

TRAYS

Full Trays 10-12 people and half trays 6-9 people

MEAT LASAGNA
Half \$55. Full \$90.

VEGETARIAN LASAGNA
Half \$55. Full \$90.

EGGPLANT PARMIGIANA
Half \$55. Full \$90.

PENNE ALLA VODKA
Half \$39. Full \$70.

FETTUCINE ALFREDO
Half \$45. Full \$80.

VEGAN LASAGNA
Artisanal creamy cashew almond mozzarella, tofu ricotta & kale marinara sauce, plant-based parmesan **priced accordingly*

Gluten-free options available

SIDE VEGETABLES \$8 pp

BROCCOLI
With Shallots, Cherry Tomatoes & Baby Green Beans, Butter, Garlic & Parsley

GREEN BEANS AMANDINE

GARLIC MASHED POTATOES

HEIRLOOM CARROT BATONS
With Honey Butter

VEGETABLE KABOB

ROASTED BUTTERNUT SQUASH

ROASTED ROOT VEGETABLES

SNACKS

CLASSIC DEVILED EGGS \$22.00 / dozen
Variety of Toppings including: Smoked Salmon, Asparagus, Bacon

SEASONAL FRESH WHOLE FRUIT \$1.75 per piece

INDIVIDUAL GARDEN VEGETABLE CUPS \$4.25 per piece
Cut Fresh Vegetables with Yogurt Dill Dip

AGED CHEDDAR & CRACKERS \$4.95 per piece

PLATTERS

Minimum 12 portions, priced per person

RAW MARKET VEGETABLES \$12.
Ranch and green goddess dips

SLICED FRUIT AND BERRIES \$8.
Local and exotic fruit

ANTIPASTO \$9.5
Cheese, charcuterie, grilled vegetables, olives, pickles, mustard, fruit preserve, bread, crackers

ARTISANAL CHEESES \$10.
Local and imported cheeses, nuts, preserves, dried fruit, breads & crackers

SMOKED SALMON \$10.
House smoked salmon crowns, caper and dill cream cheese, onions, sprouts, lemon, rye

ASSORTED INDIVIDUAL PIZZAS (4 slices) \$15
Based on 2 Toppings: Bacon, cooked honey ham, ground beef, pepperoni, roast chicken, mushrooms, peppers, onions, sliced tomatoes, pineapple

CALAMARI \$45 for 12 people
Dusted with flour & fried golden brown, served with lemon caper aioli & grilled lemon wedges

JUMBO SHRIMP COCKTAIL \$10
Cucumber, lemon, Marie rose cocktail sauce *3 shrimp/serving

