



Vinci

CATERING AND EVENT PLANNING

Your Perfect Event Starts With The Perfect Caterer

PROUDLY CATERING TORONTO
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

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



MENU - SIT DOWN SERVICE

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

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





H O S T B A R S E R V I C E S

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

Floral arrangements

Entertainment



ADDITIONAL CHARGES

Landmark fee on food & staffing - venue depending

Event staffing onsite

Any rentals required

Taxes

