

## VEGETABLES

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

**BROCCOLINI** | Garlic confit, with parmesan and chili \$10  
**ASPARAGUS** | Steamed, seasoned with an olive oil and chili dressing \$9  
**RAPINI** | Chopped and sautéed with garlic and olive oil \$9  
**RAINBOW SWISS CHARD** | Sautéed with olive oil and garlic confit \$8  
**FRENCH BEANS** | Sautéed with diced peppers, carrots, garlic confit, and olive oil \$10  
**FINGERLING POTATOES** | Roasted with rosemary and garlic \$8  
**WILD FIELD MUSHROOM MEDLEY** | Sautéed with parsley, thyme, and garlic confit \$14  
**PEAS AND MUSHROOMS** | Caramelized onions, wild mushrooms, and peas \$8  
**MASHED POTATOES** | Whipped Yukon gold potatoes with chives, garlic, and butter \$7  
**ROASTED POTATOES** | Oven roasted seasoned mini potatoes \$6  
**ROASTED POTATO WEDGES** | Oven roasted seasoned potato wedges \$6  
**POTATO CROQUETTE** | Crispy potato and fontina cheese croquette served with a chipotle aioli \$7  
**GRILLED VEGETABLES** | Grilled zucchini, eggplant, and peppers \$9  
**STUFFED SQUASH** | Squash stuffed with a quinoa and vegetable medley \$18  
**GRILLED VEGETABLE STACK** | Grilled Portobello mushroom, zucchini, eggplant and pepper \$15.50

## MEAT

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

**CHICKEN PARMIGIANA** | Breaded chicken cutlet with fresh tomato sauce and mozzarella cheese \$15.50  
**GRILLED CHICKEN BREAST** | Seasoned grilled chicken breast \$13.50  
**CHICKEN BRUSCHETTA** | Chicken cutlet topped with tri-coloured tomatoes, basil, and fior di latte mozzarella \$15.50  
**CHICKEN SUPREME** | Stuffed with creamed spinach, goat cheese, wild mushrooms, and sundried tomatoes with a wild mushroom sauce \$20  
**CHICKEN SOUVLAKI 8OZ** | Skewered seasoned chicken breast served with tzatziki sauce \$13.50  
**CHICKEN ROULADE** | Stuffed with ham and cheese \$18  
**OVEN ROASTED CHICKEN LEGS AND THIGHS** | Your choice of Lemon, Piri Piri, BBQ, or Honey Mustard seasoning \$14  
**VEAL CUTLET WITH TOMATO SAUCE** | Breaded veal cutlet in tomato sauce \$13.50  
**VEAL PARMIGIANA** | Breaded veal cutlet with fresh tomato sauce and mozzarella cheese \$15.50  
**MEDALLION VEAL TENDERLOIN TWO 4OZ PIECES** | Pan seared with a wild mushroom sauce \$28  
**PROVIMI VEAL CHOP** | Charbroiled, grain-fed white veal chops \$43  
**OSSO BUCO** | Slow braised veal shank in a rosemary tomato broth \$40  
**MEATBALLS 6OZ** | Veal and beef, slow cooked in a tomato sauce, finished with parmesan cheese and parsley \$9  
**FULL PORCHETTA** | Overnight slow roasted \$220  
**PULLED PORK SHOULDER** | Twenty-four hour smoked, finished with barbeque sauce \$220  
**BABY BACK RIBS PER RACK** | Your choice of Dry, BBQ, or Lemon seasoning \$50  
**LAMB SHANK 16-18OZ** | Australian lamb slow cooked in a tomato jus \$30  
**LAMB SOUVLAKI** | Skewered seasoned lamb, served with tzatziki \$20  
**RACK OF LAMB SERVES 2-3** | Herb and Dijon crusted Ontario lamb \$71.50  
**LAMB CHOP** | Grilled shoulder lamb chop, finished in a white wine and lemon emulsion \$10  
**BONE-IN BEEF SHORT RIBS** | Slow braised barbeque bone-in beef short ribs \$35.50  
**FULL BEEF BRISKET** | 24-hour Applewood smoked beef brisket \$220  
**FILET MIGNON 10OZ** | Alberta tenderloin, charbroiled with an herb butter \$60  
**RIB EYE STEAK 16OZ** | Charred boneless rib steak with compound butter MARKET PRICE  
**ANGUS TOMAHAWK STEAK 54OZ - SERVES 3-4** | Long bone aged rib eye, charred with peppercorn and herbs MARKET PRICE