ARANCINI \$45 for 20 pcs
Mushroom, chorizo, Bolognese

POTATO CROQUETTES \$35 for 20 pcs

ITALIAN MEATBALLS \$40 for 20 pcs
In a house made ragu with fresh Italian herbs

SPIEDINI \$35 for 20 pcs
Mini ground beef kebabs with onion and herbs

BREADS \$3.50 pp
An assortment of European style breads, rolls & Grissinis



HORS D'OEUVRES

COCKTAIL MENU CHOICES

* Choice of 7 pieces @ \$ 28.50 per person + HST

* Additional pieces charged @ \$ 4.00 per piece + HST

* Delivery only

PASSED & STATIONARY HORS D'OEUVRES

COLD FOOD

Herbed crouton topped with smoked salmon and dill

Herbed crouton topped with avocado and pistachio mousse

Prawn skewers: grilled prawns, prawns with rock melon, parsley

Roast beef with caramelised onions on bruschetta

Twist of puff pastry with prosciutto

Frittata with pumpkin and feta cheese

Mini Toast topped with roasted turkey and cranberry

Bruschetta topped with tomatoes, basil, red onions and olive oil

Mini toast topped with chicken liver paté and sliced mushrooms

Boiled eggs filled with rice salad

Parmesan basket filled with broad bean mousse and Tabasco

Mini profiteroles filled with prawn mousse

Ham wrapped with zucchini and goat cheese

Home made tart filled with red onions in balsamic vinegar and organic pistachio

HOT FOOD

Beef meat balls served with fresh tomato salsa

Little bite of chicken with prosciutto and sage

Chicken skewer served with sweet chilli sauce

Quiche of ham and radicchio

Mini Vol au vent filled with mushrooms or asparagus

Arancini: Mini rice balls filled with mince meat and green peas

Little zucchini cake

Grilled vegetables on skewer

Mini puff pastry parcel filled with spinach and pumpkin

Mini gazpacho in a cup garnished with fresh vegetables

Mini chicken croquettes with tomato sauce, Tabasco & sesame

Spuma of spinach in a glass topped with fresh goat cheese

DESSERT

Profiteroles filled with coffee custard

Mini tarts filled with ricotta cheese and candied orange peel

Panna cotta topped with wild berry sauce in a glass

Mini strawberry cheese cake

Crunchy cups filled with custard, topped with caramelised apple

Skewer of fresh fruit

Wild berry semifreddo with peaches and vanilla compote

Mini nougat parfait

Mini Crème caramel with hazelnuts in a wafer cup

Please see our website for more details: ILFORNELLO.COM

CONTACT

Please contact Executive Chef Daniel Racine for catering requests:
chefdaniel@ilfornello.com

IL FORNELLO

CATERING MENU



FAST-FRESH-FRIENDLY

MISSION STATEMENT

At IL FORNELLO CATERING and SPECIAL EVENTS, we know that a busy lifestyle doesn't always leave time for organizing special events. Our professional team is here to make the planning of your event carefree and successful with a flavourful menu and efficient, thoughtful service.

For more than thirty years, in addition to our full-service restaurants, IL FORNELLO has offered catering services featuring classic favourites and custom created menus using only the freshest ingredients.

Whether it's a back yard picnic, a celebratory gala, or anything in between, IL FORNELLO can create a menu to suit your specific needs for a deliciously worry-free event that will impress your family, friends, clients or staff.

All of the items on our catering menu are proven favourites, however we are more than happy to work with you to design a menu that fits your vision of your event. Please note that all our items on the regular IL FORNELLO menu are available for catering.

We look forward to helping you plan your next catered affair.

Please contact Executive Chef Daniel Racine for catering requests: chefdaniel@ilfornello.com



LUNCH

Your fresh bread options include multigrain, gluten-free, ciabatta, kaiser & challah

GOLD SANDWICHES

(minimum 12) \$12.95 pp, served with mixed green salad

CHICKEN & TURKEY SANDWICHES

MONTREAL SMOKED SPICED TURKEY BREAST

With Pickles, Tomato, Lettuce, Red Onion, Kozlik's Mustard, Mayonnaise

CRANBERRY CHICKEN

Sliced Chicken, Ontario Granny Smith Apple, Dried Cranberries, Dijon Mayo

CHICKEN CAESAR

Sliced Grilled Chicken Breast, Shaved Parmesan, Romaine Lettuce, Creamy Caesar Dressing, Spinach Tortilla Wrap

SANDWICHES FROM THE DELI

ITALIAN "SUB" WRAP

Lettuce, Italian Meats, Pesto-Parmesan Mayo, Provolone

PROSCIUTTO & PROVOLONE

With Tomato, Fresh Basil, Olive Oil

SMOKED ONTARIO HAM AND BRIE

Shaved Smoked Ham, Spinach, Black Olive Tapenade, Mayonnaise, Kozlik's Dijon Mustard

