Avanti
EVENTS LTD

GATHERING PACKAGE

2025 - 2026

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. Our Gathering Packages are versatile and can be modified to suit your needs.

What We Include

Drop-off (within a 30km radius)
Food Displayed On Disposable Catering Trays
Disposable Paper Plates
Disposable Cutlery
Cocktail Napkins
Disposable Serving Utensils

ENHANCEMENTS

Grazing Platters
Cold And Hot Beverages
Table Linens
Real China
Service Staff

Premium Menu Items

02

ARTISAN SANDWICHES

A selection of artisanal sandwiches with premium fillings, including:

Herb-Roasted Turkey Breast With Cranberry Aioli And Baby Arugula On Brioche Bread
Roast Beef With Horseradish, Caramelized Onions And Baby Greens On Marble Rye Bread
Black Forest Ham With Double Brie Cheese, Fig Jam And Butter Lettuce On Sourdough Bread
Savoury Egg Salad With Chives And Microgreens On A Flaky Croissant
Norwegian Smoked Salmon With Dill Cream Cheese, Capers And Red Onion On Pumpernickel

GARDEN CRUDITÉS

A Vibrant Selection Of Crisp Seasonal And Heirloom Vegetables, Elegantly Arranged Around A Trio Of Dips Including Truffle-Scented Hummus, Herb-Infused Greek Yogurt, And Roasted Red Pepper Dip.

BOUTIQUE CHEESE DISPLAY

A Selection Of Premium Cheeses Including Imported And Domestic Varieties. Complemented By A Curated Array Of Accompaniments: Caramelized Nuts, Dried Figs, And Seasonal Fresh Fruits, Artisanal Crackers And Rustic Baguette Slices.

EXOTIC FRUIT MOSAIC

An Artfully Arranged Selection Of Seasonal Fruit Including, But Not Limited To, Dragon Fruit, Mango, Papaya, Pineapple, Melons And Berries. Served With A Honey-Yogurt Dip.

DECADENT DESSERT BITES

An assortment of miniature desserts, including, but not limited to mousse cups, crumble tarts, silk chocolate squares, eclairs, cannoli, butter tarts and macarons

Option #1 - $16.50 pp	Option #2 - $18.00 pp	Option #3 - $20.00 pp	Option #4 - $21.50 pp
Artisan Sandwiches Garden Crudites Dessert Bites	Artisan Sandwiches Boutique Cheese Exotic Fruit	Artisan Sandwiches Garden Crudites Exotic Fruit Dessert Bites	Artisan Sandwiches Garden Crudites Boutique Cheese Exotic Fruit Dessert Bites

Standard Menu Items

CLASSICAL SANDWICHES

A Variety Of Fillings Including Roasted Turkey, Oven Roasted Beef, Black Forest Ham, Egg Salad And Tuna Salad Served On White & Whole Wheat Bread (Quartered)

CRUDITES

An Assortment Of Fresh Raw Vegetables With A Ranch Dip

GOURMET CHEESE

Gourmet Domestic Cheese accompanied by a selection of crackers

FRESH FRUIT

A Variety Fresh Seasonal Fruit

SWEET TREATS

An assortment of delicious bite-size squares, tarts, brownies & homemade mini-cookies

Option #5 - $11.00 pp	Option #6 - $12.00 pp
Classical Sandwiches Crudites Sweet Treats	Classical Sandwiches Gourmet Cheese Fresh Fruit

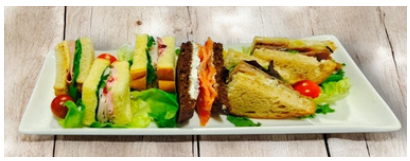
Option #7 - $14.50 pp	Option #8 - $14.00 pp	Option #9 - $15.50 pp
Classical Sandwiches Gourmet Cheese Fresh Fruit Sweet Treats	Classical Sandwiches Crudites Fresh Fruit Sweet Treats	Classical Sandwiches Crudites Gourmet Cheese Fresh Fruit Sweet Treats

Individual Platters

Premium Menu

BOUTIQUE CHEESE DISPLAY $12.25 pp

ARTISAN SANDWICHES $9.00 pp



GARDEN CRUDITES $6.00 pp

EXOTIC FRUIT MOSAIC $7.50 pp

DECADENT DESSERT BITES $7.50 pp

Standard Menu

GOURMET CHEESE AND CRACKERS $8.25 pp

CLASSICAL SANDWICHES $6.00 pp

GARDEN VEGETABLES AND DIP $4.00 pp

SEASONAL FRESH FRUIT $5.00 pp

VARIETY OF SWEET TREATS $5.00 pp

DELI AND CHEESE PLATTER
$8.00 pp

ASSORTED WRAP PLATTER
$7.00 pp

ENHANCEMENTS

20 GUEST MINIMUM

ANTIPASTO PLATTER
$12.50 pp

Italian Prosciutto Di Parma, Soppressata, And Spicy Capocollo, Finely Sliced Marinated Artichoke Hearts, Truffle-Infused Olives, And Oven-Roasted Tomatoes Fresh Bocconcini, Imported Provolone, And 24-Month Aged Parmigiano-Reggiano Crispy Grissini Breadsticks And Herbed Focaccia Bites

MEDITERRANEAN MEZE PLATTER
$12.50 pp

Roasted Beet Hummus, Classic Baba Ghanoush, And Sun-Dried Tomato Hummus Tabouleh With Pomegranate Seeds, Fresh Parsley, And Bulgur Wheat Stuffed Grape Leaves And Crispy Falafel With A Tahini Drizzle Imported Feta Marinated In Olive Oil And Herbs, Alongside Kalamata Olives Fresh Pita Triangles And Hand-Made Laffa Bread With Za'atar Seasoning

DELUXE SUSHI PLATTER
$15.50 pp

Premium Nigiri And Maki Rolls, Bluefin Tuna, Salmon, Yellowtail, Tempura Shrimp Vegetarian Options Such As Avocado-Cucumber Rolls And Sweet Potato Rolls Garnished With Freshly Grated Wasabi, Pickled Ginger, And Tamari

SMOKED SALMON & BAGEL PLATTER
$12.00 pp

Smoked Salmon Draped Over A Cream Cheese Mousse With Fresh Dill And Lemon Zest Garnished With Caper Berries, Finely Minced Red Onions, And Shaved Egg Accompanied By Petite, House-Made Bagels And Thinly Sliced Pumpernickel Rounds

ENHANCEMENTS

BEVERAGES

Bottled Water **$1.50 ea**
Assorted Soft Drinks **$1.50 ea**
Assorted Juice Bottles **$2.00 ea**
Brewed Coffee with Condiments **$2.50 ea**
Assorted Tea with Hot Water **$2.50 ea**

LINENS

White/Ivory/Black 90" x 156" Rectangle Tablecloth **$17.00 ea**
White/Ivory/Black 90" x 90" Square Tablecloth **$10.00 ea**
White/Ivory/Black 120" Round Tablecloth **$17.00 ea**

RENTALS

Upgrade To Real China, Platters And Serve Ware For An Additional **$3.50 pp**

Includes:
6" And 8" Plates
Forks
Melamine Platters
Serving Utensils
Cups And Saucers With Teaspoons

SERVICE STAFF

Uniformed Server (minimum of 4 hours) **$27.00/hr**