellini

SAUCE SELECTION

Alfredo

Our creamy Alfredo Sauce is made from only thirty-five percent cream and spiced lightly.

Arrabbiata

Literally translated means “angry” This sauce is made from plum tomatoes and spiced with hot red Chilly peppers, black pepper and garlic.

Bolognese

A traditional Plum Tomato sauce with generous portions of ground beef and pork added.

Pomodoro

A delightfully fresh alternative to pasta sauces. Plump Roma Tomatoes are simmered at low heat and lightly spiced to perfection. An ideal vegetarian selection.

Primavera

Fresh vegetables are diced and folded into our creamy thirty-five percent cream sauce to form this rich pasta topping.

Vodka

Created as an alternative to the usual selection of sauces. A delicately light tomato sauce is added to a creamy thirty-five percent cream sauce then premium vodka is added to give a new twist to any Pasta selection.

GOURMENT PASTA & SAUCE SELECTIONS

Cannelloni

Two Fresh Pasta tubes filled with spiced ground beef, pork and mozzarella cheese then baked in plum tomato sauce.

Manicotti

Two Italian noodle tubes filled with fresh ricotta cheese and spinach, then baked in our plum tomato sauce. Our manicotti can also be made using a crepe style noodle.

Bucaneve

A perfect mixture of ricotta cheese and spinach is rolled into a crepe and rolled then baked. Served with a touch of our homemade tomato sauce.

Lasagna

Fresh pasta noodles, layered with spiced ground veal, beef, pork and Parmigiano and mozzarella cheeses and covered with our plum tomato sauce.

Vongole in Bianco

Add some seafood to your pasta course with our delicious white Baby clam sauce. Shelled baby clams are simmered in white wine and seasoned with fine herbs and spices making this sauce seafood sauce a delight.

Vongole in Rosso

Seafood sauce adds Baby clams simmered in a light tomato sauce and spiced with fine herbs and spices.

Pesto

Available from spring to late summer, this refreshing sauce is made from Freshly chopped basil lightly spiced then warmed to Create this refreshing sauce.



CLASSIC DINNER

APPETIZERS - Choice of One

Melon, Prosciutto & Bocconcini

Slice of cantaloupe melon served beside a generous portion of aged Italian prosciutto and a bocconcini cheese ball.

Antipasto Caprese

Served individually, tomato slices sprinkled with herbs and artfully arranged with slices of bocconcini cheese.

Caesar Salad

Romaine and Endive lettuce tossed with Michelangelo's own Caesar dressing. Topped with croutons and bacon bits.

Fresh Garden Salad

Romaine, Endive, Iceberg and Radicchio lettuce accompanied by carrots shavings and tomato quarters seasoned with salt and pepper drizzled with your choice of oil and vinegar or raspberry vinaigrette

Greek Salad

Garden mixed greens tossed with Greek Calamata Olives topped with Feta cheese and olive oil dressing

PASTA - Choice of One

Pennine, Fettuccini, Fusilli, Tortellini, Gnocchi, Farfalle - Sauce (Pomodoro, Bolognese, Alfredo, Vodka, Primavera)

MAIN ENTREE - Choice of Two

Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, madiera wine or pink peppercorn champagne sauce.

Chicken Cordon Bleu Michelangelo

A new twist on an old favorite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce.

Chicken Cordon Bleu Traditional

Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced.

Chicken Florentine

Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection. This entrée makes a great addition to any special occasion's menu.

Roast Sirloin of Beef

Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in large, generous portions.

Veal Picata

Thin Slices of white veal are sautéed to perfection and show-ered with our tangy lemon sauce.

Veal Scaloppini

Tender slices of veal, sautéed and then baked in light brown sauce.

Veal Roast

Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce.

Veal Parmigiana

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Veal Saltimbocca

Delicate slices of white veal combined with aged Italian prosciutto, sautéed and then baked in a lemon and white wine sauce.

Seasonal Vegetables and Oven Roasted Potato Quarters

DESSERT - Choice of One

Chocolate Mousse with Fresh Berries

New York Style Cheesecake with Fresh Berries and Whipped Cream

Ice Cream Crepes topped with a warm cherry sauce, whipped cream and accented with a chocolate dipped strawberry

Trio of Sorbets - Lemon, Lime and Raspberry

Grand Marnier Profiteroles with Fresh Berries and Whipped Cream

Sweets Tray - Selection of Confections including Tarts and Squares

Tartuffo

Freshly Brewed Coffee and Tea