



Cocktail reception

The cocktail reception is a **standing** concept where your guests are served a selection of **cold and hot bites**. High tables will be at your disposal.



Bring your own wine and beer

Minimum **20 people** - Available **7 days a week**

Cocktail #1

One-and-a-half-hour service

- Wine, cheese and deluxe charcuterie
39.95 per person

Cocktail #2

2 1/2 hour service

10 appetizers per person

- Pizetti margherita
 - Charcuterie skewer
 - Tuna tartare
 - Homemade grilled sausage, mustard
 - Arancini, rice balls parmesan, mozzarella
- 59.95 per person

Cocktail #3

This choice replaces your dinner

3 1/2 hour service

16 appetizers per person

- Pizza margherita
 - Charcuterie and cheese skewers
 - Prime beef sausage, caramelized onions, mustard
 - Shrimp U10 cocktail
 - Grilled bracioli stuffed with mozzarella cheese
 - Homemade pasta with ossobucco sauce
 - Grilled Organic spiced chicken, olive oil
 - Home made bread
- 89.95 per person



Tasting menu #1

**Family style, all is served at the center of the table*

1st Service

- Pizzetti Margherita, thin crust
- Homemade grilled sausage of the moment, sautéed vegetables, homemade mustard

2nd Service

- Mixed tender salad, Parmesan, cherry tomatoes, *homemade vinaigrette*

\$63.95

*plus taxes and
service*

3rd Service

- Pasta: Penne with Tomato and Basil Sauce
- Pasta: Spaghettini with Lemon & Parmesan
- Varied vegetables

Choose your meat: 1 choice *Sliced and served on a wooden board*

- Nagano Quebec Pork Loin, tender and juicy, Cognac three-pepper sauce 6oz
- Organic spiced Grilled Chicken with chimichurri 6oz
- Rib eye AAA steak & frites, Italian style 6oz (+18)
Sliced rib eye, herbs, olive oil, garlic parmesan

THE MEAT TRIO 9 oz per person + \$18

4th Service

- Crispelli, homemade chocolate coulis
- Regular Coffee/ Tea/Decaf



Tasting menu #2

** Family style, all is served at the center of the table*

1st Service

- Pizzetti Margherita, thin crust
- Homemade grilled sausage of the moment, sautéed vegetables, homemade mustard
- Fried Calamari, Duo of Sauces
- Arancini cocktail *risotto ball, mozzarella, parmesan cheese, breadcrumbs, tomato sauce, basil*

2nd Service

- Mixed Tender Salad, Parmesan, cherry tomatoes, *house vinaigrette*

\$75.95

plus taxes and
service

3rd Service

- Pasta, Penne garlic, oil and basil
- Homemade pasta, osso bucco sauce
- Varied vegetables

Choose your meat: 1 choice *Sliced and served on a wooden board*

- Nagano Quebec Pork Loin, tender and juicy, Cognac three-pepper sauce 6oz
- Organic Grilled Chicken with spices, olive oil and chimichurri 6oz
- AAA Filet Mignon Italian Steak & Fries 6oz +21
Sliced filet mignon, herbs, olive oil, garlic parmesan

THE MEAT TRIO 9 oz per person + \$21

Other butcher's choices:

Grilled Sicilian Bracioli *stuffed with mozzarella cheese* +5

Rib eye AAA steak & frites, Italian style 6oz +18

Sliced rib eye, herbs, olive oil, garlic parmesan

4th Service

- Crispelli, homemade chocolate coulis
- Regular Coffee/ Tea/Decaf



A la carte menu #1

1st Service **served at the center of the table**

- Pizzetti Margherita, croûte mince
- Homemade grilled sausage of the moment, vegetables, homemade mustard

2nd Service

- Mixed Tender Salad, Parmesan, Cherry Tomatoes
House Vinaigrette

\$63.95

plus taxes and
service

3rd Service

- Grilled Sicilian Bracioli *stuffed with mozzarella cheese*
served with homemade pasta, tomato sauce, basil
OR

- Grilled Salmon fillet honey, lemon, dijon
served with Spaghettini Garlic & Oil
OR

- Pasta: Medallion stuffed with veal, rosé
cognac mushrooms sauce

*For groups of 30 people
or more, 2 choices are
offered for main
courses*

OTHER CHOICES AVAILABLE:

- Chicken Parmesan, vodka sauce
- Veal scalopina Lemon, white wine
- Rib eye AAA 12oz steak frites +24
- Filet mignon AAA 8oz steak frites +28
- Branzino Mediterranean Greek Sea Bass +15

