



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 | \$18.95/p

Grilled with red & yellow peppers, onion and cherry tomatoes

Shrimp & Salmon Skewers | \$19.95/p

Grilled with red onions, bell peppers & fresh pineapple

Poached Salmon | \$19.95/p

Served with mescal mix & creamy dill dressing

Grilled Salmon | \$19.95/p

Served with roasted red pepper and Sicilian eggplant salsa

Chicken Orvieto | \$19.25/p

Medallions of chicken with an artichoke & white wine sauce

Chicken Limone | \$19.25/p

Medallions of chicken with a zesty lemon sauce

Chicken or Veal Parmigiana | \$19.95/p

Breaded & topped with melted mozzarella & tomato

Chicken Cacciatore | \$19.95/p

Pieces of chicken in a tomato sauce with peppers & olives

Thai Chicken | \$18.50/p

Chicken slices with variety of vegetables finished in savoury Thai sauce

BBQ Chicken Skewers | \$18.95/p

Chili-lime rubbed chicken grilled to perfection

Chicken Fajitas | \$18.25/p

Served with sautéed peppers, onions and tortillas

Assorted Grilled Meats | \$25.95/p

Grilled chicken, filletto, lamb & sausage

Chicken or Beef Teriyaki | \$18.95/p

Finished in a classic Japanese dressing

Chicken Supreme | \$19.50/p

Stuffed with grilled vegetables with a roasted red pepper sauce



ENTREE SELECTIONS



Butter Chicken | \$19.50/p

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

Grilled Lamb Chops | \$23.95/p

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

AAA Black Angus Striploin Steaks | \$23.95/p

With a wild mushroom jus

Traditional Beef Stroganoff | \$21.95/p

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

Filet Mignon | \$25.95/p

Served with Classic Béarnaise sauce or au Jus

Stuffed Pork Tenderloin | \$19.50/p

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

Veal Medallions | \$22.25/p

Medallions of veal finished in a wild mushroom jus

Fresh Tilapia | \$21.50/p

Pan seared and served with an orange vermouth reduction with capers

Red Snappers Fillets | \$21.50/p

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

Mixed Seafood Grill | 21.50/p

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

Curried Shrimp | 19.50/p

Mixed baby shrimp and scallops in a light curry cream sauce

