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PROUDLY CREATING LASTING MEMORIES
FOR OUR CLIENTS SINCE 1997



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M E N U S U G G E S T I O N S

Evening Cocktail Reception (Delicious hors d'oeuvres passed to your guests)

Crab filled Endive scoops
Mini Caprese skewers with fresh basil
Dates & Goat's cheese wrapped in prosciutto
Classic bruschetta
Mozzarella wrapped in prosciutto
Grilled pineapple and shrimp skewers
Smoked salmon canapés
Cherry tomatoes stuffed with crabmeat
Lemon pepper salmon skewers
Asian rice paper rolls with peanut sauce
Brie, strawberry & fruit skewers
Shaved peppercorn beef with Gorgonzola cream
Passed Bellini's & cocktails

Buffet Menu

Fresh breads, rolls & foccaccia
Tossed green salad with a choice of dressings
Mango & Snow pea salad
Cheese & spinach ravioli with tomato basil sauce
Homemade meat lasagna
Chicken Orvieto
Cold poached salmon fillets
White & Wild rice pilaf
Steamed vegetable medley tossed in garlic butter

Sweet table

Mini French pastries, chocolate truffle cake, fruit cheesecake & assorted Italian biscotti
Fresh fruit platter

BBQ Menu

Grilled sirloin steaks
Marinated chicken breasts
Grilled shrimp, salmon, & pineapple skewers
OR
AAA black angus hamburgers
All beef hot dogs
Butter-fried gourmet Italian sausages
Vegetable skewers – zucchini, cherry tomatoes and spanish onions drizzled
with balsamic
Creamy potato salad
Tomato, cucumber salad
Traditional garden salad with vinaigrette dressing
Fresh fruit skewers – strawberries, pineapple & honeydew melon
Assorted ice cream bars



M E N U S U G G E S T I O N S

GALA DINNERS

SPRING

Antipasto Mediterranean

Grilled vegetables, marinated seafood, Caprese salad, melon & prosciutto

Ricotta & spinach crepes with Rose sauce

Chicken breast stuffed with wild rice & ricotta cheese finished with red pepper sauce

Tossed green salad

Tulip con frutta fresca

SUMMER

Vichyssoise soup served chilled & garnished with fresh chives

Grilled Atlantic salmon with lime butter sauce garnished with fresh dill

Steamed green beans with Arugula

White & Wild rice pilaf

Tossed green salad with balsamic vinaigrette

Vanilla Panna Cotta with mixed berries

FALL

Wild mushroom soup finished with Brandy

Roasted NY beef strip loin with garlic herb crust

Asparagus topped with Parmigiano cheese & clarified butter

Rosemary roasted baby New potatoes

Traditional Caesar salad

Apple Galette with caramel sauce

WINTER

Classic Minestrone soup with

Smoked salmon & Pumpernickel Spirals with Caper & lemon salad

Combo: Veal Marsala & beef Medallions

Risotto Milanese

Grilled vegetables tossed in garlic oil

Chocolate mousse

A L A C A R T E M E N U

Hors D'oeuvre Selection

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| Crab filled Endive scoops | • | Wilted spinach and roasted garlic crostini |
| Gazpacho & baby shrimp shooter | • | Stuffed mushroom caps |
| Mini Caprese skewers with fresh basil | • | Teriyaki salmon skewers |
| Mini beef & turkey burgers | • | Cocktail Quiche Lorraine |
| Dates & goat's cheese wrapped in prosciutto | • | Caramelized onion - beer confit on garlic toasts |
| Jumbo shrimp cocktail | • | Traditional spanakopita |
| Classic Bruschetta | • | Tapenade pastry twists |
| Carpaccio crostini with balsamic reduction & shaved Parmigiano | • | Chicken satay with peanut sauce |
| Sweet & spicy seared scallops on cucumber | • | Teriyaki beef skewers |
| Mozzarella wrapped in prosciutto | • | Mini pizzettes |
| Grilled pineapple and shrimp skewers | • | Assorted sushi |
| Chicken bouches | • | Brie, strawberry & fruit skewers |
| Marinated lemon ginger scallops | • | Shaved peppercorn beef with Gorgonzola cream |
| Smoked salmon canapés | • | Mini Panini's |
| Peach & roasted red pepper bruschetta | • | Traditional Arancini |
| Cherry tomatoes stuffed with crabmeat | • | Asian rice paper rolls with Thai dipping sauce |
| Salt baked baby potatoes with herbed goat's cheese | • | Smoked salmon & pumpernickel spirals |
| Baked brie en croute | • | Antipasto skewers |
| | • | Tortellini skewers with fresh basil |



