



restaurant & bar

VENI VIDI VICI

650 College Street West



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VENI VIDI VICI

**650 College St. West
Toronto, ON
M6G 1B8**



416.536.8550 ...tel

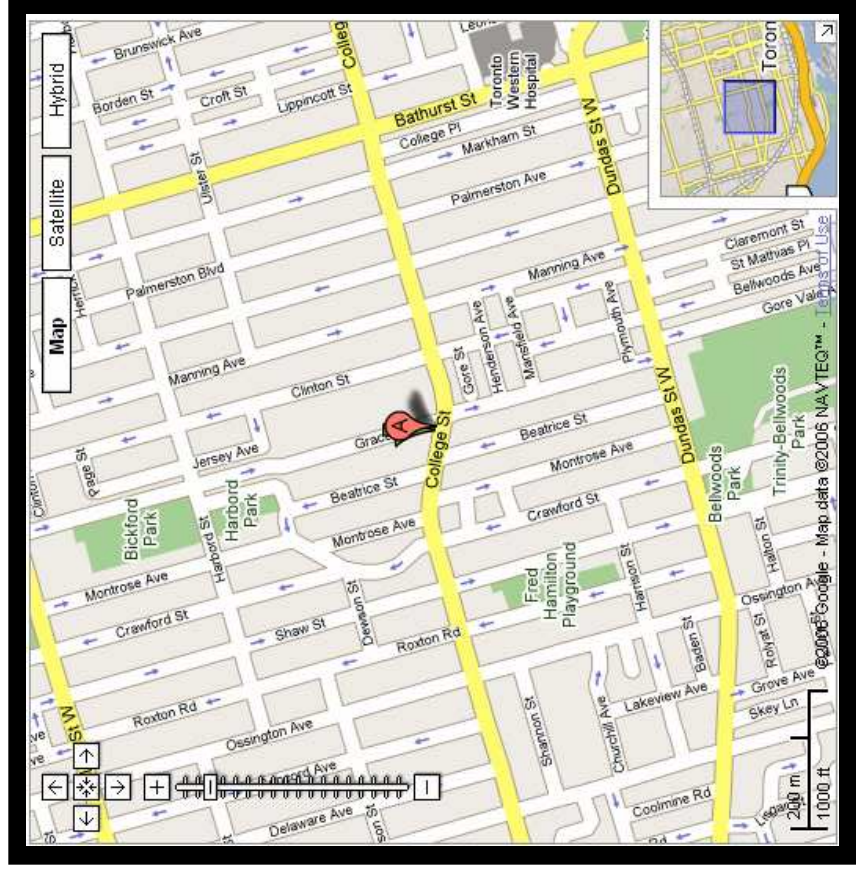
416.536.8554 ...fax

venividivici@bellnet.ca ...email

WEBSITES:

www.toronto.com/venividivici

www.dine.to/venividivici



HOURS OF OPERATION

Mon : CLOSED

Tue : 5:00pm - 12:00 mid

Wed : 5:00pm - 12:00 mid

Thu : 5:00pm - 1:00am

Fri : 5:00pm - 2:30am

Sat : 5:00pm - 2:30am

Sun : 11:00am - 12:00 mid (BRUNCH 11:30am - 4pm)



REVIEWS

AWARDS

Frommer's® *The best trips start here*

This is a Little Italy gem that serves delicious food in a swanky setting -- but unlike many of its neighborhood cousins, it does so without attitude. I like it even better than established neighborhood favorite Ecco La. There's no sign outside, just a gilt-covered fresco of a mustachioed deity looming over the doorway. Inside, the staff is quick to usher diners to high-backed velvet banquettes.



Reviews

Spotlight Toronto... By Suresh Doss

Most people will say that a dinner experience is only as great as the company you're with. I agree. Albeit a restaurant's ambience, and character can add to your overall dining experience, ultimately it's who you're with that will make or break the night. Music, light, and service are there to accentuate the mood, while the food acts as the ice breaker most times. Veni Vidi Vici scores on all cards.



