



Buffet a-la-carte

Potato, truffle & parmesan pizzette - Individual Roman-style pizza made with thinly sliced potatoes, fresh herbs, olive oil and Parmigiano, finished with truffle oil. (24pcs) \$50

Arancini Semplice with Marinara - Traditional risotto rice balls, filled with mozzarella and tomato sauce before being deep fried. (12pcs) \$50

Tuscan Chicken - Herb -marinated and char-grilled chicken breast, drizzled with olive oil and finished with lemon. (6pcs) \$95

Nashville Chicken Sliders - Crispy buttermilk battered fried chicken with signature hot sauce and melted cheese in a brioche bun. (12pcs) \$\$80

Traditional Meatballs - Tender Italian meatballs made with a unique combination of beef, veal and pork seasoned with herbs and slow cooked in a rich tomato sauce. (24pcs) \$75

Wagyu Beef Corn-Dogs - Wagyu beef franks, wrapped in crispy cornmeal batter with a yellow mustard drizzle. (12pcs) \$80

Calamari & Shrimp Platter-Crispy fried shrimp and calamari with chef's seafood dipping sauce. (serves 6-8 ppl) \$145

Gourmet Mac & Cheese -Macaroni in a delicious 4 cheese sauce, baked under a crunchy herb crust. (serves 8-12 ppl) \$80

Orecchiette with Sausage & Rapini- Rustic Italian fare, simply put – Pasta, Rapini and crumbled sausage. (serves 8-12 ppl) \$75

Traditional Meat Lasagna -Layers of fresh egg pasta, slow cooked beef in a rich tomato sauce, mozzarella and finished with Grano Padano cheese. (serves 8-12 ppl) \$75

Roasted Vegetable & Ricotta Lasagna – Layers of fresh egg pasta baked with Italian cheeses, roasted vegetables and pesto. (serves 8-12 ppl) \$70

Veal Parmigiana – Tender, breaded veal cutlets in a rich tomato sauce finished with mozzarella and parmesan cheeses. (6pcs) \$75

Grilled Branzino – with a simple lemon, herb and olive oil dressing. (6pcs) \$125



Sides

Rosemary roasted potatoes – baby redskins, cooked with fresh herbs. (serves 6-8 ppl) \$30

Grilled “everything” Broccoli – seasoned with garlic and spices. (serves 6-8 ppl) \$40

Brussel Sprouts - with bacon & onion in a creamy sauce. (serves 6-8 ppl) \$40

Assorted Salads – 3 Chef’s Salads made with fresh seasonal produce. (serves 8-12 ppl)

Hand-Helds

Turkey BLT Sandwich – Sliced turkey breast, arugula, tomato, Fior di Late, basil pesto, mayo and bacon in a baguette. (platters of 6) \$80

Prosciutto and Mozzarella – Shaved prosciutto, buffalo mozzarella, arugula in a fresh baked focaccia. (platters of 6) \$90

Free Range Egg Salad – Fresh chopped egg, home made mayo, micro-greens in a wholewheat tortilla. (platters of 6) \$75

Chicken Caesar Salad – Hand cut roast chicken in a creamy Caesar dressing with chopped bacon, romaine lettuce, spinach in a baguette. (platters of 6) \$85

Desserts

Chef’s platter of fresh desserts, squares, miniatures, dipped fruits (serves 6-8) \$40

Artisan Cheese selection, fruits, crackerbreads, chutneys and spreads (serves 6-8) \$50

Enquire about making your event extra special by incorporating one of the following features.

- Baked Potato BBQ
- Sous vide dessert ice table
- Paella pan

Guaranteed to get your guests talking!

For more information, please contact martin@purpleplate.ca