## FISH

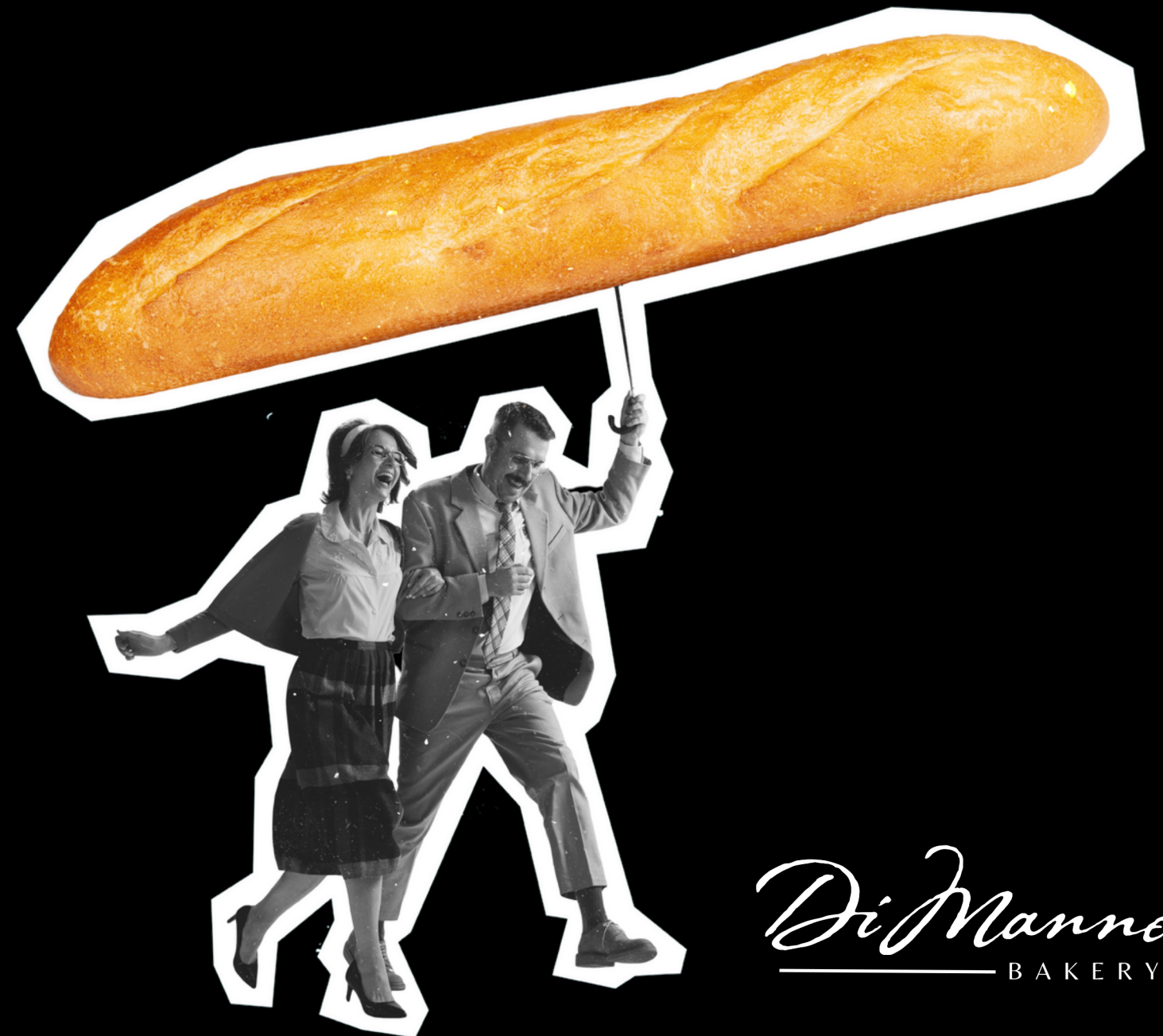
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**SALMON FILET 7OZ** | Topped with a choice of honey mustard or lemon seasoning \$23  
**CHILEAN SEABASS 7OZ** | Pan seared, finished with a lemon and herb emulsion MARKET PRICE  
**BAKED HALIBUT 7OZ** | Topped with cherry tomatoes and an olive caponata MARKET PRICE  
**BRANZINO FILETS 2 PIECES** | Deboned, with fresh herbs and lemon \$40  
**FRITTURA DI PESCE** | Crispy calamari and shrimp, served with chipotle aioli \$30  
**GRILLED SEAFOOD** | Includes 2 jumbo shrimp, 1 grilled squid, and 2 jumbo scallops MARKET PRICE  
**ZUPPA DI PESCE** | Includes 1 jumbo scallop, 3 jumbo shrimp, 2 pieces of king crab, 5 mussels, and 3 pieces of calamari MARKET PRICE  
**LOBSTER TAIL 6OZ** | Oven baked with garlic butter, white wine, and herbs MARKET PRICE

