



FALL - WINTER 2018 | 2019

Soups

from \$ 5.50 | min 12 port. ea

- Butternut Squash & fresh basil
- Tomato & chives
- Vegetables & thyme

Salads

- **Salad Bar**
make your own combination | starting at \$ 6.50 p/p | min 8 orders
 - Baby greens & Spinach
 - Crunchy vegetables
 - Cherry tomatoes
 - Roasted seasonal vegetables
 - Dried fruit
 - Quinoa
 - Focaccia croutons

Add cheese + 1.50 p/p

 - Goat cheese
 - Mozzarella
 - Parmigiano
 - Asiago
- **Antipasto Tray** serve 6|8 p. \$ 52 serve 10|12 p. \$ 89
grilled, oven roasted and sautéed seasonal vegetables

BORGO

FOOD STATION

- **Caprese Salad** **serve 6|8 p. \$ 52 serve 10|12 p. \$ 89**
fresh mozzarella and tomato rondelles, garnished with basil julienned, olive oil
- **Quinoa Salad** **serve 6|8 p. \$ 42 serve 10|12 p. \$ 82**
crunchy tiny vegetables, cranberries, balsamic-herb dressing
- **Diced Caprese Salad** **serve 6|8 p. \$ 45**
baby tomatoes & fresh mozzarella, basil, olive oil and splash of red wine vinegar
- **Swiss Salad** **serve 4|6 p. \$ 42**
baby greens, spinach, sliced mushrooms & Swiss cheese. Honey-Dijon vinaigrette
- **Goat Cheese Salad** **serve 4|6 p. \$ 46**
spring mix, arugula, fresh goat cheese pearls, sweet beets, green apples & walnuts. Honey-Dijon vinaigrette
- **Brie and French Beans Salad** **serve 6|8 p. \$ 46**
baby spinach, sautéed French Beans, creamy Brie cheese, cranberries & almonds. Balsamic dressing
- **Prosciutto & Figs Salad** **serve 6|8 p. \$ 46**
baby greens, Prosciutto julienned, marinated figs, goat cheese & pecans. Balsamic dressing

Add to any salad:

- Grilled chicken breast + \$ 19 | serve 6 to 8 persons
- Grilled Salmon + \$ 26 | idem



Paste

Lasagne serve 9|18 \$12.99 lb.

- **Classic Bolognese**
house made beef Bolognese sauce, bechamel, Parmigiano
- **Spinach**
creamy spinach, mozzarella, Parmigiano

Rigatoni al Pomodoro e Arugula serve 9| \$ 98
fresh tomato sauce made in house, arugula pesto and shaves of Parmigiano

Penne Pasta with meatballs serve 9| \$ 98
classic and comforting recipe, topped with Parmigiano and mozzarella

Chicken Alfredo Shells serve 9| \$ 98
creamy Parmigiano sauce topped with grilled chicken breast

Rigatoni Ortolana serve 9| \$ 98
seasonal vegetables and pink creamy sauce

Main

served with seasonal vegetables and signature sautéed rice | 10 portions
min order p/recipe

Chicken

- **Scaloppine** \$ 14.99 ea
grilled chicken breast served with:
 - Mushroom & spinach Marsala sauce
 - Baby tomatoes, thyme, capers & Chardonnay reduction
 - Creamy fresh tarragon & zucchini sauce

BORGO

FOOD STATION

- **Cotoletta Parmigiana** **\$ 14.99 ea**
classic breaded chicken breast topped with fresh tomato sauce, basil pesto, mozzarella & Parmigiano
- **Paillard French style** **\$ 15.99 ea**
grilled chicken breast, butterfly cut, crowned with vegetable bouquetiere and creamy Brie cheese
- **Leek & Lime Stroganoff** **\$ 15.99 ea**
classic recipe with a twist, cream & Brandy sauce

Beef

- **Stroganoff** **\$ 17.99 ea**
mushroom, cornichons and braised onions in a creamy Dijon-Brandy sauce
- **Sirloin Steak** **\$ 18.99 ea**
center cut, grilled and crowned with sautéed squash & asparagus. Port sauce
- **Pork Tenderloin** **\$ 17.99 ea**
oven roasted, black garlic, figs and soy reduction

Fish

- **Wild Salmon steak** **\$ 18.99 ea | half portion \$ 11.99 ea**
 - Puttanesca style: baby tomatoes, capers and olives, Pinot broth
 - Crowned with crunchy vegetable bouquetiere, Chardonnay broth
- **Sea Bass** **\$ 18.99 ea**
 - Baby carrots, balsamic brussel sprouts, toasted pine nuts
 - Crowned with mash potatoes & sweet peas

More options and recipes in Main Dishes available upon request



More recipes available upon request

Menu prices are subject to change and don't include tax, rentals and staff fees

Because we cook just with fresh products, sometimes we can't offer some of the recipes that normally are in season, but always can offer other delicious options