



**2024-25**  
**Wedding Package**

# INTRODUCTION

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Congratulations on your engagement.

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.

## BUFFET

*Contact For Pricing*

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*Includes:*

*4 Hors D'oeuvres  
2 Salads  
Carving Station & 1 Entrée  
3 Sides  
Dessert Station*

## PLATED

*Contact For Pricing*

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*Includes:*

*4 Hors D'oeuvres  
1 Salads  
Choice Of Entrée  
2 Sides  
1 Dessert*

## ENHANCEMENTS

*Individual Pricing*

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*Add-On Courses  
Grazing Platters  
Cocktail Hour Stations  
Late Night Bars*

*\*Additional Information on Pages 9 And 10*

## WHAT WE INCLUDE

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*All Staffing From Setup To Teardown, Plating To Serving, 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 75+ 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; 3 pieces per person)

## 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*



# PLATED DINNER

## SALADS

(choice of 1)

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### HARVEST GF VG

*Baby Greens, Roasted Beets, Sweet Potato, Candied Pecans, Goat Cheese And Dijon Vinaigrette*

### MISTA DF VG

*Italian Garden Greens With Roma Tomatoes, Carrot Strings, Fennel, Cucumber, Crispy Onions And Herb Vinaigrette*

### ASIAN VG

*Romaine Lettuce, Red Cabbage, Carrots, Cucumbers, Red Pepper, Edamame, Crispy Wontons And Sesame-Ginger Dressing*

### ARUGULA GF VG

*Baby Arugula Leaves, Mango, Dried Cranberries, Pine Nuts, Red Onion, Crumbled Feta And Citrus Vinaigrette*

### FATTOUSH DF VG VE

*Baby Greens, Garbanzo Beans, Cucumbers, Tomatoes, Red Onions, Mint, Crispy Spiced Pita Chips And Lemon Vinaigrette*

### CLASSIC

*Hearts Of Romaine, Shaved Parmesan, Bacon, Herbed Croutons And Creamy Garlic Dressing*



# ENTRÉE

Choice of 2 proteins and 1 vegetarian entrée  
(selections to be decided through the guest RSVPs)

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## PROSCIUTTO **GF**

Prosciutto Wrapped Chicken Filled With Spinach, Fine Herbs, Cheese And Caramelized Onions With A White Wine Cream Sauce

## SUPREME **GF**

Chicken Breast Supreme Filled With Rosemary, Roasted Red Pepper And Goat Cheese With A Mild Chipotle Sauce

## BRIE

Pan Seared Chicken Breast Filled With Brie Cheese, Caramelized Pears and topped with a Velvety Soubise Sauce

## FILET (+\$5.00) **DF**

Beef Tenderloin Wrapped With Bacon And Served With A Red Wine Reduction

## SHORT RIB (+\$2.00) **GF DF**

Slow-Braised Beef Short Rib In A Red Wine Sauce



## SIRLOIN (+\$3.00) **DF**

Grilled Baseball Cut Top Sirloin With A Caramelized Onion Sauce

## DUO (+\$2.00)

5oz Beef Tenderloin and 4oz Chicken Supreme with a Peppercorn Cream Sauce

## TENDERLOIN **GF**

Herb Crusted Pork Tenderloin With A White Wine Mustard Cream Sauce

## ATLANTIC **GF DF**

Blackened And Baked Atlantic Salmon With A Tropical Fruit Relish

## SURF & SURF

Panko Crusted Cod Loin With Grilled Shrimp And Lobster Sauce

## SEA BASS **GF DF**

Pan Seared European Sea Bass With A Shaved Fennel And Citrus Insalatina

## WELLINGTON **VG**

Puff Pastry Wrapped Around Layers Of Butternut Squash, Portobello And Brie Cheese With A Light Cream Sauce

## CURRY **VE**

Creamy Cauliflower and Chickpea Curry with Jasmine Rice

## PARMIGIANA **VG**

Breaded Eggplant Layered With Tomato Sauce And Mozzarella Nestled On Soft Polenta

# SIDES

Choice of 1 Starch and 1 Vegetable (selections will be the same for all Entrees)

