

Your Perfect Wedding Starts With The Perfect Caterer



PROUDLY CREATING LASTING MEMORIES  
FOR OUR CLIENTS SINCE 1997



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## M E N U - B U F F E T S T Y L E S E R V I C E

**\$45 Per Person**

### **Passed Hors d'oeuvres**

Smoked Salmon Crostini  
Mascarpone & fresh dill & candied lemon  
Marinated Lemon Ginger Scallops served on cucumbers with caramelized scallions  
Caramelized Onion & Beer Confit served on Garlic Brioche  
Carpaccio Crostini with Balsamic reduction & shaved Parma

### **Buffet**

Charcuterie board  
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 pate accompanied with pommery & spicy mustards & roasted nuts (optional)

Summer baby greens  
Dressed with goat's cheese, strawberries, orange segments & onion  
with candied pecans with a light vinaigrette dressing  
Mediterranean couscous and lentil salad  
Tossed with fresh garlic, mint, cherry tomatoes & chiffonade of arugula

Green & white beans almandine

Potato & celeriac purée with chive

Roasted Vegetable Ratatouille

Cornish Hens  
Stuffed with wild rice & dried fruit with Sage butter

Whole poached salmon  
Stuffed with baby spinach & Ontario wild mushrooms

Mini cupcake & macaroon station  
Vanilla bean, triple chocolate, spiced carrot, caramel, lemon dream minis

Blackberry Cassis, peanut butter, red velvet & toasted coconut macaroons  
Tiramisu shooters

Coffee & tea buffet, Espresso



## M E N U - S I T D O W N S E R V I C E

### \$50 Per Person

#### Passed Hors d'oeuvres

Mushroom

Stuffed with duxelle, herbed bread crumbs & parma-reggiano

Mini Caprese

Bocconcini, heirloom grape tomatoes with house made basil  
arugula pesto

Chicken truss

Honey, lime juice and Sriracha

Mini Pizza

Fig, chevre & torn arugula  
Prosciutto, heirloom tomatoes & fiore di latte  
French Brie & Ontario berries

Vietnamese-Style Summer Rolls

Cooked shrimp, rice noodles & fresh vegetables with Cilantro in a rice paper roll with homemade peanut sauciness

#### Starter

Ravioli del Bosco with Truffle cream  
Wild mushroom stuffed ravioli

#### Entrée

Chicken

Farm raised Ontario chicken supreme roasted & glazed with apricot compote  
OR

Beef Medallions Morel jus  
Sautéed Rapini with garlic & lemon  
Roasted Fingerling potatoes

#### Finale

Pistachio Chocolate Mousse  
Layered Pistachio mousse, chocolate truffle & chocolate sponge & pearls  
Fresh brewed coffee & tea served to your guests  
Late night sweet table

#### Fruit Station

A wide variety of fresh seasonal fruit displayed in a beautiful presentation

#### A selection of cakes & cheesecakes:

Cakes - Lemon, Chocolate Mousse, Raspberry Chocolate, Banana, Caramel Latte & Strawberry Mocha Torte  
Cheesecake - Strawberry, Blueberry, Raspberry, Cherry, Cappuccino, Chocolate, Mixed Fruit & traditional New York

Coffee, tea & espresso

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## COCKTAIL PARTY

### \$25 Per Person

Dates & goat's cheese wrapped in Prosciutto

Shaved peppercorn beef with Gorgonzola cream

Mini beef & turkey burgers

Classic bruschetta

Brie, Cranberry pastry

Salt baked baby potatoes with herbed goat's cheese

Gazpacho shooter

Bloody Mary shrimp cocktail

Smoked salmon with Mascarpone & dill

Sweet & spicy seared scallops on cucumber

Tiramisu fingers

Assorted Petit Fours

Minted fruit skewers

Coffee & tea, Espresso buffet



## HOST BAR SERVICES

### **\$25 Per Person**

2 types of red & white wine placed on the tables

Flat and sparkling water on the tables

Standard bar rail

3 Local micro breweries

Vodka, Rum, Rye, Whiskey, Gin, Amaretto

Coffee liqueur

Classic mixes, pops & juices

Bar garnishes

Crushed ice

Available for 5 hours



## ADDITIONAL BAR SERVICES

*Cash bar services*

*Professional staffing*

*Any rentals required*

*Décor & linens*



## ADDITIONAL CHARGES

*Landmark fee on food & staffing - venue depending*

*Event staffing onsite*

*Any rentals required*

*Taxes*

