

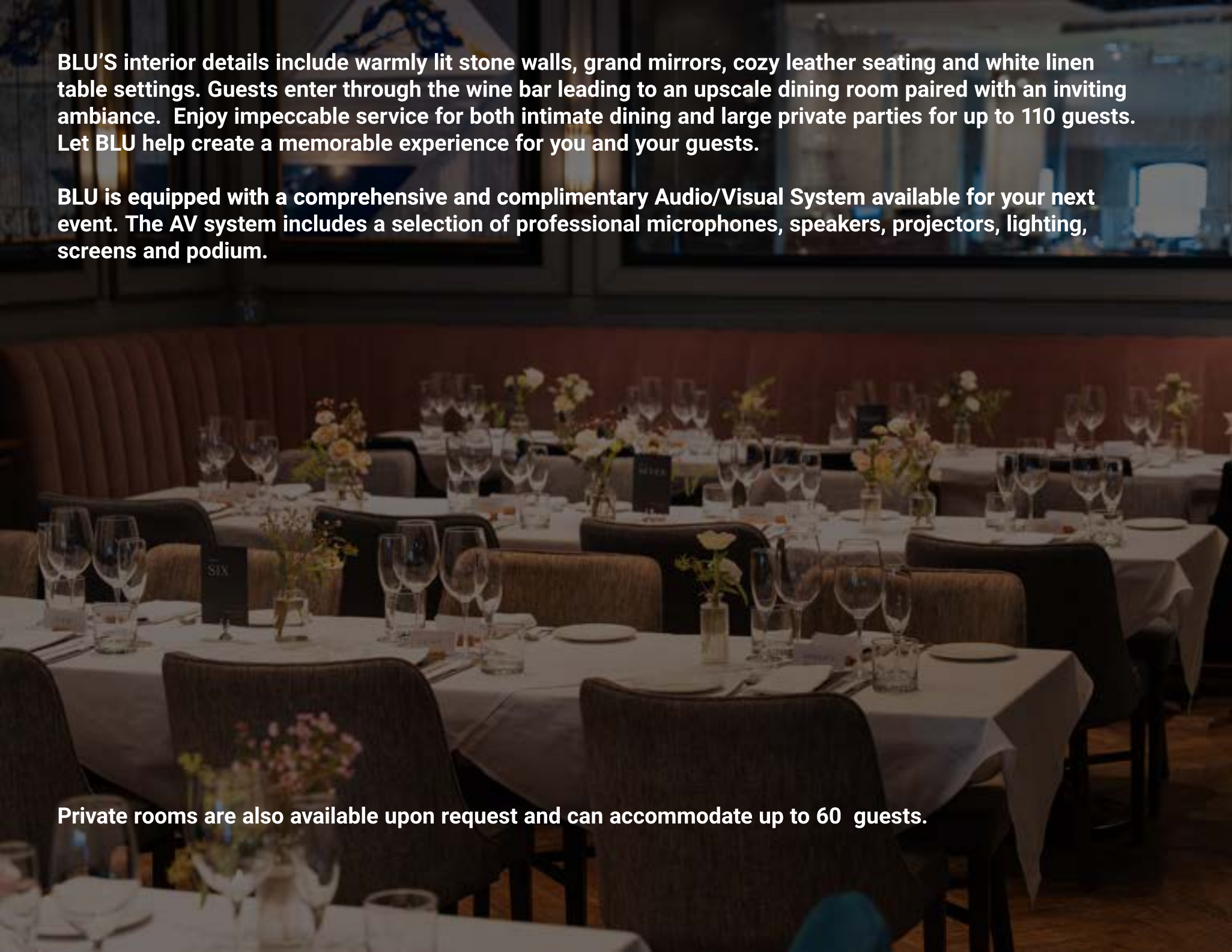
# GROUP DINNER MENUS



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.**

**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, Pistachio, Lemon Aioli, Sweet Potato Chips, Sesame Vinaigrette Arugula, Pecorino Cheese, Black Fig, Cucumber, Cherry Tomato, Honey Balsamic Vinaigrette

Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey  
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 Gratin, Asparagus, Mushroom Veal Jus

Goat Cheese & Spinach Stuffed Chicken Breast, Asparagus, Carrot, Parsnip Puree, Honey Mustard Chicken Jus

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

Pan Seared Atlantic Salmon, Broccolini, Roasted Beet, 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

### PRIMI

Choice of:

Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Loganberries

Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey

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

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### PIATTO PRINCIPALE

Choice of:

Woodfire Grilled Beef Tenderloin, Sweet Potato Gratin, Asparagus, Mushroom Veal Jus

Goat Cheese and Spinach Stuffed Chicken, Asparagus, Carrot, Parsnip Puree, Fried Chickpeas, Honey Lemon Chicken Jus

Pan Seared Atlantic Salmon, Broccolini, Roasted Beet, 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

## \$95 MENU

### AMUSE

# *Chef's Choice*

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  
Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey  
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 Gratin, Asparagus, Mushroom Veal Jus  
Goat Cheese & Spinach Stuffed Chicken Breast, Asparagus, Carrot, Parsnip Puree, Honey Mustard Chicken Jus  
Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (Vegan)  
Pan Seared Atlantic Salmon, Broccolini, Roasted Beet, Parsnip Puree, Beluga Lentils and Quinoa, Chive Oil  
Sweet Potato & Ricotta Gnocchi, Tomato Braised Beef Cheek Ragù, Wild Mushrooms, Fresh Basil  
Truffled Wild Mushroom Risotto

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DOLCI Choice of:

Lime & Basil Panna Cotta  
Tiramisu  
Sorbet  
Chocolate Mousse Cannoli



## \$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  
Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey Truffled Beef Carpaccio, Crispy Capers, Parmigiana, Crostini, House Pickles  
Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Loganberries

### 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, Sweet Potato Gratin, Asparagus, 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, Lemon Caper Beurre Blanc  
Seared Rare Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Roasted Red Pepper Coulis  
Woodfire Roasted Rack of Lamb, Asparagus, Carrot, Wild Mushroom Risotto, 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 \$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

- 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 \$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





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