

CATERING MENU

APPETIZERS - FOR 12 PEOPLE

GRILLED TUNISIAN OCTOPUS, MEDITERRANEAN FLAVOURS — \$170

GRILLED JUMBO SHRIMP, SALMORIGLIO CALABRESE — \$120

LAMB LOLLY POPS, CHIMICHURRI SAUCE — \$120

L'OSO ARANCINI, PEAS RAGU, PECORINO, BURATTINA — \$70

ROASTED SAUSAGE, HOT PEPPERS, OYSTER MUSHROOMS, CARAMELIZED ONIONS — \$100

CANADIAN PRIME MINI BURGERS, CHEDDAR, SPICED MAYO, IBERICO HAM — \$80

CANADIAN LOBSTER TAILS, BAKED WITH BREADCRUMBS, WHITE WINE — \$15 EACH

SALADS - FOR 12 PEOPLE

CAESAR SALAD — \$80

ENDIVE, RADICCHIO, ROMAINE, PECANS, GORGONZOLA, BALSAMIC VINAIGRETTE — \$90

ARUGULA, PARMIGIANO SHAVINGS, BALSAMIC GLAZE — \$70

MULTICOLOURED CHERRY TOMATOES, BURATTA, BASIL, HAZELNUTS, PESTO — \$90

MIXED BEETS, GOAT CHEESE, WALNUTS — \$90

MAIN COURSE MENU

BAKED LASAGNA, MEAT SAUCE, BÉCHAMEL, MOZZARELLA — \$70 HALF A TRAY/ \$120 FULL TRAY

EGGPLANT PARMIGIANA — \$60 HALF A TRAY/ \$100 FULL TRAY

CAVATELLI VEAL RAGU OR TOMATO & BASIL OR PESTO, BURATTA,

TOASTED PISTACHIO — \$60 HALF A TRAY/ \$100 FULL TRAY

OSO BUO RAVIOLI, BRAISING LIQUID, GREMOLATA, PARMIGIANO

SHAVINGS — \$80 HALF A TRAY/ \$150 FULL TRAY

ROASTED FINE HERBED CRUSTED RACK OF LAMB (RACK OF 6) — \$60

WHOLE ROASTED FILET MIGNON, RED WINE REDUCTION SAUCE — \$35 PER PERSON

BRAISED OSO BUO, GREMOLATA — \$30 PER PERSON

PAN SEARED SEABASS, ARTICHOKE, LEMON PINE NUTS, WHITE WINE — \$30 PER PERSON

SIDES - FOR 6 PEOPLE

ROASTED FINGERLING POTATOES, ONIONS, GARLIC, ROSEMARY — \$60

BAKED POLENTA, SAN MARZANO TOMATO, WILD MUSHROOM RAGU — \$60

BROCCOLI RABE, SEASONED BREADCRUMBS, GARLIC — \$60

ASPARAGUS, LEMON ZEST, PARMIGIANO, EXTRA VIRGIN OLIVE OIL — \$75

GRILLED VEGETABLES — \$60

