



## Special Function Menus

### COCKTAIL RECEPTION

**\$36.00 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: \$36.00

#### 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

**\$34.00 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

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

### PLATTER STYLE DINNER MENU

**\$38.00 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

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)