



# Vinci

CATERING AND EVENT PLANNING

*Your Perfect Event Starts With The Perfect Caterer*

PROUDLY CATERING TORONTO  
SINCE 1997



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# ENTREE SELECTIONS

## Breast of Chicken Skewers

Grilled with red & yellow peppers, onion and cherry tomatoes

## Shrimp & Salmon Skewers

Grilled with red onions, bell peppers & fresh pineapple

## Poached Salmon

Served with mescal mix & creamy dill dressing

## Grilled Salmon

Served with roasted red pepper and Sicilian eggplant salsa

## Chicken Orvieto

Medallions of chicken with an artichoke & white wine sauce

## Chicken Limone

Medallions of chicken with a zesty lemon sauce

## Chicken or Veal Parmigiana

Breaded & topped with melted mozzarella & tomato

## Chicken Cacciatore

Pieces of chicken in a tomato sauce with peppers & olives

## Thai Chicken

Chicken slices with variety of vegetables finished in savoury Thai sauce

## BBQ Chicken Skewers

Chili-lime rubbed chicken grilled to perfection

## Chicken Fajitas

Served with sautéed peppers, onions and tortillas

## Assorted Grilled Meats

Grilled chicken, filletto, lamb & sausage

## Chicken or Beef Teriyaki

Finished in a classic Japanese dressing

## Chicken Supreme

Stuffed with grilled vegetables with a roasted red pepper sauce

# ENTREE SELECTIONS

## **Butter Chicken**

Chicken medallions in a tomato cream sauce with a hint of cumin and coriander

## **Grilled Lamb Chops**

Australian lamb with fresh rosemary, lemon & garlic infused olive oil

## **AAA Black Angus Striploin Steaks**

With a wild mushroom jus

## **Traditional Beef Stroganoff**

Chopped shallots, button mushrooms, finished with Cognac and served with sour cream on the side

## **Filet Mignon**

Served with Classic Béarnaise sauce or au Jus

## **Stuffed Pork Tenderloin**

Stuffed with spinach, pine nuts, and goat cheese seared, roasted and presented pre sliced

## **Veal Medallions**

Medallions of veal finished in a wild mushroom jus

## **Fresh Tilapia**

Pan seared and served with an orange vermouth reduction with capers

## **Red Snappers Fillets**

Broiled and topped with chopped cilantro, garlic & lime & drizzle with olive oil

## **Mixed Seafood Grill**

Calamari, shrimp and mussels grilled and served with a white wine, garlic sauce

## **Curried Shrimp**

Mixed baby shrimp and scallops in a light curry cream sauce