4th Service

- Crispelli, homemade chocolate coulis
- Regular Coffee/ Tea/Decaf



A la carte menu #2

1st Service *served at the center of the table*

- Pizzetti Margherita, croûte mince
- Arancini cocktail (*risotto ball, mozzarella, parmesan, breadcrumbs, tomato sauce, basil*)
- Homemade grilled sausage of the moment, vegetables, homemade mustard

Fried calamari, +7 per person

2nd Service

- Caesar salad, Campagnola dressing, croutons, parmesan cheese

3rd Service

- Veal Scalopina Marsala, Mushrooms
served with pasta, tomato sauce

OR

- Ravioli Ossobucco veal shank and marrow, sauce with
reduced cooking juices

\$69.95

plus taxes and service

OR

- Large Grilled Shrimps with garlic, white wine served with pasta, garlic and oil

OTHER CHOICES:

- 'Branzino' Greek Mediterranean sea bass lemon, cherry tomato, dill, capers,
olive oil, served with spaghettini garlic and oil +15
- AAA Filet Mignon Italian Steak & Fries +28
Sliced filet mignon, herbs, olive oil, garlic parmesan
- Organic Chicken Parmesan, vodka sauce,
mozzarella served with pasta tomato sauce

<i><u>For groups of 30 people or more, 2 choices are offered for main courses</u></i>

4th Service

- House CHEF DESSERT
- Regular Coffee/ Tea/Decaf



A la carte menu #3

*****VALID FROM MONDAY TO THURSDAY ONLY*****

****Minimum 25 people****

1er Service served at the center of the table

- Pizzetti Margherita, croûte mince

\$49.95

plus taxes and
service

2e Service

- Tender Mixed Salad, Parmesan, Cherry Tomatoes
House Vinaigrette

3e Service

- Organic Chicken Marsala (demi-glace, mushrooms)
served with Garlic, Oil, Basil Pasta

4e Service

- Crispelli Homemade Chocolate Coulis Beignet and Coulis
- Regular Coffee/ Tea/Decaf



Traditional menu Italian style

1er Service *served at the center of the table*

- Pizzetti (2) Chef's Choice
- Homemade and imported Charcuterie & Side Dishes
- Homemade grilled sausage of the moment, vegetables, homemade mustard
- Fried Calamari, Duo of Sauces

2e Service

- Gnocchetti tomato and basil sauce

\$104.95

plus taxes and
service

3e Service

- Mixed Tender Parmesan Salad, Cherry Tomatoes Homemade Vinegar

4th Course **1 choice**

• Scalopina, Quebec veal, white wine, demi-glace, mushrooms,
served with assorted Vegetables and Potatoes

Filet mignon AAA 8oz *steak frites* +28

Sliced filet mignon, herbs, olive oil, garlic parmesan

5e Service

- Crispelli hot doughnut and homemade chocolate coulis
- Canned liqueurs
- Regular Coffee/ Tea/Decaffeinated/Espresso and Cappuccino

Set up sweet table ☒

Champagne flutes ☒

Beer on ice Station ☒



Les extras

Spaghetтини Pasta	10	Granita Sicilian	4
Homemade pasta	14	Canned soft drinks	3.25
Fried Calamari	7	Bottled water	3.50
Rapini garlic	6	Espresso/ Cappuccino	4.25
Varied vegetables	4	Trou Normand Gin Rosé	8
Large Shrimp <i>U10</i>	6 per unit	Trou Normand Vodka	7
Prime Filet mignon 80z	36		
Prime Kansas bone in strip 160z	36		
Prime Rib steak 20oz	45		
Prime T-Bone 20oz	42		

- *Cake Cutting fee and service \$3.50 per person*
- *Sweet Table set-up: \$3.50 per person*

Also available

Milk-fed veal chop
 Premium Filet Mignon 4oz/ 8oz
 Carré d'Agneau WhiteStripe

Market Price

Fresh fish of your choice
 Risotto of your choice
 Tuscany Ribs

Bring your wine and beer, we'll take care of everything else

For group bookings, of 10 people and more

***please confirm the number of people 24 hours in advance, this number will be retained for the total amount of the invoice.*

*** 18% will be added for service*

Prices listed are subject to change without notice.

They are guaranteed for 1 month after the menu is confirmed. For any event scheduled beyond this time, an adjustment may be necessary depending on the costs of our suppliers.



LA CAMPAGNOLA

STEAKHOUSE ITALIEN • APPORTEZ VOTRE VIN