

Catering Menu

Appetizers

Bruschetta (*baguette slices, garlic, tomato, basil*) \$48 / dozen

Mini Arancini Rice Balls (*Rice balls stuffed with mozzarella and peas, coated with breadcrumbs and deep fried*) \$60 / dozen

Kickin' Mac Bites (*Mac and cheese balls, with jalapeño, cheddar and mozzarella cheese, coated with breadcrumbs and deep fired. Served with chipotle dip*) \$60 / dozen

Salt 'n Pepper Wings (*Deep fried wings, served with dip, option to add buffalo sauce*) \$20 / dozen

Chicken Fingers (*Deep fired real chicken fingers, with honey garlic dip*) \$28 / dozen

Mini Meatballs (*House-made with fresh ground beef and pork, fresh herbs, garlic, onion, egg, parmesan cheese, chili flakes, baked to perfection, served with marinara sauce*) \$30 / dozen

Antipasto Skewers (*Salami, bocconcini, olives*) \$60 / dozen

Caprese Skewers (*Cherry tomatoes, bocconcini, basil*) \$48 / dozen

Shrimp Cocktail (*Shrimp served with Remoulade dip*) \$90 / dozen

Cheesy Spinach Puffs (*Creamy spinach dip rolled with puff pastry*) \$60 / dozen

Garlic Parm Knots (*Deep fried bread knots tossed in garlic, parmesan, sea salt, fresh herbs served with marinara sauce*) \$60 / dozen

Mini Panini (*Choice of: Meatball, Italian, or Caprese, served on mini ciabatta bun*) \$50 / dozen

Assorted Cold Cut Cheese Trays (*a selection of Italian cold cuts and imported cheeses, accented with plain or spiced assorted olives*)

12" Small Tray (10 people) \$90

16" Medium Tray (15 people) \$120

18" Large Tray (20 people) \$150



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Assorted Fruit Tray (*Assortment of seasonal fresh fruit*)

Small Tray (10 people)	\$90
Medium Tray (15 people)	\$120
Large Tray (20 people)	\$150

Salads

Italian (Mixed greens, cucumber, tomato, red onion, with red wine vinaigrette)

Cesar Salad (Romaine lettuce, croutons, parmesan, lemon, ceasar dressing)

Small Tray (10 people)	\$56
Medium Tray (15 people)	\$80
Large Tray (20 people)	\$98

Pasta

Penne with Tomato Basil Sauce (*Penne pasta tossed with Parmigiano Reggiano cheese and home-made basil sauce*)

Half pan / 10 portions	\$65
Full pan / 20 portions	\$120

Linguini with Alfredo Sauce (*Linguini pasta tossed in our classic cream sauce, fresh parsley, and Parmigiano Reggiano cheese*)

With Chicken

Half pan / 10 portions	\$65	\$100
Full pan / 20 portions	\$120	\$180



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Meat Lasagna (*Fresh lasagna layered with rich tomato meat sauce (veal & pork), mozzarella, and Parmigiano Reggiano cheeses*)

Half pan / 9-12 portions \$90

Full pan / 20-24 portions \$150

Cannelloni with Tomato Sauce (*Fresh lasagna rolled with veal, pork, ricotta, and mozzarella filling, baked in tomato basil sauce and garnished with Parmigiano Reggiano cheese and parsley*)

Half pan / 9-12 portions \$70

Full pan / 20-24 portions \$125

Pasta al Forno (*Penne pasta, mini meatballs, egg, mozzarella in tomato basil sauce garnished with Parmigiano Reggiano cheese*)

Half pan / 9-12 portions \$70

Full pan / 20-24 portions \$125

Entrees

Chicken Cutlets (*Chicken breast marinated, breaded, and fried, served with lemon wedge. Option to add sauce: white wine sauce, fresh lemon sauce, wild mushroom cream sauce*)

Add sauce

\$13 each

\$15 each

Veal Cutlets (*Veal cutlet marinated, breaded, and fried, served with lemon wedge. Option to add sauce: white wine sauce, fresh lemon sauce, wild mushroom cream sauce*)

Add sauce

\$13 each

\$15 each

Eggplant Parmigiana (*Layers of eggplant baked with tomato sauce, mozzarella, and Parmigiano Reggiano cheese*)

Half pan / 9-12 portions \$80

Full pan / 20-24 portions \$140



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Pizza \$20

Traditional and authentic, wood-fired pizza cooked to perfection in the original Mugnaini Wood Fire Oven. Our pizza sauce is house-made and we use only the finest ingredients including 00 Italian flour.

Margherita *(San Marzano Tomato Sauce, bocconcini, fresh basil)*

Classic *(San Marzano tomato sauce, mozzarella cheese, pepperoni, mushroom)*

Hawaiian *(Crumbled smoked ham, mozzarella, fresh pineapple)*

Pickle n' Bacon *(Crumbled smoked ham and fresh dill pickle slices, garnished with dill)*

Tropical Heat *(Hot capocollo, mozzarella cheese, feta, fresh pineapple, red onion, jalapeño, hot honey drizzle)*

BBQ Buffalo Chicken *(BBQ buffalo chicken, roasted red pepper, old cheddar cheese, red onion, buffalo sauce & sour crème drizzle)*

The Big Meatball *(Homemade Italian meatballs, mozzarella cheese, parmesan cheese, marinara sauce, fresh organic basil)*

JoJo's Salsiccia *(Spicy homemade Italian sausage, sweet mini peppers, red onion, jalapeño)*

Mediterranean *(Fresh tomato, spinach, red onion, black olives, feta, organic oregano)*

Spicy Perogy *(Potato cheddar perogies, cheddar cheese, smoked back bacon crumble, jalapeño, green onion, sour crème drizzle)*



Catering Menu

Coffee Bar + Dessert

Bring the warmth of our signature coffee bar prepared fresh with premium beans, select pastries, and cool treats to finish your meal.

Coffee & Espresso Bar [*Signature espresso (\$3), americano, cappuccino, or latte (\$6)*]

Dessert Selection

- *Italian peach cookies are soft, tasty, and filled with a sweet surprise (\$5 each)*
- *Classic cannoli dessert filled with mascarpone and ricotta cream flavored with choice of pistachio, vanilla, or chocolate (\$5 each)*
- *Tiramisu is a decadent dessert made with a creamy mascarpone filing, premium coffee-soaked biscuits, and cocoa topping (\$6/slice)*
- *Classic cheesecake (choice of New York Style, Blueberry, or chocolate)*

Gelato Options *Variety of flavour options available upon request*

