



SORRENTINO'S

CATERING

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 guests
- 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

ARTICHOKE HEARTS

stuffed with Goat Cheese

DUNGENESS CRAB CAKES

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

COLD CHOICES

36 PER DOZEN

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

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PORTABLE PLEASERS

39 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

SCALLOPS

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

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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 "≈"

55 PER DOZEN

≈ **FRENCH TOAST GRILLED CHEESE**

Seven cheeses, Quebec maple syrup

POLENTA FRITTA

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

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

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

MEAT-TINI

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

PULLED PORK

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 EACH

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 BBQ sauce

BISTECCA

rare roast beef, horseradish, blue cheese, caramelized onion

GOURMET SLIDERS

60 PER DOZEN

CRAB

spicy crab cake, sopressata, lemon caper aioli.

CHICKEN

breaded chicken breast, fennel slaw

TURKEY

sage aioli

VEAL MEATBALLS

spicy tomato, mozzarella

CLASSIC CHEESEBURGER

bacon, house-made ketchup aioli, pickles

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