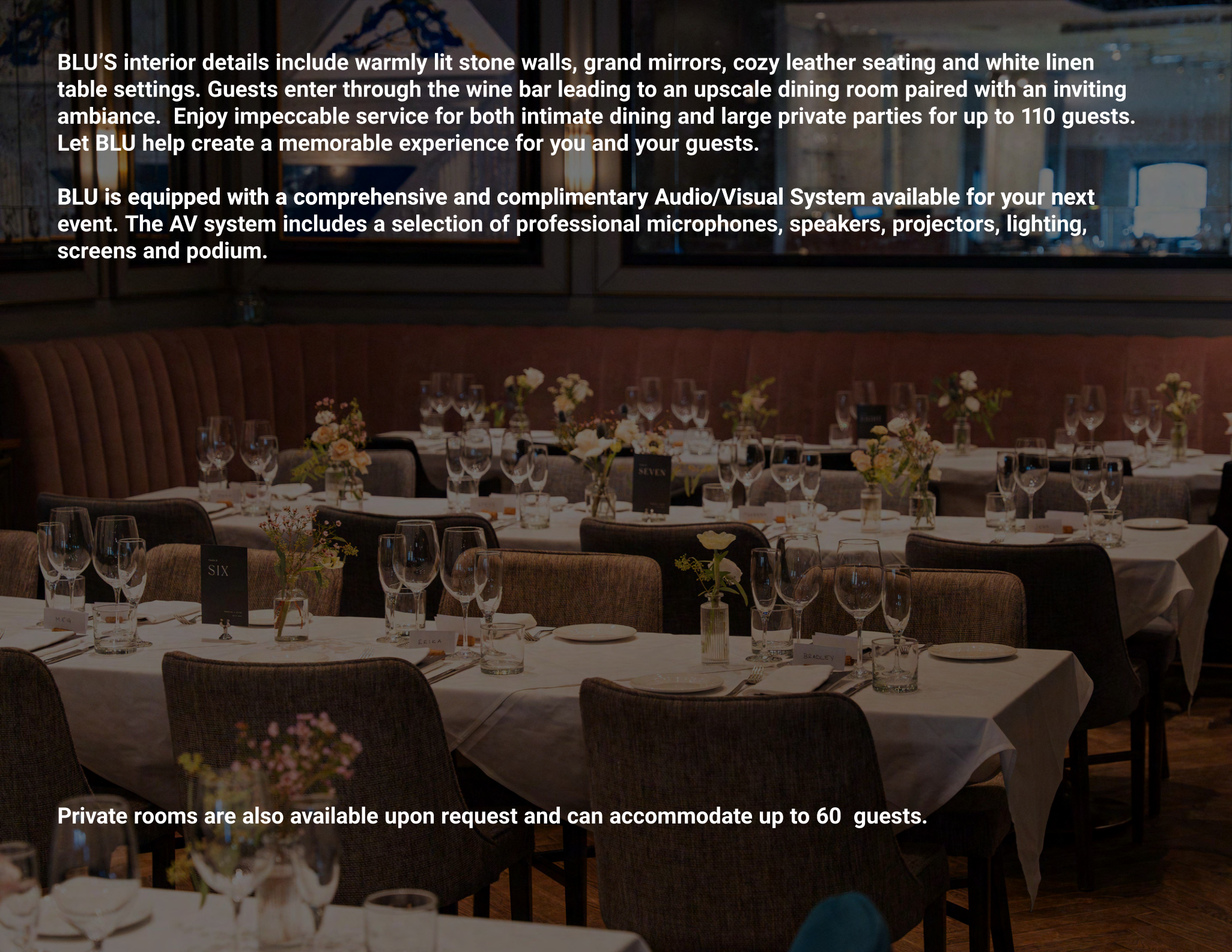


GROUP DINNER MENUS



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

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 Gnocchi, Italian Burrata, Spinach Pesto, Cherry Tomato, Pistachio Crumble
Truffled Wild Mushroom Risotto

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

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

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

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

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

\$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, Green Bean, Mushroom Veal Jus
Pappardelle, Shredded Duck Confit, Wild Mushroom, Cranberry, Tomato Marsala Sauce
Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (Vegan)
Grilled Branzino, 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, Green Bean, 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



BLÜ
R I S T O R A N T E

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