By Sandy Cordeiro

Taste of Italian Piazza Indoors in Toronto

The narrow store & restaurant fronts on College Street in the Little Italy district of Toronto leave little room for reinventing piazzas & European city Streets. However, the Italian fusion restaurant Veni Vidi Vici creates an atmosphere inside their small establishment that brings the Italian outdoors indoors. The restaurants creative dishes & affordable price range help make it easily one of the finest Italian restaurants in the city that won't empty you wallet. And with the attitude of "I came I saw I conquered" (Veni Vidi Vici), neighboring locations in Little Italy may have to step up their game.

DINING OUT

Veni Vidi Vici is tantalizing



THE MOVEABLE FEAST
THE FOOD GUYS: MARTY AND AVRUM

Growing up in Toronto has given me a sense of pride and belonging. My early childhood days were spent around Little Italy, where the street signs of Manning, Grace, Euclid and Palmers-
ton have stayed the same.

There are now many differences — new and vibrant businesses are flourishing and attracting so many new people.

But, if I close my eyes, I can see the way it used to be.

Veni Vidi Vici is one tantalizing hot spot. The decor, both inside and out, is a tribute to the great restaurants of the world, with enormous banquettes and a fabulous bar that is a focal point.

The staff here are the main attraction and, of course, the food. The calamari fritti is superb and

says it's OK to feel this good.

The flaming chorizo is one hot mama and ready to dance on your palette.

The salad with spinach, apple and goat cheese is a must.

Julius Caesar is still smiling about the salad that's his namesake.

The gourmet pizzas on the menu here are cooked by 12 Italian loving grandmothers checking each one for taste. OK, I lied about the grandmothers, but the taste is just too good to be true.

The butternut squash agnolotti is squash stuffed in pasta with a cognac cream sauce.

I felt like I was in a slow motion movie where each bite was pure pleasure.

Spaghetti alla Bolognese with Italian sausage makes you purrrrrr.

Love here starts with the apple/sake with the apple/sake cony after one bite.

The stuffed chicken with Brie cheese was a crowd pleaser. We all wanted a taste, and were reaching for a second and a third. Hold on to your plate, papa.

Pork Medallions here are served

with a Dijon mustard cream sauce and a sweet potato hash.

This is a dish that spells it out clearly just how wonderful this eating experience is going to be and boy, the taste!

Dave, the owner of Veni Vidi Vici, told me that one visit to this restaurant will find you coming back again and again for more.

There are times when I return to the old neighbourhood searching for my old friends.

Most of the people I knew from my days in the old neighbourhood have moved away, but it's a great pleasure to see Veni Vidi Vici become a welcome reminder of the past. And that makes for a bright future.

Veni Vidi Vici
650 College St.

Tel: 416-536-8550

Tues. - Thurs. 5 p.m. - midnight

Fri. - Sat. 5 p.m. - 2 a.m.

Sunday Brunch 11 a.m. - noon

— For more of Marty and Avrum's reviews, please visit www.dine.to

Check out "Moveable Feast" Sundays at 1 p.m. and "Beer Buddies" Sundays at 1:30 p.m. on SUN TV.

Watch for Marty's "World Soups On" Feb 27 2008!



Reviews

VENI VIDI VICI

CURRENT

March -2007

Thanks Carmo and David,

We really enjoyed ourselves. My colleagues loved the food and the atmosphere. And by the way your wait staff are fantastic! Great personalities and wonderful service... Hope to come back soon.

Ciao!

Victoria Coste-Ramsay
Stakeholder Management Team Lead
Budget Secretariat
Corporate and Quality Service Division
Ministry of Finance

October -2006

Hi Dave and Carmo,

Thanks so much for a great evening. Everyone enjoyed themselves and I got lots of great comments on the food and the atmosphere. Also my appreciation to all your staff for taking such good care of us. Thanks also for the gift certificate that is very kind of you and I look forward to dropping by again.

Cheers!

Marilyn

Marilyn Harris
Manager, Budget Secretariat
Ministry of Finance

Dave!

Yes, well according to all who attended, the party was a success! Everyone commented on what a great place it was and how awesome the food was! I truly believe you made a whole lot of new fans that night!

