

BREAKFAST

LUNCH

HORS D'OEUVRES

PARTY PLATTERS

LIVE ACTION STATIONS

DINNER

Let Sorrentino's Catering take care of all of the details for your next special event. Our Catering Team and Professional Chefs are constantly updating our repertoire of recipes and catering menus.

- Minimum 15 guests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- GST and 15% gratuity in addition
- Each item is priced per dozen

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.

SORRENTINO'S CLASSICS

We put together a menu of our most requested items. By popular demand, here are some of Sorrentino's Classic Assaggini.

HOT CHOICES

31 PER DOZEN

COLD CHOICES

31 PER DOZEN

ARTICHOKE HEARTS

Stuffed with Goat Cheese

DUNGENESS CRAB CAKES

With lemon caper aioli

BRIE AND CARAMELIZED ONION TARTS

With lemon caper aioli

PICCOLI ARANCINI

Breaded fried risotto balls with red pepper aioli for dipping

VEAL POLPETTE

Our signature veal meatballs with spicy tomato sauce and Parmigiano

AHI TUNA TARTARE

With citrus, pepper, roasted tomato and olive oil ~ served with crisps

SMOKED SALMON AND HERBED MASCARPONE CHEESE

On crostini

THE CLASSIC PRAWN COCKTAIL

With house made cocktail sauce

FRITTATA DI RICOTTA

Crust-less miniature Italian quiche with cheese, truffle and leeks

BRUSCHETTA

A House Favourite!

- Rustic Tomato with Garlic, Basil and Olive Oil
- Artichoke, Lemon, EVOO and Sea Salt
- Mushroom and Truffle
- Spicy Roasted Vegetable

PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE.



BREAKFAST

LUNCH

HORS D'OEUVRES

PARTY PLATTERS

LIVE ACTION STATIONS

DINNER

Let Sorrentino's Catering take care of all of the details for your next special event. Our Catering Team and Professional Chefs are constantly updating our repertoire of recipes and catering menus.

- Minimum 15 guests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- GST and 15% gratuity in addition
- Each item is priced per dozen

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.

PORTABLE PLEASERS

33 PER DOZEN

Visually Stunning, Shockingly Delicious, Innovatively Skewered Fancy Food on sticks - A cocktail party dream!

VERDURE

Italian for "vegetables" with white balsamic syrup

TIGER PRAWNS

With pineapple, mint and chillies
(\$4 per dozen supplement)

BLOODY MARY POACHED SHRIMP

Spicy tomato with a hint of lemon and vodka

JPA- JUST PLAIN AMAZING

Seared scallops with tangy citrus confits

DUCK

Duck breast and grilled fig with 12 year old balsamic
(\$2 per dozen supplement)

AB BEEF

Alberta beef, sundried tomato, red wine and garlic

CARNE DI MAIALE

Pork loin with tangy salsa verde

LAMB

Lamb with mint, lemon and olive oil
(\$6 per dozen supplement)

PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE.



BREAKFAST

LUNCH

HORS D'OEUVRES

PARTY PLATTERS

LIVE ACTION STATIONS

DINNER

Let Sorrentino's Catering take care of all of the details for your next special event. Our Catering Team and Professional Chefs are constantly updating our repertoire of recipes and catering menus.

- Minimum 15 guests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- GST and 15% gratuity in addition
- Each item is priced per dozen

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.

FUSION FABULOUS

For foodies who walk on the Wildly delicioso side of life.

Some of these items are only available as executed on-site with a Catering Chef in attendance. These items are identified with "≈"

39 PER DOZEN

≈ **FRENCH TOAST GRILLED CHEESE**

Seven cheeses, Quebec maple syrup

POLENTA FRITTI

Golden fried cornmeal polenta with truffle aioli and spicy chorizo

≈ **PORCINI BEIGNETS**

Deep fried pillows of goodness with mushrooms and salted sugar

≈ **ARTICHOKE GOAT CHEESE FRITTERS**

Beer battered artichoke infused goat cheese with marinara sauce

FOIE GRAS TORCHON

With smoked olive caramel on pistachio crisps

ITALIAN CHICKEN AND WAFFLES

Mini waffles topped with zesty chicken parmigiana

≈ **SMOKED DUCK AND**

BOCCONCINO QUESADILLA

With black plum

≈ **CHORIZO CORN-DOGS**

Think back to Klondike days when you were a kid - only better

"PIGS" IN A BLANKET

Italian sausage in phyllo pastry with apricot and Dijon dip

ABC ~ ALBERTA BEEF CROQUETTES

with chimichurri

CHEF FAMOUS VERRINES

6 EACH

Colorful, delicious layers of perfection in glass!

