



2024-25
Cocktail Package

INTRODUCTION

Avanti Events Ltd. is known as one of York Region's premier off-premises caterers and we offer a wide range of services designed to meet any catering event. Although these menus are tried, tested and true, we would be happy to explore modifications to ensure that you are completely satisfied.

President/Executive Chef, Emidio Amicucci has honed his skills in some of Ontario's best establishments such as The Granite Club, Via Allegro Ristorante, Oliver and Bonacini Restaurants, The Estates of Sunnybrook, Radisson Admiral Hotel, Aielli Ristorante and Oakdale Golf and Country Club, to name a few. The highlight of his career is the training he received in Italy at the two Michelin Star restaurant La Madonnina del Pescatore under the tutelage of Moreno Cedroni. A graduate of George Brown College, Emidio successfully completed the Chef Pre- Employment Program, Culinary Arts- Italian Program and the Certificate of Qualification Exam.

PICCOLLA

\$56

Includes:

4 Hors D'oeuvres

1 Salad

1 Hot Platter

2 Chilled

1 Pasta

2 Dessert

GRANDE

\$72

Includes:

4 Hors D'oeuvres

2 Salad

2 Hot Platter

2 Pasta

2 Grazing

2 Dessert

WHAT WE INCLUDE

All Staffing From Setup To Teardown, On-Site Catering Liaison, Standard Floor Length Linen, Choice Of Coloured Napkins, All-Night Coffee/Tea, All Dishes, Cutlery And Table Glassware.

Pricing Is Based On 50+ Guests | Customized Menus Are Available, Additional Fees May Apply | Prices Subject To 15% Service Charge | Prices Subject To 13% HST

HORS D'OEUVRES

(Choice of 4 options)

BEEF WELLINGTON

Braised Beef Folded With Mushrooms And Wrapped In Puff Pastry

SPRING ROLLS VG

Cabbage, Carrot, Noodles And Onions Wrapped In Pastry And Fried To A Golden-Brown Crisp

SAMOSA VG

Baked Pastry With A Savory Filling Of Spiced Potatoes, Onions, Peas And Lentils

SOUP & SANDWICH VG

Mini Grilled Cheese With A Creamy Tomato Bisque

SMOKED SALMON TART

Smoked Salmon With Chive And Garlic Cream Cheese In A Crispy Tart Shell

SRIRACHA SHRIMP

Jumbo Breaded Shrimp Served With A Sriracha Aioli

BRIE BITES VG

Flaky Puff Pastry Filled With Cranberry And Brie

PARMESAN DRUMETTE GF

Baked Chicken Drumette Tossed In Garlic And Parmesan

STROMBOLI

Stromboli Bites Filled With Prosciutto Cotto And Provolone Cheese Served With Marinara Sauce

CAPRESE VG

Tomato And Bocconcini Skewer With Toasted Grissini

TANDOORI

Marinated Chicken Breast On A Spiced Coriander And Yogurt Chutney On Mini Naan Bread

MAPLE DATES GF

Goat Cheese Stuffed Dates Wrapped With Bacon And Glazed With Maple Syrup

FIG & PROSCIUTTO GF

Baked Sweet Potato Rounds With Fig Jam, Gruyere, Prosciutto, Arugula And Balsamic Glaze

RISOTTO BALLS VG

Crispy Fried Risotto Balls With A Spicy Tomato Sauce

LAMB SATAY GF

Lamb Skewer With A Mint And Harissa Yogurt Dip

SPANAKOPITA VG

Fresh Spinach, Feta Cheese And A Variety Of Mediterranean Herbs Wrapped Inside Flaky Filo Dough



Salads

Choice of 1 Piccola / Choice of 1 Grande

BEAN MEDLEY GF VG DF

Black Beans, Kidney Beans, Cucumber, Corn, Green Peppers And Green Onions In A Herb Vinaigrette

SESAME GINGER VG DF

Wheat Berry, Barley, Quinoa, Bell Peppers, Carrots And Edamame Tossed With A Sesame-Ginger Dressing

GREEK ORZO VG

Orzo Pasta, Kalamata Olives, Peppers, Green Onions, Cucumbers And Feta With A Greek Vinaigrette

ROASTED POTATO GF VG

Roasted Mini Potatoes, Caramelized Onions, Celery, Apple Cider Vinegar, Gherkins And Sweet Garlic Aioli

COUSCOUS VG

Israeli Cous Cous, Feta, Onion, Roasted Vegetable and Garlic Yoghurt Dressing

ITALIANO VG

Rigatoni, Black Olives, Red Peppers And Feta Cheese In A Sundried-Tomato Dressing

HOT PLATTERS

Choice of 1 Piccola / Choice of 2 Grande

PHILLY STEAK SLIDERS

Philly Steak Sliders With Cheese, Peppers, Onions & Mushrooms

CHICKEN PARMESAN SLIDERS

Chicken Parmesan Sliders With Mozzarella And Tomato Sauce

VEAL PARMESAN SLIDERS

Veal Parmesan Sliders With Mozzarella And Tomato Sauce

EGGPLANT PARMESAN SLIDERS VG

Breaded Eggplant Parmesan Sliders With Mozzarella And Tomato Sauce

FRIED CALAMARI

Crispy Fried Calamari Rings served with a Lemon and Garlic Aioli

POLPETTE

Hand-Crafted Meatballs Made With Beef, Veal And Pork Simmered In Tomato Sauce

CHILLED PLATTERS

Choice of 2 Piccola / Not included in Grande

TORTILLA WRAPS

Assortment Of Wraps Filled With Tuna, Egg, Ham, Turkey, Corned Beef And Roast Beef