On a personal note – I'd really like to thank you so much for the great care that you and your staff extended to myself and to everyone in attendance. As we both know, service (good or bad) can make or break an evening! Please pass along a very big thank you to all of your staff, especially Franco – what a great guy!!

See you soon - keep in touch!

Merry Xmas and Happy New Year!

Jana Abrams
Founder - Jana Abrams Talent Agency



March-2007

I've held many functions at VVV, both personal and for business and each time I've been impressed by the food and service. The staff at Veni make you feel as though you're a regular - they're warm, unpretentious and efficient. They were also more than willing to tailor menus to my taste and budget. If you want a worry-free, relaxed night, VVV is the place to go!

LAUREL MCGREGOR | SENIOR ACCOUNT MANAGER
70 Peter Street, Toronto ON, Canada M5V 2G5

toronto.com
ALL YOU NEED TO KNOW ABOUT T.O.

December – 2006

An evening at Veni Vidi Vici was the perfect choice for hosting my corporate "holiday season" event. We were greeted with genuine warmth at the door and enjoyed smooth and friendly service throughout the evening. The atmosphere is comfortably stylish, but the real winner was the food. The menu lent itself to easily ordering and sharing a delicious selection of appetizers and entrees. A round of martinis to start, great choices of wine with dinner and kitchen and wait staff who aimed to please made the evening a great success.

Mark Hickmott - Principal

StudioOutsource Design
9 Edgedale Road
Toronto, Ontario

STUDIOOUTSOURCE
Visual Annotation

December - 2006

Veni Vidi Vici,

I wanted to thank you for all your hard work. My Annual Client Appreciation Dinner was amazing! My clients loved the restaurant. Everything from the set-up to the dessert was perfect. Franco and Ingrid exceed my expectations with their service. Dave and Carmo, you both went above and beyond the call of duty to make this night special.

Thanks so much. Looking forward to working with you again in the future.
You're the best!!

Miranda Jollymore – Owner
Tel. 416-886-7390 | Fax. 416.923.2221 | Toll Free. 1-877-883-7390
miranda@simplicitywithmiranda.com | www.simplicitywithmiranda.com

 Simplicity with Miranda Inc.
Your guide to worry free home ownership
MORTGAGES
that work



March - 2007

United States Secret Service



DAVID,




Dinner last Thursday
night was fantastic! I owe
Nick for introducing me to
your restaurant. We will be
sure to recommend your restaurant
whenever we have any protected
visits in Toronto.

THANKS AGAIN.


Worthy of Trust and Confidence





MenuPalace.com
 TORONTO'S ULTIMATE RESTAURANT AND DRINKABILITY GUIDE

Proudly Presents
Veni Vidi Vici
 with the
2006
Top Ten Web Surfers' Choice Award

1 on Google & Live!


 C.J. Hinchey
 President, MenuPalace.com



11th
ANNUAL
Most Memorable Meal Awards
2006 NOMINEE

chosen by the readers of
WHERE
TORONTO



Gift Certificates Available

Appetizers

Soup of the Day
6

Mussels of the Day
13

Calamari Fritti
With herbed tomato pureé
12

Bruschetta Tradizionale
7

Arugula & Prosciutto
Arugula wrapped with prosciutto & asparagus
drizzled with balsamic & olive oil dressing
12

(Julius) Caesar Salad
Spiced Caesar dressing & chili croutons
8

Insalata Veni Vidi Vici
Spinach with apple & goat cheese tossed in a
white rice wine vinegar dressing
11

Mixed Salad
Mixed organic greens with cucumbers & tomatoes
tossed in a sweet sesame rice vinegar dressing
8

Vegetarian Spring Rolls
Served on a bed of cucumber noodles with
a sweet plum sauce
9

Flaming Choriço
Portuguese smoked sausage with soft cheese,
spiced olives and grilled peppers
11

Appetizer Platter (serves 2)
Calamari, bruschetta, spring rolls,
marinated roasted red peppers, olives
18

Gourmet Pizza

Traditional
Tomato, mozzarella, roasted
red peppers, pepperoni
15

Pollo Pesto
Tomato, mozzarella, chicken,
mushroom and basil
16

Margherita
Tomato, mozzarella, oregano
and basil
13

Prosciutto
Tomato, mozzarella, goat cheese,
roasted peppers and prosciutto
17

Mediterranean
Tomato, mozzarella, artichoke
hearts, black olives and
roasted red peppers
15