STATIONS

Pâtés

Vinci's own chicken liver pâté
Summer sweet salmon pâté
Summer sweet crab pâté

Cheeses

A selection of imported & domestic cheeses
All cheese trays are fully decorated & come with assorted crackers
Brie, blue cheese, provolone, havarti, aged cheddar, etc

Fruits

A wide variety of fresh seasonal fruit displayed in a beautiful presentation
Kiwi, pineapple, melon, honeydew, strawberries, oranges, berries, etc.

Smoked Salmon

Atlantic or Wild Pacific smoked salmon
Fully decorated with shaved onion, capers, pumpernickel & cream cheese

Crudités

A wide variety of fresh seasonal bite size vegetables served with our Creamy dressing

Charcuterie

A selection of Genoa salami, prosciutto, capicola, cured sausages, homemade goat's milk Brie, Blue cheese, Reggiano & Parmigiano, dried fig & fruits, Chicken liver pâté & smoked salmon pâté accompanied with Pommery, spicy mustards & roasted nuts (optional)

Fresh Baked Breads

A selection of rosemary foccaccia, whole wheat baguette, artisan breads and bread twists served with flavoured dipping oils and tapenade spreads; olive, sun dried tomato and basil pesto

Anti-Pasto Platter

A selection of prosciutto, salami, capicola, provolone, asiago, Parmigiano, marinated artichokes & olives & grilled vegetables drizzled with Italian olive oil

Pasta Station (Choose any 3)

Eggplant Parmigiano squares
Risotto with asparagus & chicken au Jus
Butternut Squash Ravioli with Truffle Cream
Homemade meat, vegetarian or cheese lasagna
Tortellini pesto cream sauce
Penne Mediterraneo with Kalamata olives, sun dried tomatoes & grilled chicken
Penne Arrabbiata in a spicy tomato sauce
Spirali Pasta with sausage, eggplant & fresh basil
Wild mushroom risotto finished with shaved Parmigiano

Protein Station (Choose any 3)

Shaved peppercorn beef with Gorgonzola cream on baguettes
Mini Panini's - Chicken Parmigiana, grilled vegetables, grilled veal with vegetables, spicy Italian sausage with peppers served on a baby brioche, etc.
Chicken Limone skewers - medallions of chicken with a zesty lemon sauce
Mini beef & turkey burgers - Dressed with avocado & goat's cheese, Roasted garlic ketchup, red curry mayo, smoked bacon & aged cheddar, etc.
Grilled shrimp & salmon skewers with red onions & fresh pineapple



P A S T A S

Penne Arrabbiatta

Penne in a spicy tomato sauce

Fusilli Primavera

Assorted seasonal vegetables finished in a tomato basil sauce

Penne Fantastico

Penne with artichokes, capers & bocconcini in a tomato sauce

Gnocchi with Gorgonzola

Potato gnocchi finished with a gorgonzola cream sauce

Spaghetti Bolognese

Spaghetti with fresh-spiced beef in a tomato basil sauce

Cannelloni

Cheese or meat filled cannelloni in a tomato cream sauce

Tagliolini Aragosta

Sautéed lobster in brandy finished with a tomato Rosé sauce

Linguini Vongole

Linguini with sautéed fresh clams finished in a tomato basil sauce

Pappardelle

Pappardelle with prosciutto and peas in a cream reduction

Pasta al Forno

Rigatoni with Italian sweet sausage, 2 cheeses & tomato basil sauce baked to perfection

