

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'OSSE 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
OSSO BUCO 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 OSSO BUCO, GREMOLATA — \$30 PER PERSON
PAN SEARED SEABASS, ARTICHOKES, 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