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## **MASH** GF VG

*Creamy Potatoes With A Hint Of Garlic*

## **ROASTED** GF DF VG VE

*Rosemary Roasted Mini Potatoes*

## **WEDGES** GF VG

*5-Spice Roasted Sweet Potato Wedges*

## **MEDLEY** GF DF VG VE

*Seasonal Vegetable Mix*

## **HEIRLOOM** GF DF VG

*Maple Glazed Roasted Heirloom Carrots*

## **ROOT** GF DF VG

*Roasted Harvest Vegetables*



# DESSERT

Choice of 1

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## **APPLE**

*Baked Apples And Streusel Crust With Spices And Topped With Caramel*

## **MOUSSE**

*French Style Dessert Made Of Layers Of Silky White Milk And Dark Chocolate Mousse*



## **LAVA**

*A Decadent Chocolate Cake Layer Cradling A Reservoir Of Smooth, Luxurious Molten Chocolate*

## **BUMBLEBERRY**

*Flaky Blossom Pastry Filled With Blackberries, Raspberries and Wild Blueberries*

## **TIRAMISU**

*Coffee-Soaked Sponge Cake With A Delicate Fresh Mascarpone Cream And Dusted With Cocoa Powder*

## **LAVENDER**

*White Chocolate Lemon Cheesecake, Lavender Fond And Is Topped With A White Chocolate Shard And Drizzled With A Purple White Chocolate Drizzle*

# BUFFET DINNER

*Includes Hors D'oeuvres Selection (from Page 3), carving station, choice of 1 entree, 2 salads, 3 sides, dinner rolls, dessert, coffee and tea*

## BUFFET CARVING STATION

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### TOP SIRLOIN ROAST

*Roasted Top Sirloin, Rubbed With Herbs, Garlic And Peppercorn.  
Served With Horseradish And Red Wine Gravy*

## BUFFET ENTREES

*choice of 1*

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### HERB ROASTED CHICKEN **GF**

*Herb Roasted Chicken Supreme With A Rosemary Pan Gravy*

### CHICKEN SOUVLAKI **GF**

*Chicken Skewers Marinated With Garlic, Lemon Juice, Herbs And Spices. Served With Tzatziki*

### MEDITERRANEAN CHICKEN **GF**

*Chicken Breast Topped With Roasted Peppers, Tomatoes, Basil And Feta*

### CHICKEN CURRY **GF**

*Tender Pieces Of Chicken Slow Cooked In A Rich Curry Sauce*

### MUSHROOM CHICKEN

*Pan-Seared Chicken Breast Topped With A Rich Wild Mushroom And Creamy Red Wine Sauce*

### CHICKEN PARMIGIANA

*Breaded Chicken Cutlet Topped With Mozzarella And Tomato Sauce*

### STUFFED PORK

*Bacon And Apple Filled Pork Loin Topped With A Rosemary Jus*

### PORK TENDERLOIN

*Bacon Wrapped Pork Tenderloin Medallions And Topped With A Whiskey-Fig Reduction*

### ROULADE

*Flattened Sirloin Rolled With Provolone, Spinach And Cremini Mushrooms*

### VEAL MARSALA

*Tender Veal And Sliced Mushrooms Baked In A Marsala Wine Sauce*

### BAKED SALMON **GF**

*Atlantic Salmon Filets Topped With A Dill Cream Sauce*

### BREADED COD

*Herb Crusted Cod With A Red Pepper And Caramelized Onion Sauce*

### MAHI MAHI

*Pan-Seared Mahi Mahi Topped With A Creamy Shrimp Sauce*



# BUFFET SALADS

choice of 2

## GREEK GF VG

*Romaine Lettuce, Peppers, Tomatoes, Onions, Olives, Feta, Cucumbers And Greek Dressing*

## CUCUMBER GF VG

*Sliced English Cucumber, Pickled Red Onions, Dill And Buttermilk Dressing*

## CAESAR

*Romaine Lettuce, Shaved Parmesan, Bacon, Herbed Croutons And Creamy Garlic Dressing*

## POTATO GF VG

*Roasted Red Skin Potatoes, Celery, Peppers, Onions And Grainy Dijon Dressing*

## GARDEN GF DF VG VE

*Mixed Green Lettuce With Tomato, Cucumber, Peppers And Carrots With Balsamic Vinaigrette*