Fettuccini Bosco

Penne with artichokes, capers & bocconcini in a tomato sauce

Risotto Milanese

Scented with saffron

Pappardelle Salsiccia

Spicy sausage, cherry tomatoes, caramelized onions, olive oil garlic sauce

• **Tortellini alla Panna**

• Tossed in a mushroom pesto cream sauce

• **Ravioli**

• A selection of meat, mushrooms, butternut squash or cheese filled ravioli complimented with your choice of sauce

• **Agnolotti**

• Half-moon pasta filled with ricotta cheese & spinach in a tomato basil sauce

• **Penne Cimone**

• Served with grilled chicken, mushrooms and Kalamata olives in a roasted red pepper sauce

• **Penne Mediterraneo**

• Finished with Kalamata olives, sun dried tomatoes & grilled chicken

• **Fettuccine Pesto**

• Served with chicken and diced roma tomatoes in a fresh pesto sauce

• **Homemade Lasagna**

• Served with your choice of meat, vegetable or cheese

• **Crêpe**

• Cheese & spinach filled crêpes in a tomato cream sauce

• **Linguini a la Vinci**

• Tomatoes, capers, tuna & black olives

• **Spirali Pasta**

• With sausage, eggplant & fresh basil

• **Pasta Cacio e Pepe**

• Penne pasta with torn arugula & Pecorino-Romano cheese

• **Risotto Primavera**

• Fresh vegetables finished with white wine & fresh basil

• **Risotto con Funghi**

• Wild mushroom risotto finished with shaved Parmigiano



ENTREE SELECTIONS

POULTRY

Roasted Chicken

Oven roasted with fresh herbs provence

Chicken Cacciatore

Diced chicken tossed with tomato, bell peppers, olives & red onions

Chicken Limone

Medallions of chicken breast finished in a citrus, white wine reduction

Chicken Orvieto

Medallions of chicken with an artichoke & white wine sauce

Grilled Chicken Breast

7oz chicken breast seasoned and grilled with fresh herbs

Chicken Potpie

Mixture of diced chicken, peas, and carrots in a creamy sauce baked in a flaky piecrust

Chicken Tetrazzini

Bite-sized chicken pieces tossed in a creamy sauce on a bed of fettuccini accented with paprika

Jerk Chicken

Halved chicken breasts marinated in jerk sauce and grilled to perfection

- **Thai Chicken**
- Chicken slices with variety of vegetables finished in savoury Thai sauce
- **Grilled Citrus Chicken**
- Finished with a herb citrus dressing and garnished with a julienne of roasted red pepper
- **Grilled Chicken Breasts with Gazpacho Salsa**
- Fresh plum tomatoes, cucumber, bell pepper, red onion and the coriander make this dish very refreshing, served cold or room temperature
- **Chicken Breast Provençal**
- Seared and cloaked with a simple anchovy, black olive, tomato sauce
- **Roasted Pheasant**
- Apple, tarragon, shallots & sage stuffed pheasant
- **Duck a L'Orange**
- Whole roasted duck with a sweet honey orange sauce
- **Quail a la Vinci**
- Pan roasted quails with bacon finished in a port wine sauce garnished with fresh grapes
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ENTREE SELECTIONS

BEEF

Grilled Striploin

(AAA, Black Angus Beef)
Topped with wild mushroom jus

Beef Wellington

Pan seared beef tenderloin wrapped in cognac
pâté and golden puff pastry

Beef Skewers

With onion, peppers & a teriyaki sauce

Beef Medallions

A choice of morel sauce or béarnaise sauce

Thai Flank Steak

Marinated flank in a spicy Thai sauce served thinly
sliced over a bed of baby greens

