



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 30 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 include: Swordfish and Beef Tenderloin which 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.

\$60 MENU

ANTIPASTI

Choice of:

Arugula, Heirloom Carrots, Shaved Ricotta Salata, Preserved Orange Vinaigrette

Baby Kale, Goat Cheese, Medjool Dates, Candied Almonds, Apple, Chianti Emulsion

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

Soup of the Day

PIATTO PRINCIPALE

Choice of:

Grilled AAA Striploin, Madeira Jus, Heirloom Carrots, Honey Cippolini, Truffle Potato Gratin

Wild Mushroom & Spinach Fritter "Panelle", Beluga Lentil & Ancient Grain Ragu, Salsa Verde, Pumpkin Seeds (*Vegan*)

Apple and Spinach Stuffed Chicken Breast, Roasted Brussel Sprouts, Braised Red Cabbage Parsnip Puree, Gooseberry Chicken Jus

Roasted Atlantic Salmon, Marinated Farro Salad, Sumac Yogurt, Charred Eggplant Puree, Tuscan Black Kale

DOLCI

Choice of:

Lemon Panna Cotta

Coconut and Lime Cannoli

Tiramisu

Sorbet

\$64 MENU

ANTIPASTI

Choice of:

Arugula, Heirloom Carrots, Shaved Ricotta Salata, Preserved Orange Vinaigrette

Baby Kale, Goat Cheese, Medjool Dates, Candied Almonds, Apple, Chianti Emulsion

Grilled Calamari, Pepperonata, Olives, Capers, Chili Olio, Mix Greens

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

Soup of the Day

PIATTO PRINCIPALE

Choice of:

Grilled AAA Beef Striploin, Madeira Jus, Heirloom Carrots, Cippollini, Truffled Potato Gratin

Roasted Beet Risotto, Lemon Mascarpone, Chive Oil, Pistachio Crumbs

Wild Mushroom & Spinach Fritter "Pannelle", Beluga Lentil & Ancient Grain Ragu, Salsa Verde, Pumpkin Seeds (*Vegan*)

Apple and Spinach Stuffed Chicken Breast, Roasted Brussel Sprouts, Braised Red Cabbage Parsnip Puree, Gooseberry Chicken Jus

Roasted Atlantic Salmon, Marinated Farro Salad, Sumac Yogurt, Charred Eggplant Puree, Tuscan Black Kale

DOLCI

Choice of:

Tiramisu, Coulis

Lemon Panna Cotta, Burnt Orange Syrup

Lime Coconut Cannoli

Sorbet

\$75 MENU

PRIMI

Choice of:

Roasted Beets, Italian Burratta, Lotus Chip, Orange, Basil, Beet Vinaigrette

Baby Kale, Goat Cheese, Medjool Dates, Candied Almonds, Apple, Chianti Emulsion

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

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

PASTA

Roasted Beet Risotto, Lemon Mascarpone, Chive Oil, Pistachio Crumbs

PIATTO PRINCIPALE

Choice of:

AAA Angus Beef Tenderloin, Roasted Truffled Gratin, Honey Glazed Cippolini Heirloom Carrots, Madeira Jus

Wild Mushroom & Spinach Fritter "Panelle", Beluga Lentil & Ancient Grain Ragu, Salsa Verde, Pumpkin Seeds (*Vegan*)

Pan Seared Duck Breast, Roasted Beets and Radicchio, Parsnip Puree, Pomegranate Jus

Pan Seared Halibut, "Zucchini Pasta" Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts

DOLCI

Choice of

Italian "Zeppole" Doughnut

Lemon Panna Cotta

Sorbet

\$80 MENU

ANTIPASTI

Choice of:

Trio of Calamari, Scallop and Shrimp with Cherry Tomato, Pepperonata, Capers and Olives

PRIMI

Choice of:

