

# 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 ambience. 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.

## \$67 Menu

### *ANTIPASTI* (Choice Of)

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

Arugula, Pecorino Cheese, Strawberry, 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.

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### *PIATTO PRINCIPALE* (Choice Of)

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

Goat Cheese & Spinach Stuffed Chicken Breast, Rapini, Parsnip Puree,  
Honey Mustard Chicken Jus.

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

Pan Seared Atlantic Salmon, Rapini, 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.

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### *DOLCI* Choice of

Lime & Basil Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli



## \$85 Menu

### *ANTIPASTI* (Choice Of)

Burrata, Basil, Oranges, Radicchio, Candied Walnuts, Raspberry Emulsion.

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, Strawberry,

Honey Balsamic Vinaigrette.

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

Soup of the day.

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### *PIATTO PRINCIPALE* (Choice Of)

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin,

Rapini, Mushroom Veal Jus.

Goat Cheese and Spinach Stuffed Chicken, Rapini, Parsnip Puree,

Fried Chickpeas, Honey Lemon Chicken Jus.

Pan Seared Atlantic Salmon, Rapini, 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.

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### *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, Radicchio, Oranges, Candied Walnuts, Raspberry Emulsion.

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

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### *PASTA*

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

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### *PIATTO PRINCIPALE* (Choice Of)

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Rapini,  
Mushroom Veal Jus

Goat Cheese & Spinach Stuffed Chicken Breast, Rapini, Parsnip Puree,  
Fried Chickpea, Honey Mustard 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, Rapini, Parsnip Puree, Beluga  
Lentils & Quinoa, Chive Oil

Woodfire Grilled Australian Rack of Lamb, Rapini, Wild  
Mushroom Risotto, Mushroom Veal Jus

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### *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

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#### *ANTIPASTI* (Choice Of)

Ahi Tuna Tartar, Saffron Leek Fonduta, Pistachio, Lemon Aioli,  
Sweet Potato Chip, Sesame

Arugula, Pecorino Cheese, Cucumber, Strawberry, 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, Radicchio, Oranges, Candied Walnuts, Raspberry Emulsion

Soup of the Day

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#### *PASTA*

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

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#### *PIATTO PRINCIPALE* (Choice Of)

6 oz Grilled AAA Tenderloin, Rapini, 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 and Barley, Parsnip Puree,  
Saffron Caper Beurre Blanc

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

Woodfire Roasted Rack of Lamb, Rapini, Wild Mushroom Risotto, Veal Jus

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#### *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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