

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.

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



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.

\$67 Menu

ANTIPASTI (Choice Of)

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

Arugula, Pecorino Cheese, Black Fig, Cucumber, Cherry Tomato,
Honey Balsamic Vinaigrette.

Compressed Watermelon, Feta Cheese, Cucumber, Mint, Pistachio,
Balsamic Pearls.

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles.
Zuppa Del Giorno.

PIATTO PRINCIPALE (Choice Of)

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin,
Broccolini, Carrot, Mushroom Veal Jus.

Goat Cheese & Spinach Stuffed Chicken Breast, Broccolini, Carrot,
Parsnip Puree, Honey Mustard Chicken Jus. (*Halal*)

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

Pan Seared Atlantic Salmon, Broccolini, Carrot, Parsnip Puree, Beluga
Lentils and Quinoa, Chive Oil.

Sweet Potato & Ricotta Gnocchi, Tomato Braised Beef Cheek Ragu, Wild
Mushrooms, Fresh Basil.
Truffled Wild Mushroom Risotto.

DOLCI Choice of

Lime & Basil Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli



\$85 Menu

ANTIPASTI (Choice Of)

Burrata, Basil, Heirloom Tomato, Candied Walnuts, Salsa Verde.
Compressed Watermelon, Feta Cheese, Cucumber, Mint, Pistachio,
Balsamic Pearls.

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

Arugula, Pecorino Cheese, Cherry Tomato, Black Fig,
Honey Balsamic 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,
Broccolini, Carrot, Mushroom Veal Jus.

Goat Cheese and Spinach Stuffed Chicken, Broccolini, Carrot,
Parsnip Puree, Fried Chickpeas, Honey Lemon Chicken Jus. *(Halal)*

Pan Seared Atlantic Salmon, Broccolini, Carrot, Parsnip Puree,
Beluga Lentils & Quinoa, 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



CHEF'S CHOICE AMUSE

\$95 Menu

ANTIPASTI (Choice Of)

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

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

Burrata, Basil, Heirloom Tomato, Candied Walnuts, Salsa Verde.

Compressed Watermelon, Feta Cheese, Cucumber, Mint, Pistachio, Balsamic Pearls.

PASTA

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

PIATTO PRINCIPALE (Choice Of)

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Broccolini, Carrot, Mushroom Veal Jus.

Goat Cheese & Spinach Stuffed Chicken Breast, Broccolini, Carrot, Parsnip Puree, Fried Chickpea, Honey Mustard Chicken Jus. (*Halal*).

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, Broccolini, Carrot, Parsnip Puree, Beluga Lentils & Quinoa, Chive Oil.

Woodfire Grilled Australian Rack of Lamb, Broccolini, Carrot, Wild Mushroom Risotto, Mushroom Veal Jus. (*Halal*).

DOLCI Choice of

Lime & Basil Panna Cotta

Chocolate Molten Lava Cake

Tiramisu



\$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

Arugula, Pecorino Cheese, Cucumber, Black Fig, Cherry Tomato,

Honey Balsamic Vinaigrette

Compressed Watermelon, Feta Cheese, Cucumber, Mint, Pistachio, Balsamic Pearls

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

Burrata, Basil, Heirloom Tomato, Candied Walnuts, Salsa Verde

Soup of the Day

PASTA

Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction,

Brown Butter, Crispy Sage

PIATTO PRINCIPALE (Choice Of)

6 oz Grilled AAA Tenderloin, Broccolini, Carrot, Sweet Potato Gratin,

Mushroom Veal Jus.

Sweet Potato Gnocchi, Deshelled Poached Atlantic Lobster,

Cherry Tomato, Green Peas, Rose Sauce.

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives,

Walnuts, Garlic. *(Vegan)*.

Pan Seared Halibut, Beluga Lentils & Quinoa, Parsnip Puree, Broccolini,

Saffron Caper Beurre Blanc.

Seared Rare Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney,

Roasted Red Pepper Coulis.

Woodfire Roasted Rack of Lamb, Broccolini, Carrot, Wild Mushroom

Risotto, Veal Jus. *(Halal)*

DOLCI

Choice of

Chocolate Cake, Caramel, Vanilla Gelato

Lime & Basil Panna Cotta



HORS D'OEUVRES/PIECE

Crostini

- Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$4.00
- Tomato Bruschetta Crostini Tomato & Basil \$3.50
- Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$3.50
- Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$4.00
- Smoked Salmon Focaccia Crostini Capers and Green Onion \$4.00
- White Anchovy, Pepperonata, Herbed Butter, Crostini \$3.50

Skewers

- Italian Sausage with Red Pepper Aioli \$4.00
- Chicken Skewer with Diavola Sauce \$4.00
- Beef Skewer Striploin Madeira Sauce \$6.50

Arancini

- Arancini Di Riso Deep Fried Sphere of Risotto, Prosciutto, Mozzarella, Parmigiano \$4.50
- Beet Risotto Arancini \$4.00

Bites

- Sowrdfish 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 \$6.00
- Crab Cakes with Truffle Aioli \$4.00
- Fish Cakes \$3.50
- Zucchini Fritters \$3.50

- Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$4.00
- Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$4.00
- Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50
- BLU Beef Sliders \$7.00

Dolce

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

BLU
RISTORANTE

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