## PASTA VG

*Fusilli Pasta With Peppers, Olives, Tomatoes, Bocconcini And Italian Dressing*



# BUFFET SIDES

choice of 3

## CHEESE TORTELLINI ROSE VG

## PENNE MARINARA DF VG VE

## SCENTED BASMATI GF DF VG VE

## RICE PILAF GF DF VG VE



## ROASTED POTATOES GF DF VG VE

## MASHED POTATOES GF VG

## SCALLOPED POTATOES GF VG

## VEGETABLE MEDLEY GF DF VG VE

## GLAZED CARROTS DF VG

## ROASTED CAULIFLOWER GF VG

## BROCCOLINI AGLIO OLIO GF DF VG VE



# DESSERT STATION

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*Display Of Bite Sized Cakes, Tarts, Brownies, Mousse, Cupcakes And Cookies  
Seasonal Fresh Fruit Platters*

*Coffee And Tea Station*

*-and-*

*We Will Cut And Serve Your Wedding Cake (If Applicable) At No Extra Charge*



# BUFFET ADD-ON/UPGRADES

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*Optional Add-On/Upgrade To Your Buffet*

## **RIBEYE**

*Roasted Ribeye with  
au jus*

*\$4.50 Per Person*

## **NY STRIPLAIN**

*Whole NY Striploin with a  
Peppercorn Cream Sauce*

*\$3.00 Per Person*

## **BEEF TENDERLOIN**

*Roasted Beef Tenderloin  
with a Red Wine Reduction*

*\$6.50 Per Person*

**EXTRA ENTRÉE \$6.00/pp**

**EXTRA SIDES \$2.50/pp**

**EXTRA SALAD \$2.00/pp**

**DONUT BAR \$3.50/pp**



# ENHANCEMENTS

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## **PALATE CLEANSERS**

\$4.75 ea

*Raspberry Sorbet*  
*Mango Sorbet*  
*Lemon Sorbet*  
*Strawberry Sorbet*

## **PASTA COURSE**

*Penne Alla Vodka With Smoked Pancetta And Basil*  
\$7.75 ea

*Butternut Squash Ravioli With A Roasted Zucchini Cream Sauce*  
\$8.50 ea

*Wild Mushroom And Spinach Rotolo In A Truffle Cream Sauce*  
\$8.75 ea

## **ANTIPASTO PLATE**

\$8.75 ea

*Prosciutto, Dried Sausage, Cantaloupe, Olives, Grilled Zucchini, Marinated Artichokes, Charred, Mushrooms, Caprese Salad And Grissini*

## **SOUP COURSE**

*Wild Mushroom Chowder With Parmigiano-Thyme Croutons*  
\$6.50 ea

*Butternut Squash Soup With A Chive Crème Fraiche*  
\$6.25 ea

*Lobster Bisque With Fire-Roasted Corn*  
\$8.75 ea

# GRAZING BOARDS

*30 guest minimum*

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## **CHEESE**

\$10.00 pp

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

## **CHARCUTERIE**

\$11.00 pp

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

## **SALMON**

\$9.00 pp

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

## **MEZE**

\$10.00 pp

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

## **CRUDITÉ**

\$5.00 pp

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

## **SUSHI**

\$12.00 pp

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

# CATERING FAQ

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## ***Do your packages include staff and rentals?***

We are a one stop shop. All our wedding packages include china, flatware, table glassware, standard linens including choice of napkin colours, setup and tear down, bread, butter, coffee and tea.

## ***How does the cocktail hour work?***

Most cocktail hours last 45-60 minutes. Our staff will circulate your selections throughout this time. We calculate 3-4 pieces per person, within our packages however, you are more than welcome to add more options or quantity at an additional price.

## ***Can we have a tasting before committing?***

Absolutely! We offer private tastings throughout the weekdays with a start time between 11:00am and 5:00pm. The tastings are for the couple only (or 2 of their representatives) and includes a sampling of the menu that they are most likely to serve their guests. There is a nominal fee that will be credited back to your account if you choose to book with us.

## ***Can you accommodate food allergies and restrictions?***

Indeed. We believe that all your guests should share in a delightful meal. We can modify their selections to accommodate all the major food allergies and restrictions. Please keep in mind that we do not have a certified Nut/Gluten/Dairy free facility and cannot guarantee the prevention of cross contamination during the preparation or serving portion of your event.

## ***Do you provide options for children?***

For sure. Please ask us about those options and pricing.

## ***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.

## ***Are there vendor meal options?***

We can provide a scaled back version of your meal (i.e., salad, entrée, dessert) for your vendors at a discounted price.

## ***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