Grilled Shrimp
Grilled Shrimp on a bed of cold mixed
greens with a rice wine dressing
17



DINNER
VENI VIDI VICI
MENU

Pasta

Penne alla Vodka
Sautéed pancetta and onion in a tomato cream sauce
16

Butternut Squash Agnolotti
Butternut squash stuffed pasta topped with a Cognac cream sauce
18

Seafood Linguine Creole-Style
Spicy Creole sauce, calamari, mussels and tiger shrimp
22

Gnocchi
Potato gnocchi with spinach, mushrooms, goat cheese and a white wine garlic sauce
17

Shrimp & Grilled Chicken Fettuccine
Grilled chicken & Shrimp with spinach in a lemon white wine garlic sauce
20

Smoked Chicken Rigatoni
Smoked chicken and seasonal vegetables in a cream sauce
17

Spaghetti alla Bolognese with Italian Sausage
Spaghetti in a tomato meat sauce topped with Italian sausage
17

Penne with Oven Roasted Vegetables
Penne with oven roasted Zucchini, Eggplant and Red peppers in a roasted herbed tomatoe sauce
15

Add shrimp or chicken - 4

Entrees

Pan Seared Atlantic Salmon
Pan seared salmon with a white wine lime garlic sauce served with basmati rice
25

Fillet of Sole
Pan seared sole topped with lime tomato cream sauce served with basmati rice
24

Stuffed Breast of Chicken
Stuffed with brie cheese, served with basmati rice in a pesto cream sauce
23

Pork Medallions
served with a Dijon mustard cream sauce and sweet potato hash
26

AAA Black Angus Steak
12oz Black Angus steak with a spicy black grape sauce and garlic mashed potato
34

Veal Scaloppine
Served with a white win & lemon butter sauce, roasted red potatoes & fresh vegetables
26

All Entrees served with fresh market vegetables



**DINNER
MENU**



LATE NIGHT MENU

After hours

Tuesday – Thursday & Sunday
10:30pm – 12 midnight

Friday & Saturday
11:30pm – 2:30am



LATE NIGHT VENI VIDI VICI MENU

APPETIZERS

- Calamari Fritti**
with herbed tomato pureé 10
- Bruschetta Tradizionale** 7
- Vegetarian Spring Rolls**
Served on a bed of cucumber noodles
with a sweet plum sauce 9
- Flaming Choriço** 11
Portuguese smoked sausage with soft
cheese, spiced olives & grilled peppers

SALADS

- (Julius) Caesar Salad** 8
A spiced Caesar dressing & chili croutons
- Asian Salad** 8
Mixed organic greens tossed in a sweet
sesame rice vinegar dressing

PANINI

- Chicken & Sundried Tomato Wrap** 12
Freshly baked homemade wrap with grilled
chicken, mixed greens, mushrooms &
roasted peppers
- Prosciutto** 9
Fresh mozzarella, roasted peppers,
herbed olive oil & seasoning served
with sweet potato crisps

GOURMET PIZZA

- Prosciutto** 17
Tomato, mozzarella, goat cheese,
roasted peppers & prosciutto
- Mediterranean** 15
Tomato, mozzarella, artichoke
hearts, black olives & roasted
red peppers
- Traditional** 15
Tomato, mozzarella, roasted
red peppers, pepperoni
- Pollo Pesto** 16
Tomato, mozzarella, chicken,
mushroom & basil
- Margherita** 12
Tomato, mozzarella, oregano
& basil

DESSERTS

- Banana Bruleé** 6.5
- Tiramisu** 6.5
- Chocolate Grand Marnier
Cheese Cake** 6.95
- Toffee Apple Cheese Cake** 6.95



