

CIBPA Centre

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PARTY *and* **RECEPTION** **Planner**



*Canadian
Italian
Business &
Professional
Association*



Special Services

In addition to the menus in the following pages, there are a wide variety of services available. Please inquire about:

- Business Meetings, Seminars, Workshops
- Business Menus
- Wine and Cheese services
- Foods prepared for pick-up
- Specialized Menus
- Vegetarian meals
- Hot and cold Hors d'oeuvres
- Fruit and Pastry platters
- Sweet Tables

- *Plus Much More* -

Our knowledgeable Chef would be pleased to assist you in making the arrangements for your special occasion. In addition to planning menus, room layouts and service details, we can offer suggestions regarding music, florists, sweet table arrangements, etc.

Our facilities can accommodate not only weddings, showers, rehearsal dinners and banquets, but also a variety of your business needs as well.

With a capacity to hold over one hundred people, we are at a prime location for holding business meetings, workshops, etc. Just give us a call and we would be glad to assist you.

Buffet Menus

Afternoon Buffet \$15.95

*Antipasto tradizionale, assorted cheese, variety of cold cuts,
fresh fruit tray, crackers, bread, butter, coffee, tea*

Il Classico \$17.45

*Antipasto verde, your choice of pasta with meat or tomato basil sauce,
roast chicken or roast beef, roast potatoes, baby carrots, salad, bread, butter,
coffee, tea*

Il Classico Deluxe \$18.95

*Antipasto Verde, your choice of pasta with meat or tomato basil,
roast chicken or roast beef, roast potatoes, baby carrots or beans, salad,
bread, butter, coffee, tea*

Abbontanza \$22.95

*Antipasto Verde, your choice of pasta with meat or tomato basil sauce,
roast chicken, roast beef or Italian sausage, or white fish, roasted potatoes, green beans,
salad, bread, butter, coffee, tea, Italian dessert*

Antipasti

Antipasto Verde

Celery, carrots, green and black olives, radishes

Antipasto Tradizionale

*Roasted red peppers, grilled zucchini, grilled eggplant, celery, carrots,
black an green olives*

Antipasto Italiano

Salami, capicollo, cheese, carrots, celery, green and black olives

Antipasto CIPBA

Proscuttio, melon, tomato, bocconcini, roasted red peppers, artichoke

Antipasto Di Mare

Squid, shrimp, octopus, crab in oil with lemon, garlic fresh herbs

Bruschetta

Fresh garden tomatoes, olive oil and spices

Soups

Chicken broth with pastina

Minestrone

Stracciatella

Tortellini

Cream of Mushroom

Family Style Dinners

Traditionale #1 \$21.95

Antipasto tradizionale

Your choice of pasta with tomato basil or meat sauce

Tossed salad with house or balsamic dressing

Roast chicken or roast beef

Roast potatoes

Baby carrots or green beans

Bread and butter

Tartufo or ice cream

Coffee and tea

Traditionale #2 \$28.95

Antipasto Italiano

Your choice of pasta with tomato basil or meat sauce

Tossed salad with house or balsamic dressing

Roast chicken

Tender roast beef or veal roast or white fish

Roast potatoes

Baby carrots or green beans

Bread and butter

Tartufo or ice cream

Coffee and tea

Family Style Dinners

The House Special #1 \$35.95

Antipasto Italiano

Your choice of pasta with meat or tomato basil sauce

Tossed salad with house or balsamic dressing

Chicken parmigiana

Tender roast veal with mushrooms

Roast potatoes

Baby carrots or green beans

Bread and butter

Tartufo or Italian pastry

Coffee and tea

The House Special #2 \$36.95

Antipasto Italiano

Your choice of pasta with meat or tomato basil sauce

Tossed salad with house or balsamic dressing

Roast chicken

Veal parmigiana

Roast potatoes

Baby carrots or green beans

Bread and butter

Tartufo or Italian pastry

Coffee and tea

Family Style Dinners

C.I.P.B.A. Extravaganza \$45.95

Antipasto CIPBA

Your choice of pasta with meat or tomato basil

Tossed salad with house or balsamic dressing

Chicken limone

Roast veal with fresh mushrooms

Roast parisienne potatoes

Green beans almondine

Fritura mista

Bread and butter

Tartufo or Italian pastry

Coffee and tea

Chef Marco's Special \$57.95

Antipasto buffet

Your choice of pasta with meat or tomato basil

Tossed salad with house or balsamic dressing

Stuffed chicken breast (Marco style)

Sliced beef tenderloin with whole mushrooms

Roast parisienne potatoes

Green beans almondine or rapini

Bread and butter

Tartufo or Italian pastry

Coffee and tea

Salads

Tossed Salad

Fresh lettuce with a light shredding of carrots in oil and vinegar or balsamic dressing

Caesar Salad

Crisp romaine lettuce with a creamy Caesar dressing served with croutons and parmigiano cheese

House Salad

Romaine, raddichio and head lettuce

Pasta Dishes

Fettucine

Alfredo • Primavera • Mare e Monti (Mushrooms and Shrimp)

