

MERRY

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WITH GUSTO 54 CATERING

cold
DROP OFF

\$720 + HST
Additional guests \$28 per person

SERVES 20

HARVEST STATION

Assorted Italian cured meats, pickled crudite & antipasti vegetables, mostardes and seasonal spreads

Hand-picked assorted local and imported cheeses a selection of both fresh and dried seasonal fruits, spiced nuts and flavoured honey

A selection of grilled vegetables, baba ganoush, red pepper and hummus dips, house-made crackers, focaccia and sourdough breads

SMALL BITES

2 pieces per guest

AVOCADO CROSTINI

Lemon zest, radish, black olive gravel, olive oil, sourdough

CAPRESE

Concentrated tomato, basil oil, whipped fior di latte, pickled red onion

PROSCUITTO CROSTINI

Whipped ricotta, preserved fruit

PEPPERONATA BRUSCHETTA

Roasted red pepper, stracciatella, chili oil

SALMON CRUDI SPOON

Cured salmon, heirloom tomatoes, chillies, basil, corn puree, olive oil, maldon salt

INCLUDES:

Drop-off & set-up, next day material pick-up, wooden boards rental for charcuterie, cocktail napkins, prices do not include taxes and delivery fee.

hot
DROP OFF

\$79/PER PERSON + HST
\$150 DROP OFF SET-UP & PICKUP

MINIMUM 10

INSALATA

CAVOLO NERO

Organic lacinato kale, zante currants, toasted pine nuts
pecorino, parmigiano, lemon vinaigrette

RUCOLA

Arugula, heirloom tomatoes, drop peppers, avocado,
pecorino, balsamic vinaigrette

PASTA

RAVIOLI

Ricotta and spinach, marinated eggplant, basil, tomato,
oregano, garlic

PROTEINS

GUSTO-BRINED GRILLED CHICKEN

Salsa verde, greens

POLPETTE

beef and pork meatballs, tomato sauce, stracciatella

HOT SIDES

EGGPLANT CAPONATA

Eggplant, tomato, caper, shallot, pickled raisins

FINGERLING POTATOES

Limone dressing

LENTICCHIE

Lentils, zucchini, pachino tomato, crispy salami, vincotto

HOLIDAY DOLCE PLATTER

PUMPKIN & NANAIMO BARS

ASSORTED HOLIDAY COOKIES

Amaretti, Gingerbread, Shortbread

INCLUDES:

Chafing dishes and fuel, serving utensils, bowls, boards, heat lamp, disposable plates, cutlery, drop-off, set-up.

Optional Add on: \$225 for Head Chef and Cook (4-hour) \$293 for 2 Servers (4-hour): Replenish buffet line and bussing

private chef **EXPERIENCE**

\$135/PER PERSON + HST

10-20 GUESTS

CANAPES

3 PIECES PER GUEST

AVOCADO CROSTINI

Lemon zest, radish, black olive gravel, olive oil
sourdough

BEEF TARTARE

Hanger steak, truffle emulsion, parsley, chervil, shallots,
pickled mustard seeds, rosemary cracker

LOBSTER SPOON

Olive oil poached lobster, truffle emulsion, caviar

PLATED DINNER

Freshly-baked Focaccia and Sourdough - served with extra
virgin olive oil, salt and pepper

PRIMI

Cavolo Nero: organic lacinato kale, zante currants, toasted
pine nuts, pecorino, parmigiano, lemon vinaigrette

PASTA

Rigatoni ai Funghi: portobello, porcini, crimini, and oyster
mushrooms parmigiano, truffle paste, cream sauce

MAINS

Pollo: grilled chicken, butternut squash puree, farro, pickled
radicchio, hazelnuts

HOLIDAY DOLCE

APPLE OR PUMPKIN TARTS

INCLUDES:

1 Head Chef, 1 cook, 1 server (based on 4-hours), custom designed menus.

Client must provide: photos of full kitchen 1-week in advance, plateware
and cutlery

Add on: tabelscape design by  ALL THAT JAZ
WEDDINGS + EVENTS

cocktail
PARTY
MINIMUM 20

starting at:
\$203/PER PERSON + HST

CANAPES

from \$3.40-4.00

BRUSCHETTA

Roasted mushrooms, herbed ricotta, taleggio, olive oil, sourdough

ARANCINI

Wild mushroom, risotto, fontina

GNOCCHI SPOON

Ricotta dumpling, pecorino, black pepper crema

AVOCADO CROSTINI

Lemon zest, radish, black olive gravel, olive oil, sourdough

LOBSTER SPOON

Olive oil poached lobster, truffle emulsion, caviar

SALMON CRUDI

Atlantic salmon, heirloom tomato, chillies, basil, toasted corn, olive oil, Maldon salt

COD CAKE

Cream poached salt cod, red pepper relish, smoked crema, pickled chillies

GAMBERI

Wild Argentinian shrimp, gremolata, lemon, capers, chillies

LOBSTER SPOON

Olive oil poached lobster, truffle emulsion, caviar

SALMON CRUDI

Atlantic salmon, heirloom tomato, chillies, basil, toasted corn, olive oil, Maldon salt

COD CAKE

Cream poached salt cod, red pepper relish, smoked crema, pickled chillies

CHOOSE 2-4 OF THE FOLLOWING

POLLO

Grilled chicken, butternut squash puree, farro, pickled radicchio, hazelnuts or roasted mushrooms, artichokes, parsley, lemon zest, pecorino 16

POLPETTE

Beef and pork, tomato sauce, stracciatella, grilled tuscan bread 13

BRAISED SHORT RIB

Polenta, bomba, crispy chickpeas, greens 17

PORCHETTA

sliders, house-made sesame bun, arugula, salsa verde, pickled mustard seeds, pickled chillies 18

SALMONE ALLA BRACE

Sautéed spinach and escarole, lentils, pachino tomatoes, vincotto 14

ARCTIC CHAR

Crispy skinned Arctic char, Italian black rice, artichoke puree sautéed kale, salsa verde 15

CAVOLFIORE

Cauliflower, chickpea puree, field mushrooms, hazelnuts, pine nuts, pumpkin seeds, harissa pomegranate 11

EGGPLANT PARMIGIANA

Caponata, soft polenta, parmigiano, smoked provolone, tomato 11

LABOUR

Back of house staff for 4 hours Head Chef, Catering Manager & 3 Cooks, Front of house staff for 5 hours, Lead Server & 1 Server

RENTALS

Include but not limited to: plates, cutlery, chafing dishes, serving utensils, bar for service

for a custom quote, please:
CLICK HERE