SUNDAY BRUNCH

11:00 am – 4 pm



SUNDAY BRUNCH

VENI VIDI VICI

11AM – 4 PM

SALAD

TOMATO & BOCCONCINI

drizzled with extra virgin olive oil, fresh basil & black olives

9.5

SPINACH, STRAWBERRIES & PAPAYA

12.5

GRILLED CHICKEN CITRUS SALAD

With mandarin & mango

12.5

MIXED GREENS

Organic greens tossed in a sweet sesame rice vinegar dressing

6

CAESAR SALAD

Spiced Caesar dressing & chili croutons

6.5

EGGS

SERVED WITH TOAST, FRUIT & SWEET POTATO CRISPS

2 EGGS any STYLE

with smoked sausage

7

STEAK & EGGS

2 eggs on a 8oz Black Angus Steak served with sautéed onions, mushrooms and a grape red wine reduction

12.5

EGGS BENEDICT

2 poached eggs on prosciutto & baby spinach over toasted English muffins topped with a white wine Hollandaise sauce

9

BREAKFAST PIZZA

Eggs, chorico (smoked sausage), pancetta, red peppers & mushrooms

12

OMELETTES

SERVED WITH TOAST, FRUIT & SWEET POTATO CRISPS

TOMATO & BABY SPINACH

8

MOZZARELLA & CHORICO

8

MUSHROOM & GOAT CHEESE

9

CREPES

Stuffed with strawberry & caramelized apple

8.5

FRENCH TOAST

Homemade with seasonal fruit

7.5

APPETIZERS**FEATURE SOUP**

5.5

BRUSCHETTA

Tomatoes, garlic & extra virgin olive oil on toasted baguette

6

VEGETABLE SPRING ROLLS

Served on a bed of cucumber noodles with a sweet plum sauce

8

CALAMARI FRITTI

with herbed tomato pureé

8

PASTA**ANGEL HAIR POMODORO**

Angel hair pasta with fresh tomatoes, basil & herbs

9.5

PENNE WITH GRILLED CHICKEN

In a mushroom cream sauce

12.5

RIGATONI WITH SALMON & SPINACH

With mushrooms in a rose sauce

12.5

SPAGHETTI WITH FRESH GARDEN VEGETABLES

Eggplant, fresh assorted peppers, zucchini, sun-dried tomatoes, black olives, in a roasted garlic sauce (aglio e olio)

8

PANINNI

SERVED WITH MIXED GREENS OR SWEET POTATO CRISPS

PROSCIUTTO SANDWICH & MOZZARELLA

8

CHICKEN & SUNDRIED TOMATO WRAP

Freshly baked home-made wrap with grilled chicken, mixed greens, mushrooms & roasted red peppers

9.5

NONNA'S BURGER

Veal/Beef blended home-made burger with Italian herbs topped with mozzarella cheese & tomato sauce

8

TILAPIA SANDWICH

Fresh fillet of Tilapia with tomato, onion & basil

9.5

GRILLED VEGETABLE SANDWICH

Zucchini, eggplant, roasted red peppers & mozzarella cheese

8

GOURMET PIZZA**DELLA CASA**

Tomato, spinach, sun-dried

13

POLLO PESTO

Tomato, mozzarella, chicken, mushroom & basil

13

PROSCIUTTO

Tomato, mozzarella, goat cheese, roasted peppers & prosciutto

14

MEDITERRANEAN

Tomato, spinach, artichoke hearts, black olives & roasted red peppers

12



Private Dining

VENI VIDI VICI

BLUE ROOM

On-site Ceremonies: Yes

Outdoor Facilities: Yes

Main Dining Room Capacity: 100 - dinner

Stand Up Capacity: 120 - reception

Outdoor Facility: 15

Private Dining Room: 18



PRIVATE FUNCTIONS:

At **Veni Vidi Vici** we take great enjoyment in sharing special moments with our guests, creating memorable meals for each and every occasion. Whether you are planning a birthday celebration or a corporate event let us help you celebrate (pre-set menus available).

Make your celebration a memorable one by joining us in our **intimate private dining room**. Accommodating up to 18 people, this unique environment makes for an unforgettable evening.

The restaurant may also be booked out for group events (lunch / dinner or stand up receptions).



