



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.

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

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

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

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

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

### **PASTA**

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

### **PIATTO PRINCIPALE**

Choice of:

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

Goat Cheese & Spinach Stuffed Chicken Breast, Asparagus, Carrot, 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, Broccolini, Roasted Beet, Parsnip Puree, Beluga Lentils & Quinoa, Chive Oil

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

### **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

### **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