VEGETABLE AND DIP **GF VG**

Fresh Cut Broccoli, Cauliflower, Carrots, Celery, Peppers, Cucumber And Grape Tomatoes With A Garden Ranch Dip

DELI MEAT AND CHEESE

Slices Of Roast Beef, Ham, Turkey, Corned Beef, Cheddar, Provolone And Havarti With Petite Rolls

CLASSIC SANDWICH

White And Whole Wheat Classic Sandwiches Filled With Tuna, Egg, Ham, Turkey, Corned Beef And Roast Beef

ANTIPASTO TRAY

Assortment Of Salami, Prosciutto, Capicollo, Olives, Sun-Dried Tomatoes, Bocconcini, Provolone And Asiago

CUBED CHEESE

Cheddar, Havarti, Swiss, Provolone And Gouda With Assorted Crackers

PASTA AL FORNO

Choice of 1 Piccola / Choice of 2 Grande

CHEESE TORTELLINI **VG**

Tortellini Baked In A Rich Creamy Garlic Sauce With Spinach And Bacon

MACARONI

Cavatappi In A Four Cheese Cream Sauce Topped With A Panko And Parmesan Crust

BEEF CANNELLONI

Pasta Tubes Stuffed With Minced Beef And Spinach Topped With Marinara And Parmesan Cheese

PENNE ROSE

Penne In A Rose Sauce With Grilled Chicken, Mushrooms And Green Peas

RIGATONI BOLOGNESE

Rigatoni Pasta In A Red Wine Infused Meat Sauce Topped With Mozzarella

VEGETABLE LASAGNA **VG**

Layers Of Pasta, Garden Vegetables, Béchamel Sauce And Italian Cheese

GRAZING BOARDS

Not included in Piccola / Choice of 2 Grande

CHEESE

Gourmet Domestic Cheese With A Variety Of Pickles, Nuts, Jams, Fresh And Dried Fruit, Crisps And Flatbreads

MEZE VG

Rainbow Hummus, Baba Ghannouj, Tabbouleh, Dolmades, Shirazi Salad, Falafel, Tzatziki, Stuffed Olives, Feta, Pita And Laffa

CHARCUTERIE

Assortment Of Cured Meats With A Variety Of Pickles, Nuts, Jams, Fresh And Dried Fruit, Crisps And Flatbreads

CRUDITÉ VG

Assortment Of Broccoli, Cauliflower, Cucumber, Mini Bell's, Carrots, Shishito, Grape Tomatoes, Green Beans, Snap Peas, Celery And Dips

SALMON

Cream Cheese Board Topped With Smoked Salmon, Capers, Red Onions, Lemon, Egg, Dill And Served With Mini Bagels And Pumpernickel Bread

SUSHI

Variety Of Rolls And Nigiri Including California, Dynamite, Salmon, Cucumber, Avocado, Crab, Tamago, Tuna And Shrimp

DESSERTS

Choice of 1 Piccola / Choice of 1 Grande

DICED FRUIT

Fresh cut Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes and Strawberries (some items may be substituted seasonally)

COOKIES

Homemade Chocolate Chip, Double Chocolate, Oatmeal Raisin and Shortbread Cookies

DESSERT COMBO

An Assortment Of Dessert Squares, Mousse Cups, Tarts And Bars

DONUTS

Assortment Of Mini, Ring And Filled Donuts

CATERING FAQ

Do your packages include staff and rentals?

We are a one stop shop. Our package includes china, flatware, table glassware, standard linens including choice of napkin colours, setup and tear down, coffee and tea.

How does the cocktail package work?

The food service portion of the Cocktail Package is designed to run for 2-3 hours, depending on which package you choose.

Can you accommodate food allergies and restrictions?

With the Cocktail Package, it is a little more difficult to accommodate all food allergies and restrictions but we will do our best to make sure that there are items for those individuals.

When is the final guest count required?

We require all final information 14 days before the event. This includes final guest count, itinerary, seating plan and any other pertinent details. Changes to the guest count can be made up to 7 days prior to the wedding date however, we can only increase the guest until 3 days prior.

What extra fees do we need to consider?

One of our values that we cherish is complete transparency. Other than the 15% service charge and 13% HST, there are no other hidden fees or administrative costs. Apart from any additional services that you may purchase, there are no other fees to consider.

Can we bring in some of our own food items?

You are more than welcome to bring in food that is customary to your traditions and beliefs. However, there may be additional fees to accommodate the serving and/or preparation of those items.

What method of payments do you accept and how do payments work?

Your initial payment is required upon signing of the contract. The final payment(s) must be made 5 business days prior to the wedding date.

We accept personal cheque (if paid 10 business days before the wedding), certified cheque, bank draft and cash.

We also accept e-transfers and understand that payments may need to be made over the course of a few days due to daily spend limits.

GF - Gluten Free | **DF** - Dairy Free | **VG** - Vegetarian | **VE** - Vegan