

CANAPÉS

**Min 2 dozen per order – add by the dozen*

Classic Bruschetta V VG 50 / 2 dozen
Tomato, basil, onion served on a crostini

Caprese Salad Spears V GF 50 / 2 dozen
Bocconcini, tomato & fresh basil with a balsamic reduction

Arancini V 50 / 2 dozen
Breaded bite-sized risotto balls made in house served with tomato sauce –
Ask about our seasonal filling!

Polpette Pomodoro 50 / 2 dozen
Hand rolled beef & Italian sausage meatballs
with house made tomato sauce

Smoked Salmon Rosettes 60 / 2 dozen
Smoked salmon, spicy dill mascarpone served on a crostini

Cucumber, Prosciutto & Bleu Cheese GF 60 / 2 dozen
Cucumber slices with a thin slice of prosciutto
topped with torched bleu cheese

Polpette Sliders 75 / 2 dozen
Mini meatball sliders served on a two-bite bun

Crab Cakes DF 75 / 2 dozen
Seared mini crab cakes with house-made tartar sauce and fresh dill

Pulled Chicken Pesto Sliders 75 / 2 dozen
Pulled chicken pesto sliders served on a two-bite bun

Grilled Chicken Skewers GF DF 75 / 2 dozen
Skewered chicken breast with sweet chili for dipping

QUICK-PICK CANAPÉS SET A 225

Mix & match any 4 of the **top** 6 canapés from the list above to serve 20-25 guests

QUICK-PICK CANAPÉS SET B 275

Mix & match any 4 of the **bottom** 6 canapés from the list above to serve 20-25 guests

PRESENTATION PLATTERS

**Each platter serves approx. 12 guests unless otherwise noted*

Verdure Platter **V** **GF**

Assorted seasonal vegetables served with ranch dip

60

Seasonal Fruit Platter **V** **VG** **GF** **DF**

Assorted seasonal fruit

45 – 100

Cheese & Charcuterie Platter

Assorted cured meats, cheeses, marinated vegetables & olives served with crostinis

140

Chicken, Zucchini Parm & Pane Di Casa

**Serves approximately 45-48 guests*

Grilled chicken Skewers, zucchini parmesan medallions & house made buns with parmesan & herb butter served with tomato sauce for dipping

175

Late Night Snack Slider Platter

**Serves approximately 45-48 guests*

24 Polpetta Sliders & 24 Pulled Chicken Pesto Sliders & home made parmesan potato chips

175



DESSERT PLATTERS

Dessert Bars, Squares & Cookies **V**

**May contain nuts*

A sharable assortment of lemon bars, brownie fudge bars, Nanaimo bars, berry & oat bars & cookies

Small 15 two-bite pieces **35**

Medium 30 two-bite pieces **60**

Large 45 two-bite pieces **80**

Fruit Platter **V VG**

A seasonal spread of fresh fruit

Small 6 – 10 servings **45**

Medium 12 – 18 servings **75**

Large 24 – 36 servings **100**

Italian Dessert Pastries **4**

**Min 8 per order – may contain nuts*

A seasonal assortment of cream puffs, cream horns, Napolean cake, tiramisu cake, éclairs, fruit tarts & cannoli

Coffee or Tea Service **2 / per person**

**Min 10 per order*

Includes cream, sugar, stir sticks & paper cups

EVENT MENUS

**Served Family-Style or Buffet Style*

MENU OPTION A

- 1 Salad
- 1 Pasta
- 1 Main
- 1 Dessert

35 / per person

MENU OPTION B

- 1 Salad
- 2 Pastas
- 1 Mains
- 1 Side
- 1 Dessert

45 / per person

MENU OPTION C

- 1 Salad
- 2 Pastas
- 2 Mains
- 2 Sides
- 1 Dessert

60 / per person

**Equipment rentals, linen, glassware available for rent at an additional charge (see Rentals + Extras page)*



SALADS

Mixed Greens **V GF DF**

Simple & traditional organic greens, fresh tomatoes, sliced fennel with a honey balsamic vinaigrette

Diva **V GF DF**

Greens, sliced fennel, carrots, cucumber, tomatoes, radish & dried cranberries with a honey balsamic vinaigrette

Classic Caesar **V**

Crisp romaine lettuce, herb croutons & parmesan cheese with classic anchovy Caesar dressing

Beet & Quinoa **V GF DF**

Arugula, roasted beets, shaved fennel, cherry tomatoes & quinoa with a citrus vinaigrette

Grilled Vegetables **V GF**

Marinated & lightly grilled seasonal vegetables with goat cheese

PASTAS

Primavera **V VG DF**

House-made tomato sauce, roasted peppers, cherry tomato, wild mushrooms & arugula

Wild Mushroom & Spinach Lasagna **V**

Alfredo, spinach, wild mushrooms, mozzarella & ricotta cheese

Carbonara

Roasted garlic cream sauce, pancetta, green onion & parmesan

Bolognese

Ground beef & pork in a rosé sauce with parmesan

Chicken Pesto

Roasted chicken, arugula pesto cream & wild mushrooms

Lasagna Carne

Layer of spicy Bolognese, tomato sauce, mozzarella & parmesan

Spinach & Ricotta Cannelloni **V**

Cannelloni stuffed with spinach & ricotta – sauced with tomato sauce & mozzarella

Carne Cannelloni

Cannelloni stuffed with beef, pork & ricotta – sauced with tomato sauce & mozzarella

**Gluten Free option available – sub charges will apply.*

Not available for Lasagnas or Cannelloni.

