

GROUP DINNER MENUS



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.

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 projectors, lighting, screens, and a 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.



\$67 Menu

ANTIPASTI (Choice Of)

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

Arugula, Pecorino Cheese, Strawberry, Cucumber, Balsamic Reduction, Raspberry Vinaigrette.

Ontario Pear, Roasted Beets, Goat Cheese, Frisee, Candied Walnuts, Tree Nut Vinaigrette.

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

Zuppa Del Giorno.

PIATTO PRINCIPALE (Choice Of)

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin, Green Beans, Heirloom Carrots, Mushroom Veal Jus.

Oven Roasted Chicken Supreme, Heirloom Carrot, Green Bean, Parsnip Puree, Fried Chickpea, Gooseberry Chicken Jus.

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

Pan Seared Atlantic Salmon, Heirloom Carrots, 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

Chocolate Mousse Cannoli

Sorbet

\$85 Menu

ANTIPASTI (Choice Of)

Burrata, Balsamic Pearls, Salsa Verde, Ontario Heirloom Tomato, Pumpkin Seeds.

Ontario Pear, Roasted Beets, Goat Cheese, Frisee, Candied Walnuts, Tree Nut Vinaigrette.

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

Arugula, Pecorino Cheese, Cucumber, Balsamic Reduction, Raspberry Vinaigrette.

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

Soup of the day.

PIATTO PRINCIPALE (Choice Of)

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Green Beans, Heirloom Carrots, Mushroom Veal Jus.

Oven Roasted Chicken Supreme, Heirloom Carrots, Green Beans, Parsnip Puree, Fried Chickpeas, Gooseberry Chicken Jus.

Pan Seared Atlantic Salmon, Heirloom Carrots, Green Beans, Parsnip Puree, Beluga Lentils & Barley, Chive Oil.

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

Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis.

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

DOLCI Choice of

Chef's Choice Cheese Board with Chutney

Lime & Basil Panna Cotta

Tiramisu

Sorbet

\$95 Menu

AMUSE

Chef's Choice

ANTIPASTI

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette
Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles
Burrata, Balsamic Pearls, Salsa Verde, Ontario Heirloom Tomato, Pumpkin Seeds
Ontario Pear, Roasted Beets, Goat Cheese, Frisee, Candied Walnuts, Tree Nut Vinaigrette

PASTA

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

PIATTO PRINCIPALE (Choice Of)

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Heirloom Carrots, Green Beans, Mushroom Veal Jus
Oven Roasted Chicken Supreme, Heirloom Carrot, Green Bean, Parsnip Puree, Fried Chickpea, Gooseberry Chicken Jus
Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis
Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip (Vegan)
Pan Seared Atlantic Salmon, Heirloom Carrots, Green Beans, Parsnip Puree, Beluga Lentils & Barley, Chive Oil
Woodfire Grilled Australian Rack of Lamb, Green Beans, Wild Mushroom Risotto, Mushroom Veal Jus

DOLCI Choice of

Lime & Basil Panna Cotta
Chocolate Molten Lava Cake
Tiramisu
Sorbet

\$120 Menu

CARNE E FORMAGGIO

House Selected Cured Meats and Cheeses, Marinated Olives , Chutney, Crostini

ANTIPASTI (Choice Of)

Ahi Tuna Tartar, Saffron Leek Fonduta, Pistachio, Lemon Aioli, Sweet Potato Chip.
Sesame Mix Greens, Pecorino Cheese, Cucumber, Raspberry, Balsamic Reduction, Raspberry.
Bartlett Pear, Goat Cheese, Candied Walnuts, Arugula, Frizee, Heirloom Beets, Walnut Vinaigrette.
Truffled Beef Carpaccio, Crispy Capers, Parmigiana, Crostini, House Pickles.
Burrata, Balsamic Pearls, Salsa Verde, Ontario Heirloom Tomato, Pumpkin Seeds.
Soup of the Day.

PASTA (Choice Of)

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

PIATTO PRINCIPALE (Choice Of)

6 oz Grilled AAA Tenderloin, Heirloom Carrot and Beans, Sweet Potato Gratin, Mushroom Veal Jus.
Steamed Atlantic Lobster, Cherry Tomato, Green Peas, Rose Sauce, Sweet Potato Gnocchi Zucchini.
Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (Vegan) Pan Seared.
Halibut, Beluga Lentils and Barley, Parsnip Puree, Saffron Caper Beurre Blanc.
Seared Rare Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Roasted Red Pepper Coulis.
Woodfire Grilled Rack of Lamb, Heirloom Carrot and Beans, Wild Mushroom Rissotto, Veal Jus.

DOLCI Choice of

Chocolate Cake, Caramel, Vanilla Gelato

Lime & Basil Panna Cotta

Tiramisu, Berry Coulis

Chocolate Mousse Cannoli

Sorbet

HORS D'OEUVRES/PIECE

Crostinis

- Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$3.50
- Tomato Bruschetta Crostini Tomato & Basil \$3.00
- Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$3.00
- Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$3.50
- 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 \$3.50
- Chicken Skewer with Diavola Sauce \$3.50
- 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

- Swordfish Ceviche with Fresh Cucumber \$4.50
- Grilled Tiger Shrimp with Paprika Vinaigrette \$9.00
- Grilled Baby Lamb Chops with Mint Reduction \$8.00
- Freshly Shucked Oysters \$5.00
- 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 \$3.50
- Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$3.50
- Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50
- BLU Beef Sliders \$6.00

Dolce

- Mini Tiramisu \$4.00
- Zeppole (Italian fried Doughnuts) \$3.00
- Mini Cannoli \$5.00
- Basil Panna Cotta \$5.00
- Biscoties \$5.00



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