



BLU is located in the heart of Yorkville, one of Toronto's trendiest neighbourhoods. BLU'S spacious restaurant design creates the perfect environment for your next event. BLU can assist you in achieving a successful and memorable experience for big or small events such as: corporate functions, presentations, weddings, product launches, fashion shows, birthdays, baptisms, weddings, business meetings, wine tasting, charity fundraisers and more.

BLU'S interior details include warmly lit stone walls, grand mirrors, cozy leather seating and white linen table settings. Guests enter through the wine bar leading to an upscale dining room paired with an inviting ambiance. Enjoy impeccable service for both intimate dining and large private parties for up to 110 guests. Let BLU help create a memorable experience for you and your guests.

BLU is equipped with a comprehensive and complimentary Audio/Visual System available for your next event. The AV system includes a selection of professional microphones, speakers, projectors, lighting, screens and podium.

Private rooms are also available upon request and can accommodate up to 60 guests.

Menus can be created in coordination with the owner Alfredo Rodriguez for any theme or dietary needs. The following menus are a selection of popular menus appropriate for both sit down and cocktail events. Please feel free to enquire further about tailoring a menu to your desired taste and budget.

Popular items on our regular menu such as: Tuna, 12oz Ribeye, Rack of lamb, Tuna can be added or substituted on your menu for a premium charge

Menus will change depending on availability due to seasonable items

Prices do not include 13% tax and 18 % gratuity. Prices might also change without notice based on price changes on raw materials.



\$58 MENU

ANTIPASTI

choice of:

Arugula, Ricotta Salata, Cucumber, Black Figs, Balsamic Reduction, Raspberry Vinagrette

Artisan Lettuce, Shaved Fennel, Crispy Prosciutto & Capers, Caesar Dressing, Parmesan Chip

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Soup of the Day

PIATTO PRINCIPALE

Choice of:

Roasted Cornish Hen, Parsnip Puree, Green Beans, Gooseberry Chicken Jus

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Parsnip Puree, Beluga Lentils and Barley, Green Beans, Chive Oil

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet



\$63 MENU

ANTIPASTI

Choice of:

Arugula, Ricotta Salata, Cucumber, Black Figs, Balsamic Reduction, Raspberry Vinagrette

Artisan Lettuce, Shaved Fennel, Crispy Prosciutto & Capers, Caesar Dressing, Parmesan Chip

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Soup of the Day

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin, Heirloom Carrots, Salsa Verde

Roasted Cornish Hen, Parsnip Puree, Green Beans, Gooseberry Chicken Jus

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Parsnip Puree, Beluga Lentils and Barley, Green Beans, Chive Oil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet



\$67 MENU

ANTIPASTI

Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Arugula, Ricotta Salata, Cucumber, Black Figs, Balsamic Reduction, Raspberry Vinagrette

Compressed Watermelon, Feta Cheese, Candied Almonds, Pickled Shallots, Balsamic, Mint

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Soup of the Day

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin, Heirloom Carrots, Salsa Verde

Roasted Cornish Hen, Parsnip Puree, Green Beans, Gooseberry Chicken Jus

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Parsnip Puree, Beluga Lentils and Barley, Green Beans, Chive Oil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet



\$85 MENU

ANTIPASTI

Grilled Calamari and Shrimp with Cherry Tomato, Pepperonata, Capers and Olives

PRIMI

Choice of:

Ontario Burrata, Balsamic Pearls, Basil, Medley Cherry Tomato, Roasted Beets, Salsa Verde

Compressed Watermelon, Feta Cheese, Candied Almonds, Pickled Shallots, Balsamic, Mint

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Soup of the day

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled 12oz AAA Ribeye, Sweet Potato Truffled Gratin, Heirloom Carrots, Salsa Verde

Duck Confit with Truffled Mushroom Risotto

Seared Ahi Tuna, Root Vegetable Slaw, Pineapple Carpaccio, Crispy Capers, Yogurt, Salsa Verde

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip *(Vegan)*

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil

DOLCI

Choice of:

Lime & Basil Panna Cotta

Chocolate Molten Lava Cake

Tiramisu

Sorbet



\$95 MENU

AMUSE

Chef's Choice

ANTIPASTI

Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Ontario Burrata, Balsamic Pearls, Basil, Medley Cherry Tomato, Roasted Beets, Salsa Verde

Compressed Watermelon, Feta Cheese, Candied Almonds, Pickled Shallots, Balsamic, Mint

PASTA

Roasted Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled 12oz AAA Ribeye, Sweet Potato Truffled Gratin, Heirloom Carrots, Salsa Verde

Duck Confit with Truffled Mushroom Risotto

Seared Ahi Tuna, Root Vegetable Slaw, Pineapple Carpaccio, Crispy Capers, Yogurt, Salsa Verde

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip *(Vegan)*

Wood Oven Roasted Australian Rack of Lamb, Heirloom Carrots, Parsnip Puree, Mushroom Veal Jus

DOLCI

Choice of:

Lime & Basil Panna Cotta

Chocolate Molten Lava Cake

Tiramisu

Sorbet



HORS D'OEUVRES/PIECE

Crostinis

Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$3.00

Tomato Bruschetta Crostini Tomato & Basil \$2.50

Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$2.50

Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$3.00

Smoked Salmon Focaccia Crostini Capers and Green Onion \$3.50

White Anchovy, Pepperonata, Herbed Butter, Crostini \$3.50

Skewers

Italian Sausage with Red Pepper Aioli \$3.00

Chicken Skewer with Diavola Sauce \$3.00

Beef Skewer Striploin Madeira Sauce \$5.00

Arancini

Arancini Di Riso Deep Fried Sphere of Risotto, Prosciutto, Mozzarella, Parmigiano \$4.00

Beet Risotto Arancini \$3.50

Bites

Halibut Ceviche with Fresh Cucumber \$4.50

Grilled Tiger Shrimp with Paprika Vinaigrette \$8.00

Grilled Baby Lamb Chops with Mint Reduction \$7.00

Freshly Shucked Oysters \$4.00

Crab Cakes with Truffle Aioli \$4.00

Fish Cakes \$3.00

Zucchini Fritters \$ 3.00

Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$2.50

Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$3.50

Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50

BLU Beef Sliders \$5.00

Dolce

Mini Tiramisu \$4.00 Zeppole (Italian fried Doughnuts) \$2.50 Mini Cannoli \$3.00 Basil Panna Cotta \$3.50