

# il fiasco catering menu

At il fiasco, we can customize a menu to suit any size function, from 2 to 200. Our highly qualified staff can help to make even a small gathering a special event. Call (905) 522-8549

## Hors d'oeuvres

priced by the dozen ~ \$18

### Cold vegetarian

vietnamese salad rolls  
california rolls  
smoked salmon triangles  
vegetable strudel rounds  
endive, gorgonzola, and candied walnuts  
black olive cheese straws  
sun dried tomato straws  
cheese palmiers  
carmel figs (in season)  
caponata cups  
goat cheese tomato cups

### Hot vegetarian

ricotta, leek, spinach tart  
spring rolls  
brie and mushroom puffs  
pear, stilton bundles  
gruyere mushrooms  
spanikopita  
asparagus phyllos  
Cold non veggie  
asparagus wrapped in prosciutto  
tarragon marinated shrimp  
shrimp cocktail  
shrimp, avocado cups  
smoked oysters on garlic toasts  
endive, mango, smoked chicken  
salmon mousse on cucumber

### Hot non veggie

chicken and asian 5 spice triangles  
satays with peanut sauce (chicken, beef, or shrimp)  
swordfish wrapped in vine leaves  
coconut shrimp  
curried chicken rolls  
asian sesame shrimp squares  
mini potatoes pancetta  
maple salmon skewers

# il fiasco catering menu (con't)

## Platters

- assorted tapas with breads ~ \$25
- seasonal fruit ~ \$45
- Fruit and cheese ~ \$45
- Humus and babaganoui with pita ~ \$25
- Veggies and Dip ~ \$25
- Baked Brie with Fruit salsa ~ \$35
- Chicken pistachio terrine with sour  
cherry compote ~ \$35

## Dinner Party Suggestions

Mediterranean Pie, goat cheese, roasted red peppers, zucchini, feta cheese,  
spinach and phyllo pastry  
full pan ~ \$60 1/2 pan ~ \$30

Whole roast beef Tenderloin rubbed with dijon and herbs served with choice of two sides  
~ \$240 (serves 10-15)

Side of Salmon moroccan spiced or herbed rub served with choice of two sides  
~ \$150 (serves 10-15)

Grilled Herbed chicken Breast served with mango or avocado salsa  
~ \$8 per piece

## Accompaniments (to name a few)

\$2 per person as a side \$4 as an appetizer

- california green, blueberry vinaigrette
- spinach salad with tangerine dressing
- caesar salad
- marinated vegetable and pasta salad
- thai noodle salad
- couscous
- Greek salad
- grilled vegetables
- marinated asparagus
- butted fettuccine
- basmati rice
- roasted garlic mash
- pomme anna
- roasted root vegetables
- beans almondine
- maple butter carrots
- mixed seasonal veggies

