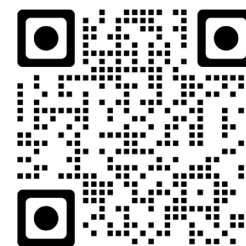




SRG *catering*

Wedding Package



catering@sorrentinos.com | 780.474.6466 | catering.sorrentinos.com

Scan to Inquire



cocktail hour menu

COCKTAIL HOUR

Minimum one dozen per item · Priced per piece ·
Recommended 4 pieces per person for each hour of the reception.

PASS AROUND CANAPES

VEGETARIAN 4.50

cheese arancini
assorted bruschetta
zucchini slices **GF**
Italian flatbread

CARNE 4.50

chicken bites **DF**
chicken spiedini **GF/DF**
veal meatballs
lamb kebab

DAL MARE 4.50

prawn tempura **DF**
smoked salmon
wild prawns **GF/DF**
ahi tuna tartar **GF/DF**

TABLE PLATTERS

Priced per platter · Serves approx. 10-12 ppl

SALUMI E FORMAGGI assorted Italian charcuterie, olives, assorted Italian cheese, crostini **92 GF**

CRUDITÉ garden vegetable crudité with dip **69**

MIXED ANTIPASTO olives, eggplant, artichoke, mushroom, crostini **80**

DAL MARE smoked salmon, chilled prawns, ahi tuna tartar **100 GF**



buffet menu

CREATE YOUR OWN BUFFET

priced per person · minimum 50 PPL

choice of two salads + one pasta + one entrée + two sides + one dessert 64

choice of two salads + one pasta + two entrées + two sides + one dessert 74

SALAD

CAPRESE mixed organic tomatoes, bocconcino, pesto, EVOO, balsamic drizzle **V/GF**

MISTA organic mixed greens, carrots, cucumbers, cherry tomato, red onion, balsamic vinaigrette **V/GF**

CESARE house-made croutons, Sorrentino's signature cesare dressing, parmigiano

SORRENTINO organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut,
red wine vinaigrette **V/GF**

PASTA

MAC & CHEESE rosé sauce, smoked cheese **V**

PENNE ARRABBIATE spicy rosemary tomato sauce, Italian sausage, parmigiano

PENNE ALFREDO fresh cream reduction, parmigiano **V**

RIGATONI BOLOGNESE slow cooked meat ragù, San Marzano tomato sauce, parmigiano

PENNE POMODORO San Marzano tomato sauce, basil, EVOO **V**

MUSHROOM RAVIOLI wild mushroom, butter sage beurre blanc, parmigiano **V**

BEEF LASAGNA house-made, meat sauce, béchamel, mozzarella, parmigiano

CANNELLONI choice of ricotta & spinach | veal | lemon chicken
mozzarella, tomato or mushroom cream sauce

ENTRÉE

CHICKEN oven-roasted lemon chicken, cream sauce **GF**

SHORT RIB oven-braised Alberta beef short ribs, demi-glaze **GF/DF**

PORK TENDERLOIN oven-baked, apricot, goat cheese stuffed, demi-glaze **GF**

COD pan-fried, creamy pesto sauce

SALMON fresh salmon, lemon beurre blanc **GF**

POLLO PARMIGIANA chicken breast, mozzarella, prosciutto cotto,
San Marzano tomato sauce

SIDES

MASHED POTATOES **GF**

ROASTED POTATOES **GF**

OVEN-ROASTED SEASONAL VEGETABLES **V/GF**

BELL PEPPER & ONION MEDLEY **V/GF**

DESSERT

ASSORTED DESSERT TRAY **V**

ASSORTED FRUIT TRAY **VEGAN/GF**

CHOCOLATE DIPPED STRAWBERRIES **V/GF**





CARVING STATION

Priced per person | Minimum 50 ppl

PORK LOIN peppercorn demi-glace, mustard horseradish + **\$17 GF**

ALBERTA AAA ROAST BEEF au jus, fresh horseradish + **\$17 GF**

ALBERTA AAA PRIME RIB au jus, fresh horseradish + **\$20 GF**



family style menu

FAMILY STYLE DINNER

priced per person | minimum 50 PPL

choice of one salad + one pasta + one entrée + one side + assorted dessert 72

choice of one salad + one pasta + two entrées + two sides + assorted dessert 85

SALAD

CAPRESE mixed organic tomatoes, bocconcino, pesto, EVOO, balsamic drizzle **V/GF**

MISTA organic mixed greens, carrots, cucumbers, cherry tomato, red onion, balsamic vinaigrette **V/GF**

CESARE house-made croutons, Sorrentino's signature cesare dressing, parmigiano

SORRENTINO organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut,
red wine vinaigrette **V/GF**

PASTA

MAC & CHEESE rosé sauce, smoked cheese **V**

PENNE ARRABBIATE spicy rosemary tomato sauce, Italian sausage, parmigiano

PENNE ALFREDO fresh cream reduction, parmigiano **V**

RIGATONI BOLOGNESE slow cooked meat ragù, San Marzano tomato sauce, parmigiano

PENNE POMODORO San Marzano tomato sauce, basil, EVOO **V**

MUSHROOM RAVIOLI wild mushroom, butter sage beurre blanc, parmigiano **V**

BEEF LASAGNA house-made, meat sauce, béchamel, mozzarella, parmigiano

CANNELLONI choice of ricotta & spinach | veal | lemon chicken
mozzarella, tomato or mushroom cream sauce

ENTRÉE

CHICKEN oven-roasted lemon chicken, cream sauce **GF**

SHORT RIB oven-braised Alberta beef short ribs, demi-glace **GF/DF**

PORK TENDERLOIN oven-baked, apricot, goat cheese stuffed, demi-glace **GF**

COD pan-fried, creamy pesto sauce

SALMON fresh salmon, lemon beurre blanc **GF**

POLLO PARMIGIANA chicken breast, mozzarella, prosciutto cotto, San Marzano tomato sauce

SIDES

MASHED POTATOES **GF**

ROASTED POTATOES **GF**

OVEN-ROASTED SEASONAL VEGETABLES **V/GF**

BELL PEPPER & ONION MEDLEY **V/GF**

DESSERT

ASSORTED DESSERT TRAY **V**

ASSORTED FRUIT TRAY **VEGAN/GF**

CHOCOLATE DIPPED STRAWBERRIES **V/GF**





LATE NIGHT SNACK

Priced per person (approx. 60% of total guest count)

ROMAN STYLE PIZZA SLICE 8

BATTISTA'S CALZONE 8

ASSORTED PANINI 8

TACO BAR 16

SLIDER BAR 16

DONAIR BAR 16



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BREATH OF FRESH AIR