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\*PRICING SUBJECT TO CHANGE\*

# CATERING MENU CATERING MENU CATERING MENU CATERING MENU



*DiManno*  
BAKERY

## BREAKFAST

**BREAKFAST BASKET** | Freshly baked croissants, chocolate-filled pastries, assorted muffins, and assorted bagels. Paired with preserves, cream cheese, and butter S \$65 | M \$90 | L \$110

**AVOCADO TOAST** | A slice of flax seed toast topped with avocado, heirloom tomatoes, and seasonal vegetables \$13.50

**BREAKFAST SANDWICH** | Aged Cheddar, center cut bacon, and a fried egg. On a freshly baked croissant or brioche bun. \$8.50

**EXECUTIVE BREAKFAST** | 2 Eggs cooked to your liking, bacon, and home fries. Served with a side of toast \$15.50

**BREAKFAST CROISSANT** | \$9.00 EACH

Available in three delicious options, made to order on a freshly baked croissant:

- Turkey, lettuce, Havarti cheese, and tomato
- Ham, cheddar, and honey mustard
- Egg, lettuce, and tomato

**FRESH FRUIT PLATTER** | S \$70 | M \$105 | L \$130

**SEASONAL FRUIT CUPS** | A refreshing fruit cup filled with sliced seasonal fruits and berries \$7

**YOGURT PARFAIT** | Greek yogurt, granola and berries \$7.50

**ASSORTED MUFFINS** | Assorted variety \$4.00

**COFFEE BOX - TO GO** | SERVES 10 \$25



## SANDWICH & SHARED PLATTERS

SMALL SERVES 10 | MEDIUM SERVES 15 | LARGE SERVES 20

**ASSORTED GRILLED SANDWICH PLATTER** | A selection of four delicious sandwiches S \$110 | M \$165 | L \$220

**TURKEY** Oven roasted turkey, cheddar cheese, sliced tomato, and chipotle spread

**MEDITERRANEAN** Grilled chicken breast, roasted red pepper and no-nut pesto aioli

**ITALIAN** Prosciutto, bocconcini, sliced tomato and no-nut pesto aioli

**GIARDINO** Grilled eggplant, zucchini, roasted red pepper and goat cheese

**CAPRESE** Sliced tomato, fior di latte, fresh basil, arugula and balsamic drizzle

**EXECUTIVE GOURMET SANDWICH PLATTER** S \$155 | M \$230 | L \$310

**NUTTY ITALIAN** Mortadella, straciatella, ground pistachio, pistachio cream

**PORCHETTA** Shaved porchetta, grainy Dijon mustard spread, pickled peppers, smoked provolone

**TURKEY CLUB** Shaved turkey, center cut bacon, tomato, lettuce and mayonnaise

**GIARDINO DELUXE** Grilled eggplant, zucchini, roasted red pepper and goat cheese, sundried tomato spread, balsamic glaze

**WRAP PLATTER (CHOOSE 3)** | S \$110 | M \$165 | L \$220

**GRILLED CHICKEN BREAST** Chopped fresh tomato, onion, avocado, and mayo

**VEGETARIAN** Eggplant, zucchini, sweet roasted red peppers, and goat cheese

**TURKEY** Lettuce, cheddar cheese, tomato, and chipotle mayo

**HAM** Havarti cheese, lettuce, tomato, and mustard

**BACON** Lettuce, tomato, and mayo

**ANTIPASTO PLATTER** | Grilled zucchini, eggplant, roasted red peppers, olives, sundried tomatoes and marinated artichokes

S \$82 | M \$125 | L \$170

**DELUXE ANTIPASTO PLATTER** | Our antipasto platter with the addition of cacciatore sausage, prosciutto, and Parmigiano cheese

S \$120 | M \$181 | L \$245

**CHARCUTERIE BOX SERVES 20** | A beautiful charcuterie board filled with finely selected imported and domestic cheeses,

cured meats, garnished with berries and served with freshly made focaccia \$385

**CRUDITE PLATTER** | Assorted vegetables served with ranch dressing

S \$55 | M \$82 | L \$110

## SALAD BOWLS

SMALL SERVES 10 | LARGE SERVES 20

**HOUSE** | Leaf lettuce, tomato, cucumber, shaved carrots, served with Italian balsamic dressing on the side S \$35 | L \$65