Linguine

With clams in tomato or cream sauce

Spaghetti

With meatballs • Marinara • Carbonara

Tortellini or Ravioli

With meat or tomato sauce

Cannelloni

Ricotta and spinach, and/or meat filling

Baked Lasagna

Pappardelle with pheasant sauce

Veal Entrées

Roast Veal

Veal Saltimbocca

Veal Parmigiana

Veal Marsala

Veal Tenderloin

Ossobuco

Beef Entrées

Roast Beef

Chateaubriand

Served with mushrooms and baby carrots

Prime Rib of Beef

Toccio with Polenta

Rice Dishes

Risotto

Milanese • Verde • with meat sauce • Marinara

Chicken Entrées

Roast Chicken

Chicken Cordon Bleu

Chicken Breast Parmigiana

Chicken Breast Funghi

Served with mushrooms and shallots in a cream sauce

Chicken Cacciatore

Served with red and green peppers and onions

Chicken Florentina

*Boneless chicken breast stuffed with spinach and swiss cheese,
topped with a light butter sauce*

Stuffed Chicken Marco

Chicken stuffed with mushrooms, spinach, shallots, ricotta and parmeigiano

Fish & Seafood Entrées

Sole Mona Lisa

Sautéed in virgin olive oil, lemon, wine and parsley

Orange Roughy

Broiled in butter and orange or breaded

Shrimp

Any style to your liking

Surf and Turf

Filet mignon and lobster tail

Frittura Mista

Deep-fried shrimp, scallops and calamari

Broiled Lobster Tails

Vegetables

<i>Italian Mixed Vegetables</i>	<i>Roast Potatoes</i>
<i>Parisienne Mini Potatoes</i>	<i>Baby Carrots</i>
<i>Green Beans Almondine</i>	<i>Mashed Potatoes</i>
<i>Green Beans in Oil & Vinegar</i>	<i>Broccoli</i>
<i>Fresh Whole Mushrooms</i>	<i>Cauliflower</i>
<i>Asparagus Tips</i>	

Desserts

Sweet Table

Includes seasonal fruit, Italian pastry, dry cookies, tortes and coffee

Ice Cream

Any flavour of your choice

Italian Pastry

Assortment of cream puff, lemon cannoli, Sicilian cannoli, mini Baba

Tartufo

Chocolate, bacio, amaretto or strawberry

Tiramisù

Bar and Beverage Services

Cash Bar

Guests of your functions will purchase their own drinks. (Groups of less than 100 persons will also be charged an hourly rate of \$15.00 for bartender service.)

Host Bar

Guests of your functions will be provided drinks at no charge. You will be billed according to consumption. (Groups of less than 100 persons will also be charged an hourly rate of \$15.00 for bartender service.)

Own Bar

Client to obtain own permit and supply all liquor, wine and beer. We will supply all necessary items including bartender(s), mixes, glassware, ice, pop, juices and condiments. Client will be charged a flat fee of \$7.50 per person for this service.

Wine Service

If you wish to supply your own wine to be served during dinner, there will be a \$3.50 per bottle corkage fee. (This does not apply in the case of client's own bar.) CIPBA Centre does carry a fine selection of both domestic and imported wines. Any specialty wines must be ordered at least 10 days in advance.

General Information

#1 - HALL RENTAL WITH MEAL (for receptions only)

100 or more - No Charge ▪ Under 100 - \$100.00 ▪ Under 50 - \$200.00

#2 - DEPOSITS

The deposit is not refundable in the event of a cancellation. All deposits will be credited to your account.

#3 - BILLING

The balance is due and payable within 10 days of the function (interest will be charged on all overdue accounts at the rate of 1.5% per month - 18% per annum).

#4 - CONTRACT INFORMATION

Please call and arrange an appointment to finalize the menu details and other arrangements 15 days prior to the date of the function. The following information is required:

- The guaranteed number of guests attending (1 week prior)
- The number of guests at the head table
- The time the guests are to arrive
- The time dinner is to be served
- The colour of tablecloths and napkins (if ordered)
- The dinner selected
- Bar arrangements and any special room layout with services required.

Note: You will be billed for the number of guaranteed minimum plus any additional meals served

#5 - LINENS

Tablecloths are included at no extra charge. Linen napkins cost an additional \$.30 each, regardless of colour (samples available).

#6 - SOCAN FEES

Under the Copyright Act of Canada - Tariff No. 8, licence fees must be tendered for live and/or recorded music including events such as receptions, dances and parties. These fees must be charged and remitted to SOCAN in Toronto. Event without dancing \$28.75 plus H.S.T. Event with dancing \$57.55 plus H.S.T. The appropriate fee will be added to your invoice and will be remitted to SOCAN. If you have any questions or concerns with respect to this tax, please call 1-800-557-6226.

#7 - GRATUITIES

Add gratuities at your discretion.. The centre will insure that your gratuity is distributed. You may also wish to indicate as to how you wish your gratuity to be distributed - i.e. servers, bartenders, kitchen personnel, etc.

