Christmas CATERING MENU

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PASTA

FRUTTI DI MARE 26 pp
Clams, Calamari, Shrimp and Scallops in a Tomato Sauce. (Served separately with Fresh Linguine)
LOBSTER SAUCE 35 pp
Lobster, White Wine, and Cherry Tomatoes. (Served separately with Fresh Pappardelle)
LASAGNA Sm 65 Lg 130
Choice of Meat, Vegetable, or Ricotta and Spinach
EGGPLANT PARMIGIANA Sm 75 Lg 150
Sliced Eggplant, layered with Tomato Sauce and Parmigiano Cheese
MANICOTTI 5.50 pp
Stuffed with Ricotta and Spinach. Served with a choice of Tomato, Rosé, or Cream Sauce
ROTOLO 10 pp
Stuffed with Ricotta and Spinach. Served with a choice of Tomato, Rosé, or Cream Sauce

MEAT

BONE-IN BEEF SHORT RIBS 42 pp
Barbeque, Slow Braised
LAMB SHANK 40 pp
18oz Australian Lamb. Slow Cooked in a Tomato Lamb Jus
OSSO BUCO 42 pp
Slow Braised Veal Shank in a Rosemary Tomato Broth
MEATBALLS 9 per piece
Veal and Beef. Slow Cooked in a Tomato Sauce. Finished with Parmigiano and Parsley
VEAL IN TOMATO SAUCE 15.00 pp
Herb Breaded Veal, slow braised in Tomato Sauce
CHICKEN BRUSCHETTA 16.50 pp
Cutlet Topped with Tri-Colour Tomatoes, Basil and Fior di Latte Mozzarella
PAN-SEARED CHICKEN SUPREME 28 pp
FULL BEEF BRISKET 300
PAN-SEARED BEEF TENDERLOIN 8oz 65 pp

FISH

CRISPY CALAMARI AND SHRIMP
SM TRAY (SERVES 5) 200
LARGE TRAY (SERVES 10) 400
ONLY SOLD AS SMALL OR LARGE TRAY
ZUPPA DI PESCE 60 pp
Includes 1 Jumbo Scallop, 3 Jumbo Shrimp, King Crab, 5 Mussels, 3 Pieces of Calamari, and Cuttlefish
Add ½ Lobster Tail Market Price
GRILLED SEAFOOD 50 pp
Includes 2 Jumbo Shrimp, 1 Calamari, and 2 Jumbo Scallops
LOSTER TAIL Market Price
Oven Baked with Garlic Butter, White Wine, and Herbs
BACCALA 36 pp
Topped with Fresh Cherry Tomatoes, Olives and Capers, in a White Wine and Basil Sauce
PAN-SEARED SEABASS 8oz 65 pp
ORGANIC SALMON FILLET 8oz 32 pp
Choice of Honey Mustard or Lemon
SEAFOOD SALAD BOWL (Serves 10) 175.00
Poached Octopus, Shrimp, and Calamari. Finished with Aged White Balsamic and Lemon Dressing

VEGETABLES

BROCCOLINI 14 pp
Garlic Confit, with Parmigiano and Chili
RAPINI 12 pp
Chopped and sautéed with Garlic and Olive Oil
POTATO GRATIN 8 pp
Whipped Yukon Gold Potatoes, with Chives, Garlic, and Butter
ASPARAGUS 12 pp
Steamed, and tossed in a Chili Olive Oil
ROASTED POTATOES WITH ROSEMARY 8 pp
Roasted with Rosemary and Garlic
PEAS AND MUSHROOMS 10 pp
Caramelized Onions, Wild Mushrooms, and Peas
CHEESE AND PEA ARANCINI 9pp

DESSERT

LOBSTER TAILS 6.95 pp
Filled with Ricotta, Custard, or Nutella Cream
SICILIAN CANNOLI 4 pp
Filled with Creamy Lemon Infused Ricotta and Chocolate Chips
SEASONAL CHEESECAKE 3.5" 7 each
Gingerbread crumble
MIXED MINI PASTRIES 42
Box of 12

*ALL ORDERS MUST BE PICKED UP ON **DECEMBER 24TH BY 1PM** LATEST.*
NO DELIVERIES ARE AVAILABLE ON THIS DAY.

CONTACT US TO PLACE YOUR ORDER:
905.761.5500
CATERING@DIMANNOBAKERY.COM