Grilled Flank Steak With Classic

Remoulade Sauce

A combination of aioli, mustard, capers, chopped
pickles, fresh herbs & anchovies served room
temperature

VEAL

Veal Saltimbocca

Medallions of veal topped with prosciutto & fresh sage

Veal Marsala

Medallions of veal in a Marsala wine sauce

Veal Picatta

Medallion of veal in zesty lemon sauce

Veal Scaloppini

Medallions of veal in wild mushroom gravy

Veal Piard

Grilled thin medallions of provimi veal

Veal Parmigiana

Breaded veal topped with melted mozzarella &
tomato sauce

Veal Orvieto

Medallions of veal in white wine garlic sauce with
artichokes & red pepper

Veal Chops

Grilled with lemon & parsley

Veal Pizzaiola

Medallions of veal in a tomato oregano sauce



ENTREE SELECTIONS

LAMB

Washington State Rack of Lamb

Herb & Dijon crust

Ontario Leg of Lamb

Oven roasted with fresh herbs and served au jus

PORK

Roasted Porchetta

Black pepper or spicy chili pepper stuffing with onion, peppers & a teriyaki sauce

Pork Tenderloin

Stuffed with spinach, pine nuts & mushrooms

Pork cutlets with Pineapple relish

Sweet & savoury dish

SEAFOOD

Salmon Bella vista

Whole poached salmon stuffed with your choices of spinach & mushrooms or Russian salad

Shrimp Mignonette

Sautéed tiger shrimp finished in tangy tomato sauce

Seafood Newburg

A Medley of scallops, lobster, jumbo shrimp & calamari in a brandy Rosé sauce



Tuna

Pan seared in butter with capers and tomato compote

Halibut

Grilled & finished with a peppered lemon sauce

Seabass

Grilled and finished with a red pepper and olive tapenade

Trout

Baked Trout with tomatoes & ginger finished with an Asian soy glaze & fresh cilantro

Salmon

Atlantic or pacific salmon grilled or poached finished with a creamy dill sauce

Cold Poached Salmon Fillets

Dressed with a lemon Aioli dressing

Lobster Parisienne

Halved lobsters stuffed with Russian salad

Fillet of Sole

Pan fried and finished in a citrus sauce

Fresh Tilapia

Pan seared and served with an orange vermouth reduction with capers

DESSERTS

Assorted Petits Fours and French Pastries

Apple black current, mango raspberry, black forest hexagons, chestnut tartlets, dacquoise, cheesecakes, and many more!

Flan Selection

Key lime, blueberry, mixed Berry, apple, pecan, chocolate pecan, & fresh fruit flan

Cake Selection

Lemon mouse cake, chocolate mousse cake, raspberry chocolate cake, banana cake, caramel latte cake & strawberry mocha torte

Cheesecake Selection

Strawberry, Blueberry, Raspberry, Cherry, Cappuccino, Chocolate, Mixed Fruit, & traditional New York

Assorted Cookies

Chocolate chip, oatmeal, chocolate & raisin, & shortbreads

Assorted Individual Dessert Tray

Dutch brownies, carrot cake, caramel cake, apple walnut strudel, Nanaimo bars, & raspberry & date squares, etc.

Tulip con Frutta Fresca

Baked phyllo pastry filled with vanilla custard and fresh berries with a raspberry coulis

Chocolate Mousse

Made with imported dark chocolate garnished with fresh berries and mint sauce

Crème a Cotta

Velvety caramel custard with crème anglaise and toasted pistachios

Classic Tiramisu

Dusted with cocoa powder and service with caramel sauce

Vanilla Panna Cotta

Garnished with raspberry coulis and fresh mint

Fresh Fruit Skewers

Served fresh or grilled with a sweet balsamic glaze

Fresh Fruit Platter