PRE-SET MENU

- A few sample menus provided (call for further details & menus)
- We will also custom design menus, co-ordinate entertainment and manage the logistics of your event
- Available for group functions, conferences, meetings, special luncheons, etc.
- The entire restaurant may also be booked out for group events (lunch ,dinner or stand up receptions). **no additional rental fees added**
- personalized menus included
- Outside catering available



PRE-SET
VENI VIDI VICI
LUNCH MENU

menu 1

Appetizer Sampler

Platter of:

Calamari Fritti,
 Bruschetta Tradizinale
 Vegetarian Spring Rolls

Entrees
choice of

Chicken & Sun-dried Tomato Wrap
Freshly baked home-made wrap with grilled chicken, mixed greens, mushrooms & roasted pepper served with sweet potato crisps

Rigatoni with Salmon & Spinach
In a rose sauce with sautéed mushrooms

Mediterranean Pizza
Tomato, spinach, artichoke, black olives & roasted red peppers

Dessert
choice of

Tiramisu
 Banana Brule
 Coffee / Tea

menu 2

Appetizers

choice of

Calamari Fritti,
 Vegetarian Spring Rolls

Mixed Greens
Tossed in a sweet sesame rice vinegar dressing

Entrees
choice of

Spinach, Strawberries & Papaya
Mixed with a citrus dressing

Penne with Grilled Chicken
In a mushroom cream sauce

Rigatoni with Salmon & Spinach
In a rose sauce with sautéed mushrooms

Prosciutto Pizza
Tomato, mozzarella, goat cheese, roasted red peppers, prosciutto

Dessert
choice of

Tiramisu
 Banana Brule
 Coffee / Tea

\$28/guest
 tax & gratuity
 not included

Alcoholic
 beverages
 not included

NOTE: All brunch menu items may be found on our web site: www.venividivici@bellnet.ca



PRE-SET VENI VIDI VICI DINNER MENU

menu 3

Appetizer Sampler

Platter of:

- Calamari Fritti,
- Bruschetta Tradizionale
- Vegetarian Spring Rolls

Asian Salad

Entrees

choice of

Penne alla Vodka

Sautéed pancetta & onion in a tomato cream sauce

Butternut Squash Agnolotti

Butternut squash stuffed pasta topped with a Cognac cream sauce

Grilled Chicken Fettuccine

Grilled chicken and sun dried tomato with rosemary white wine garlic sauce

Spaghetti alla Bolognese with Italian sausage

Spaghetti in a tomato meat sauce topped with Italian sausage

Dessert

choice of

Tiramisu

Banana Brule

Coffee / Tea

\$32/guest

tax & gratuity not included

Alcoholic beverages not included

\$37/guest

tax & gratuity not included

Alcoholic beverages not included

Glass of wine per guest

or

Hors d'oeuvres

Platter

before dinner

\$42/guest

tax & gratuity not included

menu 4

Appetizer Sampler

Platter of:

- Calamari Fritti,
- Bruschetta Tradizionale
- Vegetarian Spring Rolls

Asian Salad

Entrees

choice of

Penne alla Vodka

Sautéed pancetta & onion in a tomato cream sauce

Pork Medallions

served with a Dijon mustard cream sauce and sweet potato flash

Stuffed Breast of Chicken

Stuffed w/ brie cheese, served w/ basmati rice in a pesto cream sauce

Pan Seared Atlantic Salmon

Pan seared salmon w/ a white wine lime garlic sauce served with basmati rice

Dessert

choice of

Tiramisu

Banana Brule

Espresso/Coffee / Tea

menu 7

Cocktail Reception

drink/guest (wine, draft beer, cocktail)

Hors d'oeuvres platters

Grilled vegetable, chorizo, sweet potato crisps

Appetizer Sampler

Calamari Fritti
Bruschetta tradizionale
vegetable spring rolls
Asian Salad

Entrees

choice of

Butternut Squash Agnolotti

Butternut squash stuffed pasta topped with a Cognac cream sauce

Penne alla Vodka

Sautéed pancetta and onion in a tomato cream sauce

Pork Medallions

served with a Dijon mustard cream sauce and sweet potato hash

Pan Seared Atlantic Salmon

Pan seared salmon w/ a white wine lime garlic sauce served with mint couscous

Dessert

platter:

