## Menu

Risotto and crab cakes on a creamy sun-dried tomato and truffle sauce

Or<br>Chilli-ginger shrimps drizzled with lime juice and served with sour cream

Or

Classic Caesar salad

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Roasted butternut squash ravioli topped with Ratatouille (Mediterranean vegetable stew) and served on locally sourced yellow tomato sauce

Or

Salmon filet \& tiger shrimp on a tarragon and dry vermouth cream sauce served with rice and garden vegetables

Or

Pan fried chicken cutlets in an egg \& Parmesan cheese batter topped with a smoky tomato sauce served with spaghetti and vegetables

Or
California cut beef striploin steak topped with a roasted garlic \& rosemary butter served with Dauphine potatoes and vegetables

Swiss chocolate mousse duet on locally grown Saskatoon berry coulis

Or

Baked French Meringue
served with mixed hot berries and vanilla ice cream

## How the group menu works...

- We serve our group menu to all groups of 15 people and up
- There's two ways to order:
1.) pre-order everyone's choices the day before your event
or
2.) make your individual choice at the table
- Price per person depends on your way of ordering:
1.) $\mathbf{\$ 4 6 . 5 0}$ per person plus $5 \%$ GST and $18 \%$ Gratuities
2.) $\mathbf{\$ 5 2 . 5 0}$ per person plus $5 \%$ GST and $18 \%$ Gratuities

Should you choose to pre-order, we have included below a handy form sheet for your convenience.

For any questions, please contact us by phone at 250-426-8812, or by email at info(at)allegrarestaurant.com

| Name | Crab | Shrimps | Caesar | Pasta | Salmon | Chicken | Beef | Meringue | Mousse |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| J.Example | X |  |  |  |  | X |  | X |  |
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