



2018 Wedding Package

Passed Hors d'oeuvres

Kindly select 5 of the following hot and cold

Spuntini - Hot

Mini stuffed potato poutine

Half roasted mini potato with cheese and beef gravy

Italian Mac and Cheese

With herb and cheese gratin served in small individual boxes

Lollipop Chicken Drums

French cut chicken drums with sweet pepper romesco sauce

Mini Panzorotti

Mozzarella Stuffed pizza fritti with tomato sauce

Mini Risotto Arancini (rice balls)

Choice of tomato and cheese or wild mushroom Risotto

Classic Italian Meatball Sliders

All beef meatball in marinara sauce on slider roll with parmigainno

Crisp Jumbo shrimp

with parsley pesto and citrus aioli

Mini Fish and chip

beer battered white fish on crispy potato with tartar sauce

Spuntini - Cold

Roasted tomato and goats cheese Bruschetta

Oven roast cherry tomato with basil goats cheese

Belgium Endive Boats with seared Tuna

shaved fennel, orange and citrus burre-blanc

Antipasto Skewers

zucchini, bocconcino, roasted pepper, and olive with arugula pesto

Tarragon Beet tar tar

with goats cheese and lemon avocado mouse on thin wonton crisp

Smoked Atlantic Salmon

on mini pizzezza with lemon and chive creme fresh, topped with capers, red onion and apple salsa

Honey truffle & Fig Parcels

Honey truffle mascarpone with ripe figs

Mini Caprese

Bocconcino and Cherry Tomato satays with basil puree

STATION OPTIONS

Carving Station

Strawberry Salad

Mixed baby greens, fresh strawberries, shaved red onion, dried cranberries and goats cheese

Sweet sherry vinaigrette

Caesar Salad

Crisp romaine, shaved parmigiano, roast garlic croutons with house specialty Cesare vinaigrette

Carving of Slow Roast Beef OR Stuffed Turkey Breast

Fresh herb and red wine reduction, Accompanied with butter mash potatoes

Sliced French baguette, assorted mustards and horseradish

Fresh Fish Market

Multi Grains and lentil Salad

Blend of quinoa, barley, farro and lentils with choice of Moroccan, Mediterranean or Canadian dressings

Baby Arugula Salad

With shaved parmigiano and honey lemon vinaigrette

Seared Atlantic Salmon or Panko Breaded Tilapia

Maple glazed and choice of tomato, corn or mango salsa

Japanese Station

Mango Salad

Julienne of mango, cucumber and sweet peppers, fresh parsley and onions

Served with a lime vinaigrette

Chicken Teriyaki

Sautéed chicken with steamed rice

Julienne of Asian vegetables and Teriyaki sauce

Tofu available upon request

Mexican Taco Station

Soft and Hard Shell Tacos

Diced tomato salsa, guacamole, black bean pico de gallo, shredded lettuce, aged cheddar

Jalapeño, sour cream and lime slices, steamed rice

Please Select Two Protein Options

Chipotle braised beef short rib

Marinated Grilled Chicken

Lightly battered white fish

Braised Ground Vegan Tofu

Pasta Station

Italian Garden Salad

Romaine, Radicchio, Ripe tomato, sliced cucumber with classic balsamic vinaigrette

Please Select Two of the Following Pastas and Sauces

BowTie

Penne

Rigatoni

Cheese Tortellini

Italian Mac and cheese

AND

Classic Italian tomato basil sauce

Alfredo cream sauce

Pesto cream sauce

Rose tomato cream sauce

Cherry tomato garlic and olive oil with fresh herbs

Garnish to Include

Poached Chicken, Julienne Vegetables, Grated Parmigiano, Fresh herbs and Chili Flakes

Baked garlic and cheese bread

Sweets

Please Select Two of the Following

Ice Cream Sandwich Station

Chocolate and vanilla ice cream
Sandwiched between chewy trio of cookies

Traditional Style Italian Bombe (Doughnuts)

The Candy Store

Jumbo sour keys, Coke bottles, Swedish berries, gummy bears
Fuzzy peaches, sour gummy worms, liquorice
Accompanied by clear cello bags

Ice Cream Sundae Bar

Chocolate and vanilla ice cream
Whipped cream, hot fudge sauce, sticky caramel sauce, rainbow sprinkles
Crushed chocolate chip cookies, brownie chunks and maraschino cherries

Miniature Petit French Pastry

Assorted seasonal miniature French pastries

Assorted Italian Trio

Mini Tiramisu, Fresh Cannoli, Lemon Tort with berries

Miniature Fresh Fruit Skewers

Assorted seasonal fruit

*** Wedding Cake cut and served \$2pp***

Late Night Station

Mini ribeye burgers and mini poutine

Italian Mac and Cheese served in individual boxes and pulled pork sliders

Porchetta on a ciabatta with garlic Rapini, sotto oilo and hot peppers

Mini grilled cheese with skewed pork belly

Event Details

Beverage Service

La Cantina is happy to supply you with all your beverage needs.

Below we have listed a cost per person

Non-alcoholic Bar Package

Sparkling and Flat water, Soft Drinks, Juices, Ice, Lemons/Limes,
beverage buckets, ice bucket and scoop

Non-alcoholic Table Package

Sparkling and Flat 1L bottles per Table

Add our regular coffee service package

Alcoholic Beverage Packages

Wine and Beer

Imported selections and Premium Wine Lists available

Two(2) Domestic Beers, featured Red/White wines

Cocktail Package

Vodka, Rum, Gin, Scotch, Rye

bundle all non-alcoholic and alcoholic beverage packages

Coffee/Tea Service

Regular, assorted teas, milk, cream, sugar

Staffing

La Cantina Catering takes great pleasure in the level of service we provide. Staff is always professional, well groomed and knowledgeable in all catering operations. Staff will be outfitted in black dress pants and shirt, black dress shoes, black tie and apron. All staff is Smart Serve Certified and practice serving guests in a responsible, friendly and professional manner. Staff will assist guests to drink responsibly while providing a safe and enjoyable evening.

Including
Day of Lead
Chefs
Servers
Bartenders

Rental Packages

Complete Standard Table Setting

Includes Table Settings of Plates, Glassware and Cutlery

ADD ONS

Basic White or Black Linens, Cloth Napkins, Tables and Chairs