Tiramisu, Banana Brule, assorted cheese cakes & fresh fruit skewers

Coffee / Tea



PRE-SET

VENI VIDI VICI

DINNER MENU

menu 6

Appetizer Sampler

Calamari Fritti,
Bruschetta Tradizionale
Vegetarian Spring Rolls
Asian Salad

Entrees

choice of

Fennel Crusted Sea Bass

Oven baked Sea Bass served w/ basmati rice & vegetables

Black Angus Steak

Black Angus steak with a spicy black grape sauce & garlic mashed potato

Dessert

choice of

Tiramisu

Banana Brule

Coffee / Tea

\$47 / guest

tax & gratuity not included

menu 5

Appetizer Sampler

Calamari Fritti,
Bruschetta Tradizionale
Vegetarian Spring Rolls
Asian Salad

Pasta

Penne alla Vodka
Sautéed pancetta and onion in a tomato cream sauce

Entrees

12oz Gilled Veal Chop
With mushroom risotto
& Marsala cream sauce

Dessert

choice of

Tiramisu

Banana Brule

Coffee / Tea

\$43 / guest

tax & gratuity not included

Alcoholic beverages not included

\$45 / guest

tax & gratuity not included

Alcoholic beverages not included

menu 8

Appetizer Sampler

Platter of:

- Calamari Fritti,
- Bruschetta Tradizionale
- Vegetarian Spring Rolls
- Asian Salad

Entrees

choice of

Penne alla Vodka

Sautéed pancetta & onion in a tomato cream sauce

Butternut Squash Agnolotti

Butternut squash stuffed pasta topped with a Cognac cream sauce

Stuffed Breast of Chicken

Stuffed w/ brie cheese, served w/ basmati rice in a pesto cream sauce

Pan Seared Atlantic Salmon

Pan seared salmon w/ a white wine lime garlic sauce served with mint couscous

Black Angus Steak

Black angus steak with a spicy black grape sauce & garlic mashed potato

Dessert

choice of

- Tiramisu
- Banana Brule

Espresso /Coffee / Tea

menu 9

Appetizer

choice of

- Lentil & Coriander Soup
- Or
- Calamari Fritti
- Or
- Julius Caesar Salad **or** Asian Salad

Entrees

choice of

Penne alla Vodka

Sautéed pancetta & onion in a tomato cream sauce

Pan Seared Atlantic Salmon

Pan seared salmon w/ a white wine lime garlic sauce served with mint couscous

Stuffed Breast of Chicken

Stuffed w/ brie cheese, served w/ basmati rice in a pesto cream sauce

Pork Medallions

served with a Dijon mustard cream sauce and sweet potato hash

Black Angus Steak

Black angus steak with a spicy black grape sauce & garlic mashed potato

Dessert

choice of

- Banana Brule
- Tiramisu

Espresso /Coffee / Tea



PRE-SET

VENI VIDI VICI

DINNER MENU

\$45 / guest

tax & gratuity not included

Alcoholic beverages not included

\$47 / guest

tax & gratuity not included

Alcoholic beverages not included



Hot & Cold HORS D'OEUVRES

- A few sample menus provided
- available for group functions
- Minimum of 20 guests (stand up reception- minimum number required)
- Entire restaurant may be booked for group functions (lunch or dinner) with a minimum number of guests
- **No additional booking costs for space** (certain conditions apply)
- All food service, bar and kitchen team included - **no additional costs**
Pass around service plus food stations (as per client request)
- Dining room tables/ booths / chairs etc. may be re-arranged to suite function (very versatile)
- outside catering provided



Selection 1 (\$14/pp)

- ◆ **Vegetarian Spring Rolls**
served with a sweet plum sauce
- ◆ **Bruschetta Tradizionale**
- ◆ **Mini Pizzette :**
-Mozzarella and Black Olive
-Tomato & Roasted Red Peppers
- ◆ **Sweet potato Crisps w/ dip**
- ◆ **Italian marinated Green & Black Olives**
- ◆ **Calamari Fritta**
w/ herbed tomatoe puree
- ◆ **Grilled Vegetable Skewers**
- ◆ **Fresh Seasonal Fruit Skewers**
Watermelon, melon, honey dew etc.
- ◆ **Assorted biscoffi**