ONTARIO ROAST BEEF

With Tomato, Arugula, Horseradish Mayonnaise

PASTRAMI

With Kosher Pickle, Grainy Dijon Mayo, Tomato

VEGETARIAN SANDWICHES

EGG SALAD

Tomato & Arugula

CAPRESE

Buffalo Mozzarella, Parmesan, Black Pepper, Basil, Tomato, Olive Oil, Arugula

GRILLED MEDITERRANEAN VEGETABLES

Baby Spinach, Ricotta Spread, Balsamic Vinegar



HOT SANDWICHES

(minimum 12) \$14.95 pp, served with mixed green salad

ROAST BEEF

Caramelized Onion, Mushrooms, Provolone, Horseradish Aioli

CHICKEN PARMIGIANA

Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Basil

GRILLED PORTOBELLO & GOAT CHEESE

Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil

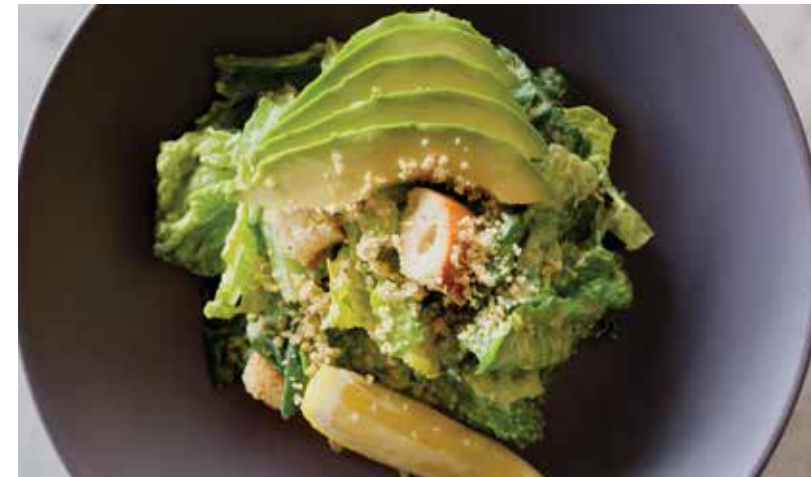
MEDITERRANEAN

Grilled Eggplant, Zucchini, Bell Peppers, Black Olive Tapenade, Olive Oil, Red Pepper Hummus

TURKEY KALE PESTO

Shaved Turkey, Provolone, Kale Pesto, Ripe Tomato, Olive Oil

Gluten Free Hot Sandwiches Available, add \$2.25 pp



SALADS

(minimum 12) \$9.75 pp

ROMA SALAD

Mixed greens, goat's cheese, toasted walnuts, roasted red peppers, balsamic vinaigrette

CAESAR

Crispy Romaine Lettuce, Creamy Caesar Dressing, Shaved Parmesan, Croutons

BABY KALE AND FARRO

Artichokes, Grape Tomato, Bell Peppers, Feta, Dijon Olive Oil Vinaigrette

AVOCADO CASHEW CAESAR *contains nuts

Crispy romaine with an avocado, cashew, lemon juice based dressing topped with croutons & our own plant-based parmesan

MISTA SALAD

Organic field greens, cucumber, cherry tomatoes & lemon dressing

TUSCAN GREENS

Seasonal Greens, Grilled Vegetables, Asiago Cheese, Balsamic Vinaigrette

PROTEIN ADD-ONS

\$5. Turkey | \$5.5 Chicken Breast | \$5.5 Honey Ham
\$8. 4oz Poached Salmon | \$4. Crumbled Bacon | \$6 Shrimp (3)
\$4.5 Quinoa | \$1.5 Egg | \$3. Avocado

HOT LUNCH/DINNER

24 hours notice
Minimum 12 people

ROAST BUTTERNUT SQUASH SOUP

Roasted squash, coconut milk \$8.

VEGETARIAN LASAGNA

Roasted portobello, grilled peppers, three cheese, bechamel sauce \$21.

PENNE SALSICCIA

Spicy Italian sausage, cherry tomatoes, caramelized onions, olive oil, garlic finished with pecorino and arugula \$21.

WILD MUSHROOM ORECCHIETTE

With wild mushrooms in a truffle cream sauce \$21.

BUTTERNUT SQUASH RAVIOLI

Ricotta & squash filled ravioli in a parmesan, squash cream sauce, wilted spinach, crispy sage \$23.

PAPPARDELLE CARNE E FUNGHI

Pappardelle with "AAA" beef tenderloin & tips, mushrooms in a beef peppercorn sauce \$27.

CHICKEN PARMIGIANA

House made tomato sauce tons of Mozzarella, Parmesan with spaghetti tomato sauce \$24.

CHICKEN PICCATA

Champagne butter and lemon sauce, capers, roasted root vegetables \$24.

BEER BRAISED SHORT RIB

Sundried cranberry, toasted pine nut gremolata, roasted root vegetables, roasted garlic mashed potastoes \$27.

CHICKEN ASPARAGUS ROULADE

Roast cherry tomato, mustard cream sauce, roasted root vegetables \$24.

FLANK STEAK ROULADE

Swiss chard, gruyere, oyster mushrooms, pearl onions, red wine jus \$26.

CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach and caramelized onions in a honey mustard cream sauce with roasted root vegetables \$25.

PRIME RIB DINNER

With Yorkshire pudding and all the fixings \$34.

