



PIATTO RUSTICO
événements

MENU

Panini station

\$15.00/guest

Choice of 2 salads:

- .pasta *with mayo, olive oil OR pesto*
- .potato *with mayo or olive oil*
- .tomato and cucumber
- .lentil
- .corn
- .bean or
- .mixed green salad

Assorted sandwich platter 3 choices, 30+ guests up to 4 choices:

- .tuna salad, served on a wrap
- .prosciutto, arugula and bocconcini served on our homemade piadina bread
- .grilled veggies and goat cheese
- .grilled chicken and peppers served on mini ciabatta
- .roast beef, caramelised onion and mushroom *with a mayo/mustard sauce* served on baguette
- .sausage and peppers served on mini ciabatta
- .prosciutto cotto (italian ham), salami, mortadella and capicollo served on baguette or focaccia

.fruit platter

.dessert: platter of mini cannoli and cream-filled profiteroles

- .Minimum order: 20 guests
- .No cancellation will be accepted 24 hours prior to event
- .Quoted prices do not include taxes

Pasta station

\$16.00/guest

1 choice of pasta:

.manicotti ricotta & spinach, rosée sauce (2/guest)

.penne choice of sauce: tomato, rosée or gigi

.cannelloni meat *beef and pork*, tomato sauce (2/guest)

.pasta al forno rigatoni meat sauce gratiné in the oven with mozzarella and parmigiano cheese

.pasta “aglio e olio”; olive oil, garlic, mushroom, pancetta and spinach

(vegetarian option available without pancetta)

Included:

.focaccia *white pizza with olive oil and rosemary*

.mixed green salad *with tomato, cucumber and carrot,*

.dessert: cookie platter + 1 choice below:

. tiramisu served in a cup

. mascarpone-amaretti served in a cup

. baluchon aux fruits (mini fruit pies)

.2 mini cannoli

.2 cream-filled profiteroles

.brownies served with whip cream OR

.fruit platter

.Minimum order: 20 guests

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Gourmet anti-pasti station

\$16.00/guest

.cucumber, tomato and bocconcini salad

.eggplant, peppers and zucchini marinated with olive oil, garlic and basil

.mini arancini rice ball mixed with meat sauce, mozzarella, parmigiano and peas OR vegetarian option: mixed with tomato sauce, mozzarella, parmigiano and veggies.

.charcuterie platter salami, mortadella, sopressata et italian ham served with assorted breads (mini ciabatta, focaccia, olive, baguette)

Cheese platters *(prices per platter for 10-12 guests)*

.cheddar cheese \$35.00

. 'plateau de fromages fins' *brie, goat, blue, oka served with grapes, caramelised onion and crostini* \$99

. 'plateau de fromages fins gourmet' *brie, goat, blue, oka + cheese of the day served with figs, orange marmalade, olive tapenade, nuts, grapes, bread and crostini* \$160

Montreal station

\$15.00/guest

.smoked meat sandwich

.assorted salad (2)

.veggie and dip platter

.chef's dessert

Kart-O-Mania station

\$16.00/guest

.entrée of sausage and peppers

.roast beef, caramelised onion and mushroom served on
mini ciabatta bread with a mayo/mustard sauce

.pasta salad *with mayo, olive oil OR pesto*

.veggie and dip platter OR fruit platter

.mini zeppole with custard

.Minimum order: 20 guests

.No cancellation will be accepted 24 hours prior to event

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Group menu *for a group of 40+ guests*

\$12.50/guest

.coldcuts wraps *salami, mortadella and capicollo*

.'tramezzini' sandwiches *eggs, tuna and ham*

Choice of 2 salads:

.pasta *with mayo, olive oil*

.potato *with mayo or olive oil*

.tomato and cucumber

.lentil

.corn

.bean

.mixed green salad

.dessert: cream-filled profiteroles

.Minimum order: 20 guests

.No cancellation will be accepted 24 hours prior to event

.Quoted prices do not include taxes