

## BREAKFAST LUNCH ASSAGGINI (SMALL BITES)

# 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 quests
- Minimum 48 hours notice
- Minimum order of 3 dozen per item
- Menus based on current market price & availability
- · GST and 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 Restaurant Groups Classic Assaggini.

## **HOT CHOICES**

#### 36 PER DOZEN

## **COLD CHOICES**

## 36 PER DOZEN

## **ARTICHOKE HEARTS**

stuffed with Goat Cheese

## **DUNGENESS CRAB CAKES**

lemon caper aïoli

# BRIE AND CARAMELIZED ONION TARTS

With lemon caper aïoli

## 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

house-made cocktail sauce

## BRUSCHETTE

- rustic tomato, garlic, basil, olive oil
- artichoke, lemon, EVOO, sea salt
- mushroom and truffle essence
- spicy roasted vegetable





## BREAKFAST Lunch

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## PORTABLE PLEASERS

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

## **UERDURE**

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

## **SCALLOPS**

Seared scallops with tangy citrus confits

## DUCK

Duck breast and grilled fig with 12 year old balsamic

39 PER DOZEN

(\$2 per dozen supplement)

#### AB BEEF

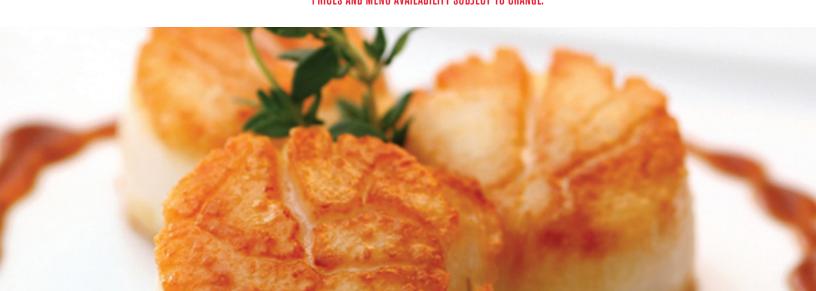
Alberta beef, sundried tomato, red wine and garlic

## CARNE DI MAIALE

Pork loin with tangy salsa verde

#### LAMB

Lamb with mint, lemon and olive oil (S6 per dozen supplement)





## BREAKFAST LUNCH Assaggini (Small Bites) Party Platters

LIVE ACTION STATIONS

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## **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 "≈"

## ≈ FRENCH TOAST GRILLED CHEESE

Seven cheeses, Quebec maple syrup

## POLENTA FRITTA

Golden fried cornmeal polenta with truffle aïoli 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

smoked olive caramel on pistachio crisps

## ITALIAN CHICKEN AND WAFFLES

Mini waffles topped with zesty chicken parmigiana

## ≈ SMOKED DUCK AND Bocconcino Quesadilla

black plum

## "PIGS" IN A BLANKET

Italian sausage in phyllo pastry with apricot and Dijon dip

## **ALBERTA BEEF CROQUETTES**

chimichurri

#### CHEF FAMOUS VERRINES

8 EACH

55 PER DOZEN

Colorful, delicious layers of perfection in glass!

## QUINOA SALAD

with fresh herbs and smoked salmon

## **CAPRESE SALAD**

pearl bocconcini and crispy prosciutto

## PROSCIUTTO COTTO MOUSSE

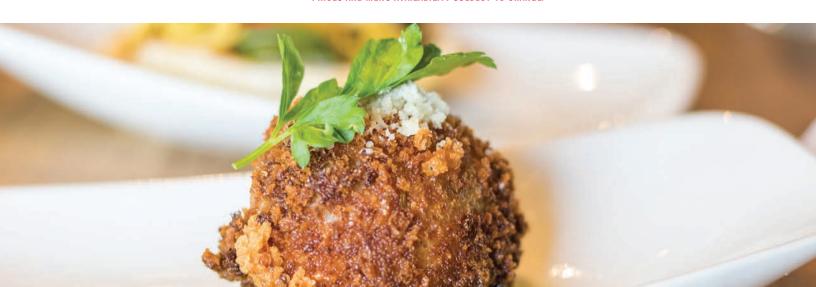
with cucumber red pepper salsa and fresh oregano

## GREEN BEAN SALAD

with duck confit

## GRILLED CHICKEN WITH CILANTRO

infused mango salsa and guacamole





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## ENTRÉE-IN-A-GLASS

## 12 EACH

#### .\_ ...

## braised short ribs, red wine jus, mashed potato, garden vegetables

## **PULLED PORK**

**MFAT-TINI** 

southern BBQ-style pork, creamy polenta, green beans

## **ALMOND CHICKEN**

sliced chicken, almond and coconut cream, jasmine rice

## FIRE-CRACKER PRAWNS

jasmine rice, bell peppers, Thai curry

# MUSHROOM AND GRILLED ZUCCHINI PAPPARDELLE

roasted garlic olive oil, basil

## TRUFFLE MAC + CHEESE

pancetta bacon

## HERBED FLATBREAD

15 FACH

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

## SPICY CHICKEN

sun-dried tomato, smoked gouda

## CARAMELIZED ONION

pear and brie

## **BABY SHRIMP**

tomato, pesto and goat cheese

# ROASTED PEPPER, ZUCCHINI, ARTICHOKE

mozzarella

## **SMOKED SALMON**

mascarpone, served cold

## CHERRY TOMATO, PANCETTA And Mushroom

truffle essence

## SOPRESSATA, CAPICOLLO, BACON

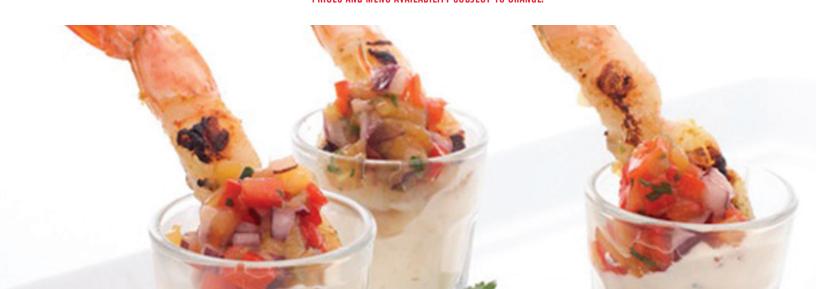
Italian sausage, provolone

## PECORINO, PEACH AND RICOTTA

thyme and honey

## PEANUT BUTTER

banana and bacon





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#### CROSTINI

## ~ 3 BITE WONDERS

#### 49 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

## **SALMONE**

fresh salmon, mascarpone cheese mousse, grapefruit, caviar

## PESTO CRUSTED SHRIMP

roasted pepper, lemon, extra virgin olive oil

## "HURRICANE" SPICY SHREDDED CHICKEN

Louisiana-style remoulade

## **PULLED PORK**

root beer BBO sauce

## **BISTECCA**

rare roast beef, horseradish, blue cheese, caramelized onion

## **GOURMET SLIDERS**

#### **60 PER DOZEN**

## **CRAB**

spicy crab cake, sopressata, lemon caper aïoli.

## CHICKEN

breaded chicken breast, fennel slaw

## TURKEY

sage aïoli

## **UEAL MEATBALLS**

spicy tomato, mozzarella

## CLASSIC CHEESEBURGER

bacon, house-made ketchup aïoli, pickles