**CAESAR** | Romaine lettuce, grated Parmigiano cheese, bacon, and homemade croutons S \$55 | L \$110

**VILLAGE GREEK** | Tomatoes, red onion, Kalamata olives, fresh cucumber and feta cheese in a light herb lemon white balsamic vinaigrette S \$65 | L \$130

**CAPRESE** | Cherry tomato, mini bocconcini and chopped basil drizzled with olive oil and white balsamic vinegar S \$65 | L \$130

**KALE SALAD** | Kale, shredded cabbage, carrots, dried cranberry, and poppy seed dressing S \$65 | L \$130

**SPINACH SALAD** | Baby spinach, goat cheese, strawberries, dried cranberries, and candied walnuts S \$55 | L \$110

**QUINOA SALAD** | Quinoa, chopped kale and assorted vegetables, tossed in a lemon orange zesty vinaigrette S \$65 | L \$130

**KALE CAESAR** | Kale, cabbage, homemade croutons, bacon and freshly shaved parmesan with a creamy Caesar dressing S \$65 | L \$130

**ROASTED VEGETABLES AND GOAT CHEESE** | Chopped roasted root vegetables, crumbled goat cheese and house-made dressing S \$90 | L \$175

**ORZO WITH FETA** | Diced cherry tomatoes, arugula, cucumber, onion, basil, feta and Kalamata olives, with a lemon dressing S \$65 | L \$130

**MIXED BEAN OR CHICKPEA** | Diced carrots, celery, peppers, green onion, cucumber and house-made dressing S \$35 | L \$65

**BEET AND ORANGE** | Steamed beets, orange segments, kale, radicchio, white balsamic, honey and olive oil S \$90 | L \$175

**PASTA** | Tomato, cucumber, red onion, arugula, bocconcini, diced peppers, olive oil, fresh herbs and no-nut pesto

S \$45 | L \$90

**FENNEL AND ORANGE** | Julienned fennel, orange segments, white wine vinegar, honey and olive oil S \$80 | L \$155

**ISRAELI COUSCOUS** | Couscous, chopped roasted vegetables tossed in a lemon orange zest vinaigrette S \$65 | L \$130

**MANGO AND AVOCADO** | Mango, avocado, red onion and house made dressing S \$80 | L \$165

**POTATO** | Diced red onion, celery, pickle, fresh dill, lemon juice, mayo and mustard S \$45 | L \$90

**WILD MUSHROOM AND ARUGULA** | Arugula topped with wild mushrooms and shaved parmesan S \$55 | L \$110

## PASTA

MINIMUM ORDER OF 6 PORTIONS | PRICE PER PERSON

**TOMATO BASIL PENNE** | Penne with a fresh tomato basil sauce \$10.50

**RIGATONI ALLA VODKA** | Onion, pancetta and vodka sauce \$14

**FARFALLE PRIMAVERA** | Seasoned vegetables and tomato cream sauce \$14

**TORTELLINI WITH CREAM SAUCE** | Cheese stuffed tortellini in a cream sauce \$14

**MACCHERONCINI BOLOGNESE** | Slowly simmered tomatoes, beef and veal \$15.50

**ORECCHIETTE WITH SAUSAGE AND RAPINI** | Sautéed onion, rapini, sausage, garlic and chili \$15.50

**AGNOLOTTI ROSE** | Spinach and ricotta cheese agnolotti in a tomato cream sauce. \$15.50

**TRUFFLE CREAM AGNOLOTTI** | Wild mushroom stuffed agnolotti with a truffle cream sauce \$24

**LOBSTER RAVIOLI** | Lobster stuffed ravioli in a lobster cream sauce \$30

**RISOTTO** | Wild mushroom, asparagus and spring vegetables \$20

**MANICOTTI** | Spinach and ricotta cheese stuffed manicotti, in your choice of tomato, cream, or rosé sauce \$4.50 PER PIECE

**CANNELLONI** | Veal stuffed cannelloni, in your choice of tomato, cream, or rosé sauce \$4.50 PER PIECE

**ROTOLO** | Stuffed with spinach and ricotta cheese, in your choice of tomato, cream, or rosé sauce

\$9 PER PIECE

SMALL TRAY SERVES 9-12 | LARGE TRAY SERVES 15-20

**LASAGNA TRAY** | Choice of meat, vegetable, or ricotta and spinach S \$65 | L \$130

**EGGPLANT PARMIGIANA TRAY** | Sliced eggplant, layered with tomato sauce and Parmigiano cheese S \$65 | L \$130

**PASTA AL FORNO TRAY** | A pasta casserole with spring peas, Bolognese sauce, and mozzarella cheese S \$65 | L \$130

