## Menu

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

Or

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

8 oz beef cross-rib steak topped with a roasted garlic & rosemary butter served with Dauphine potatoes and vegetables

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Allegra's Swiss chocolate mousse creation

Or

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

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## 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.) \$46.50 per person plus 5% GST and 18% Gratuities
  - 2.) **\$52.50** 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 |
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