V – Vegetarian **VG** – Vegan
GF – Gluten Free **DF** – Dairy Free



MAINS

Chicken Parmesan

Breaded & baked chicken
sauced with house-made
tomato sauce & parmesan cheese

+3 / per person for Chicken Saltimbocca

Oven Roasted Chicken GF

Marinated & oven roasted chicken breast

Veal Milanese

Lightly breaded & pan browned veal
medallions, topped with house-made
tomato sauce & mozzarella

Grilled Steak

Served with house-made peppercorn sauce

Wild Salmon

Served with lemon dill white wine sauce

Jumbo Prawns GF

Roasted garlic & basil buttered
jumbo prawns

Seared Polenta V or VG

Served with roasted red pepper,
tomato sauce & parmesan

SIDES

Broccolini V GF

Tossed in butter with chili flakes

Crispy Brussel Sprouts V GF

With chili and parmesan cheese

Roasted Bell Peppers V VG GF DF

With olive oil & fresh herbs

Potatoes V

Oven Roasted with butter & herbs
or classic roasted garlic mashed

Wild Mushrooms V GF

Tossed in garlic butter

Green Beans V VG GF DF

Sautéed with garlic & olive oil

DESSERT

Tiramisu **V**

Individual servings of espresso-soaked lady fingers surrounded layered with creamy mascarpone and cinnamon

Assorted Bars, Squares **V**

A sharable assortment of lemon bars, berry & oat bars , brownie fudge bars, Nanaimo bars

Cookies **V**

A sharable assortment of fresh baked cookies

SEASONAL DESSERT

Panna Cotta

Individual servings of house made Panna Cotta

Zeppole **V**

A sharable selection of seasonal mini doughnuts

Crostata **V**

A sharable selection of seasonal mini tarts

CUSTOM CAKES

3 / per person

**Min 10 per order*

Celebrating something special? Birthday to Wedding and everything in between – We've got you covered!

**Please inquire with a member of our Event Sales team! Custom cake orders must be placed 2 business days in advance.*

RENTALS + EXTRAS

Paper Plate & Disposable Napkin*Paper Service***0.75 / per person****Paper Plate, Disposable Napkin & Plastic Cutlery***Paper Service***1 / per person****Chafing Dishes****25 / per set****Stainless Steel Water Jugs****per rental company****Glassware****per rental company****Ceramic Plateware & Flatware****1.30 / per set****Additional Serving Utensils****1.50 / per piece****Linen Napkins****per rental company****Table Linens****per rental company****Furniture (Chairs, Tables, etc)****per rental company**

**Our Catering & Events Sales team will always do the best they can to source the best rates possible from available rental companies.*

STAFFING RATES

Event staffing requires a minimum booking of 4hrs/staff member.

Servers**35 / per hour****Bartenders****35 / per hour****Chefs****45 / per hour****Event Manager****45 / per hour**

**required on site when event exceeds 30 guests*

Please note that a service charge (gratuity) of 18% will apply to all events that require staffing. Labor charges begin at setup and end with breakdown completion.

THE FINE PRINT

Menu Confirmation Deadlines

Final event menu selection from Cotto Catering's Private Events Catering Menu is due no later than one week (5 business days) prior to your event date.

A guaranteed number of guests must be confirmed **5 business days** prior to your event date and you will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater.

We will make every effort to accommodate any last-minute increases to the number of guests, though cannot guarantee all changes based on product availability.

Please advise us of any diet or allergy related food restrictions.

Guest allergies and special dietary requests are addressed at the time your menu is worked on with our Event Specialists. Any requests or concerns brought up after the menu has been finalized (5 business days prior to event date) may not be accommodated, so we urge all clients to try to inform us of all special dietary needs during the menu finalization process.

**We are not a nut-free facility and will not be able to guarantee that products will not come into contact with nuts during preparation – however we do our very best to avoid cross contamination.*

Deposit & Payment

A valid credit card is required to secure all orders.

For orders or events larger than \$500 (before tax and service charge) we require a 50% deposit with the balance due upon your event date.

The credit card provided to secure your order will be charged for the full (or remaining) payment the day of your event and you will be sent a copy of your receipt via email for your records (VISA, Mastercard, AMEX accepted).

Cancellation & Changes

Charges of 50% will apply to event orders cancelled with less than 48 hours notice.

Any changes to your event menu or additional service requests made after the deadline may not be accommodated or may be subject to additional charges.

Request for changes to existing and confirmed orders must be received no less than 5 business days prior to your event date. Clients will remain responsible for all orders placed if changes cannot be accommodated.

Delivery Charges

Please contact one of our Event Specialists for this information.

**Please note that for events with rentals and staffing there are additional setup/teardown fees that may apply to your order/booking.*

Events & Catering Office Hours & Contact

Our Events & Catering Office is open Monday through Friday, from **8:00am – 4:00pm**.

To speak with one of our Event Specialists call us at **604-298-TOGO (8646)**, or send an inquiry to **eat@cotto.ca**. We look forward to hearing from you!