

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, 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 & Berry Coulis.
Sorbet.

\$85 MENU

ANTIPASTI Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio,
Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette.
Arugula, Pecorino Cheese, Cucumber, Black Figs, Balsamic
Reduction, Raspberry Vinagrette.
Compressed and Shaved Apple, Feta Cheese, Candied
Pecans, Honey, Apple Cider Vinaigrette.
Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostini, House Pickles.
Ontario Burrata, Balsamic Pearls, Basil, Roasted Heirloom Beets,
Black Fig, Orange Beet Root Emulsion
Soup of the Day

PIATTO PRINCIPALE Choice of:

6 oz Grilled AAA Tenderloin, Roasted Butternut Squash,
Rapini, Mushroom Veal Jus.
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, Rapini, Chive Oil.
Seared Rare Crusted Ahi Tuna, Honey Spiced Eggplant,
Pineapple Chutney, Roasted Red Pepper Coulis.
Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic
Reduction, Brown Butter, Crispy Sage

DOLCI Choice of:

Chef's Choice Cheese Board with Chutney
Lime & Basil Panna Cotta
Tiramisu

\$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 and Shaved Apple Feta Cheese, Candied Pecans, Honey, Apple Cider vinaigrette.

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 \$3.50
- 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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