Baby Kale, Goat Cheese, Medjool Dates, Candied Almonds, Apple, Chianti Emulsion

Roasted Beets, Italian Burratta, Lotus Chip, Orange, Basil, Beet Vinaigrette

Roasted Pork Belly "Porchetta", Smoked Apple and Prosciutto Mostarda, Mascarpone Ricotta Mouse,
Toasted Almonds, Cider Braised Red Cabbage

Soup of the day

PIATTO PRINCIPALE

Choice of:

AAA Angus Beef Tenderloin, Roasted Truffled Gratin, Honey Glazed Cippolini Heirloom Carrots, Madeira
Jus

Wild Mushroom & Spinach Fritter "Pannelle", Beluga Lentil & Ancient Grain Ragu, Salsa Verde, Pumpkin
Seeds (*Vegan*)

Pan Seared Duck Breast, Roasted Beets, Radicchio, Parsnip Puree, Pomegranate Jus

Pan Seared Halibut, "Zucchini Pasta" Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts

Confit Duck, Butternut Squash Risotto, Fried Sage, Radicchio

DOLCI

(Trio of)

Lemon Panna Cotta

Italian Doughnut

Sorbet

\$90 MENU

AMUSE

Chef's Choice

ANTIPASTI

Choice of:

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

Roasted Pork Belly "Porchetta", Smoked Apple and Prosciutto Mostarda, Mascarpone Ricotta Mouse, Toasted Almonds, Cider Braised Red Cabbage

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

Sous Vide Charred Octopus, Grilled Pineapple Salsa, Cherry Tomato, Pea Shouts, Chickpea Puree, Harissa Sauce

Roasted Beets, Italian Burratta, Lotus Chip, Orange, Basil, Beet Vinaigrette

PASTA

Confit Duck, Butternut Squash Risotto, Fried Sage, Radicchio

PIATTO PRINCIPALE

Choice of:

Ravioli "Herb Ricotta", Lobster Bisque, Poached Lobster, Clams, Capers, Cherry Tomato

Herb Crusted Rack of Lamb, Roasted Brussel Sprouts, Forbidden Black Rice, Butternut Squash Puree, Pomegranate Jus

Pan Seared Duck Breast, Roasted Beets and Radicchio, Parsnip Puree, Pomegranate Jus

Pan Seared Halibut, "Zucchini Pasta" Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts

Wild Mushroom & Spinach Fritter "Pannelle", Beluga Lentil & Ancient Grain Ragu, Salsa Verde, Pumpkin Seeds (*Vegan*)

DOLCI

(Trio of)

Lemon Panna Cotta

Italian Doughnut

Sorbet

\$100 MENU

Chefs Tasting Menu

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

Nova Scotia Lobster, Fried Polenta, Frisee, Smoked Paprika Aioli, Avocado Puree

Sous Vide Octopus, Grilled Pineapple Salsa, Cherry Tomato, Pea Shoots, Charred Eggplant Puree, Harissa Sauce

Truffle Wild Boar Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Shaved Ricotta Salata

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

Pan Seared Halibut, "Zucchini Pasta" Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts

or

Herb Crusted Rack of Lamb, Roasted Brussel Sprouts, Forbidden Black Rice, Butternut Squash Puree, Pomegranate Jus

Trio of Dessert



HORS D'OEUVRES/PIECE

Crostinis

Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$3.00

Tomato Bruschetta Crostini Tomato & Basil \$2.50

Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$2.50

Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$3.00

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 \$3.00

Chicken Skewer with Diavola Sauce \$3.00

Beef Skewer Striploin Madeira Sauce \$5.00

Arancini

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

Beet Risotto Arancini \$4.00

Bites

Halibut Ceviche with Fresh Cucumber \$4.50

Grilled Tiger Shrimp with Paprika Vinaigrette \$8.00

Grilled Baby Lamb Chops with Mint Reduction \$7.00

Freshly Shucked Oysters \$3.50

Crab Cakes with Truffle Aioli \$4.00

Zucchini Fritters \$ 3.00

Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$2.50

Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$3.50

Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50

BLU Beef Sliders \$5.00

Dolce

Mini Tiramisu \$4.50 Chocolate & Hazlenut Semifreddo \$4.50