



2024-25
Event 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.

BUFFET

\$58

Includes:

2 Salads
Carving Station & 1 Entrée
3 Sides
Dessert Station

PLATED

\$65

Includes:

1 Salad
1 Entrée
2 Sides
1 Dessert

ENHANCEMENTS

Individual Pricing

Passed Hors D'Oeuvres

Add-On Courses

Grazing Platters

Cocktail Hour Stations

**Additional Information on Pages 9 And 10*

WHAT WE INCLUDE

All Staffing From Setup To End Of Food Service, Plating To Serving, On-Site Catering Liaison, Standard Floor Length Linen, Choice Of Coloured Napkins, Rolls/Butter, 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

BEEF WELLINGTON \$28/dz

Braised Beef Folded With Mushrooms And Wrapped In Puff Pastry

SPRING ROLLS \$21/dz

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

SAMOSA \$21/dz

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

SOUP & SANDWICH \$26/dz

Mini Grilled Cheese With A Creamy Tomato Bisque

SMOKED SALMON TART \$24/dz

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

SRIRACHA SHRIMP \$26/dz

Jumbo Breaded Shrimp Served With A Sriracha Aioli

BRIE BITES \$27/dz

Flaky Puff Pastry Filled With Cranberry And Brie

PARMESAN DRUMETTE \$26/dz

Baked Chicken Drumette Tossed In Garlic And Parmesan

STROMBOLI \$26/dz

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

CAPRESE \$22/dz

Tomato And Bocconcini Skewer With Toasted Grissini

TANDOORI \$23/dz

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

MAPLE DATES \$23/dz

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

FIG & PROSCIUTTO \$24/dz

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

RISOTTO BALLS \$23/dz

Crispy Fried Risotto Balls With A Spicy Tomato Sauce

LAMB SATAY \$23/dz

Lamb Skewer With A Mint And Harissa Yogurt Dip

SPANAKOPITA \$21/dz

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



PLATED DINNER

(Includes Choice Of 1 Salad, 1 Entrée, 2 Sides And 1 Dessert)

SALADS

(choice of 1)

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)

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)

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

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 carving station, choice of 1 entree, 2 salads, 3 sides, dinner rolls, dessert, coffee and tea

BUFFET CARVING STATION

TOP SIRLOIN ROAST

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

BUFFET ENTREES

choice of 1

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

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

Optional Add-On/Upgrade To Your Buffet

RIBEYE

*Roasted Ribeye with
au jus*

\$4.50 Per Person

NY STRIPLIN

*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

PALATE CLEANSERS

\$4.75 ea

Raspberry Sorbet
Mango Sorbet
Lemon Sorbet
Strawberry Sorbet

ANTIPASTO PLATE

\$8.75 ea

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

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

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

CHEESE

\$10.00 pp

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

MEZE

\$10.00 pp

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

CHARCUTERIE

\$11.00 pp

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

CRUDITÉ

\$5.00 pp

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

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

SUSHI

\$12.00 pp

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

CATERING FAQ

Do your packages include staff and rentals?

We are a one stop shop. All our packages include china, flatware, table glassware, standard linens including choice of napkin colours, setup, 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 is ample for that duration however, you are more than welcome to add more options or quantity.

Who is responsible for teardown/cleanup?

Our pricing does not include teardown/cleanup. We will remove all items that are no longer required after the food service, and you will be responsible to return remaining items. Arrangements can be made to have staff remain until the end of your event for an additional charge.

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.

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