Selection 2 (\$15/pp)

- ◆ **Portugese Smoked Sausage**
- ◆ **Vegetarian Spring Rolls**
served with a sweet plum sauce
- ◆ **Bruschetta Tradizionale**
- ◆ **Gourmet Pizzas:**
-Mozzarella and Black Olive
-Tomato & Roasted Red Peppers
-Margherita
- ◆ **Sweet potato Crisps w/ dip**
- ◆ **Italian marinated Green & Black Olives**
- ◆ **Calamari Fritta**
w/ herbed tomatoe puree
- ◆ **Grilled Vegetable Skewers**
- ◆ **Fresh Seasonal Fruit Skewers**
Watermelon, melon, honeydew etc.
- ◆ **Garden Fresh Crudités**
with Creamy Garlic Caesar Dip
- ◆ **Assorted biscoffi**

tax & 15% gratuity not included

Selection 3 (\$18/pp)

- ◆ Assorted Italian meats on garlic toast
- ◆ Cream cheese w/ salmon on crisps
- ◆ Portuguese Smoked Sausage
- ◆ Vegetarian Spring Rolls
served with a sweet plum sauce
- ◆ Bruschetta Tradizionale
- ◆ Gourmet Pizzas:
-Mozzarella and Black Olive
-Goat cheese & spinach
-Margherita –
-Sundried Tomato & spinach
- ◆ Sweet potato Crisps w/ dip
- ◆ Italian marinated Green & Black Olives
- ◆ Calamari Fritta
with herbed tomatoe puree
- ◆ Grilled Vegetable skewers
- ◆ Garden Fresh Crudités
with a Creamy Garlic Caesar Dip
- ◆ Fresh Seasonal Fruit Skewers
watermelon, melon, honey dew etc.
- ◆ Assorted biscotti
- ◆ Cream cheese w/ salmon on crisps

tax & 15% gratuity not included



Hot & Cold
VENI VIDI VICI
Hors d'Oeuvres

Additional Hot & Cold Hors d'oeuvres

Crisp Toasts with:

Parmesan shavings

Baby artichokes

Oven-dried tomatoes with olive tarragon

Anchovies with melted mozzarella & dried oregano

Onion marmalade with sea salt

Sautéed mushrooms with gorgonzola & mozzarella

Grilled, finely sliced eggplant with oven dried tomatoes & herbs

Pesto & Tomato

Mini Pizzate Assortite

Mozzarella and Black Olive

Goat cheese & spinach

Margherita

Sun dried Tomato & spinach

Mini Tarts & Bargettes

Asparagus & prosciutto

Blue cheese, pine nuts & basil

Salmon & sour cream

Mushroom asparagus & feta

Cherry tomato & pesto

Mini wraps

Pesto & sun dried tomato wrap

with chicken breast

with salami & chives



Hot & Cold
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Additional Hot & Cold Hors d'oeuvres

Skewers & Kebobs

- Pork
- Chicken
- Chicken & Shrimp
- Steak
- Mushroom & Prosciutto
- Smoked Salmon Skewers
- Salmon & Tuna
- Shrimp & Scallops
- Bocconcini /cherry tomatoes/
basil crisp (capresse skewer)
- Fruit
- Spicy Fruit
- Grilled Pineapple

Vegetarian

- Shot of gazpacho
(alternative cold soups offered)
- Hummus salad on crisp lettuce
- Spring salad rolls
- Sweet potato crisps with herbed garlic dip
- Bocconcini cheese, halved & tossed with red pesto
- Assorted cheese platter with crisps
- Soft goat cheese mixed with chopped herbs
- Soft goat cheese mixed pesto or walnuts or cracked black pepper
- Fresh fruit platter

Fish

- Tempura prawns
- Baby potatoes with sour cream & caviar
- Stuffed cherry tomatoes (prosciutto & goat cheese)



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Meat

Veal meatballs with rosemary sprigs

Chicken strips

Prostitute wrapped melon

Prosciutto wrapped asparagus

Antipasto tray

Assorted pannini