



## Special Function Menus

### COCKTAIL RECEPTION

**\$39.00 per person**

Alcohol and beverages based on consumption

Taxes and gratuity additional

#### Passed Appetizers

- Assorted Bruschetta
  - tomato and basil
  - spinach and goat cheese
  - roasted eggplant and feta cheese
  - smoked salmon, lemon, capers and red onion
- Grilled chicken skewers marinated with fresh rosemary and lemon
- Fried artichokes with dipping sauce
- Mushroom caps filled with Brie Cheese
- Cocktail shrimp with cocktail sauce or Seared Rare Tuna served with mango salsa
- Grilled Italian sausages or Grilled all beef hotdogs

#### Food Stations

- Pasta Station
  - Penne in light tomato cream sauce or Vegetable Stir Fry in Small Boxes
- Roast beef or Pastrami Sandwich Carving Station
  - with assorted mustards & horseradish, served on sliced seeded rye
- Caesar salad or Green salad station

Price for above: \$39.00

#### Additional items:

- Fried Calamari \$ 3.00 per person
- Assorted Sushi \$ 5.50 per person
- Grilled Lamb Chops \$ 6.50 per person
- Thai vegetable Spring Rolls with sweet and sour dipping sauce \$ 1.50 per person

#### Dessert Station: \$9.00 per person

- Flourless chocolate cake with hot chocolate sauce
- Apple and caramel on puff pastry
- Lemon curd served with blueberry compote, served in martini glass
- Cheese cake with strawberry compote
- Melon and Berry Platter
- Mini Crème Brulee

Coffee and tea included

FOR MORE INFORMATION OR TO RESERVE YOUR PARTY AT CANTINE PLEASE CONTACT JOE BERSANI  
**CANTINE | BAR + BISTRO** | 138 AVENUE ROAD, TORONTO, ONTARIO M5R 2H6 AT DAVENPORT ROAD  
PHONE (416) 923-4822 | FAX (416) 923-4388 | E-MAIL [bersani@cantine.ca](mailto:bersani@cantine.ca)



## Special Function Menus

### FORMAL DINNER MENU

**\$37.00 per person**

Alcohol and beverages based on consumption

Taxes and gratuity additional

#### On the table

- Baskets of freshly baked foccaccia
- House marinated olives

#### Appetizers

Please choose one of the following appetizers for your guests:

- Roasted tomato and fennel soup
- Roasted squash and sweet potato soup
- Arugula salad served with shaved parmesan, toasted pine nuts and red wine roasted pears, tossed with balsamic vinaigrette
- Hearts of romaine Caesar served with croutons and shaved parmesan

#### Main courses

Please choose two of the following main courses for your guests:

- Roasted filet of Atlantic salmon served with a citrus and butter sauce or wasabi drizzle
- Grilled breast of free range capon served with red wine and field mushroom sauce
- Grilled filet of beef (please add \$8.00 per person)
- Roasted rack of lamb (please add \$8.00 per person)

Served with steamed mini red potatoes or roasted Yukon gold potatoes and seasonal sautéed vegetables

#### Dessert

Please choose one of the following desserts for your guests:

- Flourless Valrhona chocolate torte served with fresh whipped cream and warm Calebaut chocolate sauce, garnished with whole strawberries, blueberries and fresh mint
- Mixed berries and fruit served with (please choose one flavour) raspberry or mango sorbet
- House made Tiramisu
- Key Lime tart

#### Coffee and tea included

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## Special Function Menus

### **PLATTER STYLE DINNER MENU**

**\$39.00 per person**

Alcohol and beverages based on consumption

Taxes and gratuity additional

#### Passed appetizers

- Pizzas
  - Spinach and goat cheese
  - Tomato, basil and mozzarella
- Smoked salmon wrapped around baby arugula
- Vegetarian Thai salad rolls with dipping sauce

#### First course

- Roasted red and yellow peppers
- Roasted eggplant
- Hummus
- Warm stuffed mushrooms filled with Brie
- Tomato and bocconcini served with fresh basil and extra virgin olive oil
- Fried artichoke hearts served with chipotle sauce
- Broiled jumbo shrimp with garlic and butter (please add \$5.00 per person)

#### Second course

Please choose two of the following main course dinners for your guests:

- Oven roasted tortilla crusted tilapia
- Lemon and herb crusted cod served with lemon, white and butter sauce
- Grilled breasts of chicken with a red wine and veal jus
- Rack of lamb or lamb chops (please add \$8.00 per person)
- Grilled filet of beef (please add \$8.00 per person)

Served with steamed mini red potatoes or roasted Yukon gold potatoes and seasonal sautéed vegetables

#### Dessert

Please choose one of the following desserts:

- Fruit platters and biscotti
- Mixed berries and fruit served in martini glass topped with mango or raspberry sorbet

Coffee and tea included

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