

PARTY FAVORS

A LA CARTE EXTRAS TO TAKE YOUR EVENT
TO THE NEXT LEVEL

BEFORE THE MEAL

ADD A WELCOME COCKTAIL +7.95 pp

seasonal selection

ADD CHEF'S CHOICE COCKTAIL RECEPTION +9.95 pp

a selection of 4-5 passed hors d'oeuvres before you sit for dinner

ADD CORNDOG BITES + BEER AMUSE BOUCHE +2.50 pp

Grassland Meats longhorn beef frankfurter, cornmeal batter, housemade banana curry mustard + smoked tomato ketchup served w/taster of New Limburg Brewery Belgian Blond

ADD PICKLED + BRINED FOR THE TABLE +2.25 pp

assorted house made pickles + mustard, brick oven olives w/thai chili flakes + preserved lemon

ADD MEAT + CHEESE BOARD FOR THE TABLE +4.95 pp

selection of Ontario cured meats +3 cheeses, house mustard, candied nuts + pickled things

DURING YOUR MEAL

ADD SKILLETS OF ROASTED MUSHROOMS +1.95 pp

sautéed in butter + demi glaze, served sizzling hot

ADD BEST OF THE SEASON NORFOLK VEGETABLES

FOR THE TABLE +3.95 pp

ADD A BRICK OVEN FISH DISH TO THE ENTREES

+1.95 per fish ordered, seasonal accompaniments

ADD GRILLED CHICKEN BREAST OR SAUSAGE

+4.95 per Tagliatelle

MAKE YOUR FLAT IRON STEAK AN 8oz BEEF TENDERLOIN

+8.95 per steak ordered

FOR THE FINISH

ADD FAIR TRADE ORGANIC TEA OR COFFEE +1.95 pp

ADD A SHOT OF BAILEY'S COFFEE +4.95 pp

ADD A CHEESE COURSE FOR THE TABLE +2.95 pp

a selection of three cheeses, house made preserves + candied nuts

ADD A 2oz POUR OF DESSERT WINE +5.95 pp

Ontario selection

ADD A TAKE HOME TREAT FOR THE NEXT MORNING +3.50 pp

seasonal selection

ASK ABOUT ADDING A WINE PAIRING TO EACH COURSE



LAGO TRATTORIA PARTY FAVOURS

a la carte extras to take your event to the next level
priced per selection

BEFORE THE MEAL

ADD A WELCOME COCKTAIL +7.95 pp
seasonal selection

ADD LAGO ANTIPASTI PLATTER +5.95 pp
fried buttermilk calamari with crispy capers, chili flakes & lemon Reggiano
aioli, Italian & Canadian meat & cheese platter with house pickles & grilled
focaccia

ADD PICKLED + BRINED FOR THE TABLE +2.25 pp
assorted house made pickles + mustard, brick oven olives w/thai chili flakes +
preserved lemon

ADD MEAT + CHEESE BOARD FOR THE TABLE +4.95 pp
selection of Ontario cured meats +3 cheeses, house mustard, candied nuts +
pickled things

DURING THE MEAL

ADD BEST OF THE SEASON NORFOLK VEGETABLES
FOR THE TABLE +3.95 pp

ADD A FISH DISH TO THE ENTRÉES +5.95
per fish ordered, seasonal accompaniments

ADD GRILLED SHRIMP (+5.95) OR LOBSTER TAIL (+11.95)
TO STEAK ENTRÉE

FOR THE FINISH

ADD FAIR TRADE ORGANIC TEA OR COFFEE +1.95 pp

ADD A SHOT OF BAILEY'S TO COFFEE +4.95 pp

ADD A CHEESE COURSE FOR THE TABLE +2.95 pp
a selection of three cheeses & house made preserves

ADD A DIGESTIF OF HOUSE MADE LIMONCELLO (2oz)
+5.95 pp

ADD A TAKE HOME TREAT FOR THE NEXT MORNING
+3.50 pp
seasonal selection

ASK ABOUT ADDING A WINE PAIRING TO EACH COURSE
price dependent on selection



MAGNOLIA
HOSPITALITY CO.