QUINOA SALAD

with fresh herbs and smoked salmon

CAPRESE SALAD

with pearl bocconcini and crispy prosciutto

COLD PAD THAI

with shrimp and peanuts

PROSCIUTTO COTTO MOUSSE

with cucumber red pepper salsa and fresh oregano

EXTRA FINE FRENCH

GREEN BEAN SALAD

with duck confit

GRILLED CHICKEN WITH CILANTRO

infused mango salsa and guacamole

PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE.





SORRENTINO'S

CATERING

BREAKFAST

LUNCH

HORS D'OEUVRES

PARTY PLATTERS

LIVE ACTION STATIONS

DINNER

Let Sorrentino's Catering take care of all of the details for your next special event. Our Catering Team and Professional Chefs are constantly updating our repertoire of recipes and catering menus.

- Minimum 15 guests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- GST and 15% gratuity in addition
- Each item is priced per dozen

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.

ENTRÉE-IN-A-GLASS

9½ EACH

MEAT-TINI

Braised short ribs with red wine jus, mashed and garden vegetables

JAR O' PULLED PORK

Southern BBQ style pork with creamy polenta and green beans

ALMOND CHICKEN KORMA

Sliced chicken in almond and coconut cream with jasmine rice

FIRE-CRACKER PRAWNS

with Jasmine rice, bell peppers and Thai curry

MUSHROOM AND GRILLED ZUCCHINI

PAPPARDELLE

with roasted garlic olive oil and basil

TRUFFLE MAC + CHEESE

with pancetta

HERBED FLATBREAD

11 EACH

A different kind of 'pizza' (8x8) with a wide array of toppings. Cut into 12 pieces

SPICY CHICKEN

with sundried tomato and smoked gouda

CARAMELIZED ONION

with pear and brie

BABY SHRIMP

with tomato, pesto and goat cheese

ROASTED PEPPER, ZUCCHINI, ARTICHOKE

with mozzarella

SMOKED SALMON

with mascarpone-served cold

CHERRY TOMATO, PANCETTA AND MUSHROOM

with truffle

SOPRESSATA, CAPICOLLO, BACON

with Italian sausage, and provolone

PECORINO, PEACH AND RICOTTA

with thyme and honey

PEANUT BUTTER

with banana and bacon

PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE.





SORRENTINO'S

CATERING

BREAKFAST

LUNCH

HORS D'OEUVRES

PARTY PLATTERS

LIVE ACTION STATIONS

DINNER

Let Sorrentino's Catering take care of all of the details for your next special event. Our Catering Team and Professional Chefs are constantly updating our repertoire of recipes and catering menus.

- Minimum 15 guests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- GST and 15% gratuity in addition
- Each item is priced per dozen

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.

CROSTINI

~ 3 BITE WONDERS

32 PER DOZEN

PROSCIUTTO E MELONE

Shaved prosciutto di Parma with ripe melon and sea salt

CHARDONNAY POACHED

ALBACORE TUNA

with cannellini bean and lemon

LOCAL SMOKY VALLEY GOAT CHEESE

with aged balsamic and pine nuts

SALMONÉ

a fresh salmon and mascarpone cheese mousse with grapefruit and caviar

PESTO CRUSTED SHRIMP

with roasted pepper, lemon and extra virgin olive oil

"HURRICANE" SPICY

SHREDDED CHICKEN

with Louisiana style remoulade

N'AWLINS PULLED PORK

with root beer BBQ sauce

BISTECCA

Rare roast beef with horseradish, blue cheese and caramelized onion

GOURMET SLIDERS

35 PER DOZEN

PBLJ

Lobster with macadamia peanut butter and onion jam

THE PO' ITALIAN

Spicy crab cake with Sopressata and lemon caper aioli.

OH CAPTAIN, MY CAPTAIN!

Chicken breast coated in Captain Crunch, fennel slaw

HOLIDAY —MINI TURKEY BURGER

with sage aioli on a cranberry corn muffin

THE SAN MARZANO — VEAL MEATBALLS

with spicy tomato and mozzarella

CLASSIC CHEESEBURGER

with bacon, house-made ketchup aioli and pickles

PRICES AND MENU AVAILABILITY SUBJECT TO CHANGE.

