

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 32 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 65 Lg 130

Sliced Eggplant, layered with Tomato Sauce and Parmigiano Cheese

MANICOTTI 4.50 pp

Stuffed with Ricotta and Spinach. Served with a choice of Tomato, Rosé, or Cream Sauce

ROTOLO 9 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

MEAT BALLS 9 per piece

Veal and Beef. Slow Cooked in a Tomato Sauce. Finished with Parmigiano and Parsley

VEAL IN TOMATO SAUCE 13.50 pp

Herb Breaded Veal, slow braised in Tomato Sauce

CHICKEN BRUSCHETTA 15.50 pp

Cutlet Topped with Tri-Colour Tomatoes, Basil and Fior di Latte Mozzarella

PAN SEARED CHICKEN SUPREME 28 pp

FULL BEEF BRISKET 260

PAN SEARED 8oz BEEF TENDERLOIN 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 8 oz 58 pp

ORGANIC SALMON FILLET 32 pp

8oz Fillet. Topped with your 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

FINGERLING 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, and Nutella Cream

SICILIAN CANNOLI 4 pp

Filled with Creamy Lemon Infused Ricotta and Chocolate Chips

CRAZY COOKIES 6 each

Assorted stuffed cookies, variety of flavours available

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