



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, 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.

\$70 MENU

ANTIPASTI

Choice of:

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

Mixed Greens, Pecorino Cheese, Fig, Cucumber, Cherry Tomato, Honey Balsamic Vinaigrette

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette

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

Zuppa Del Giorno

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled AAA Striploin, Roasted Polenta, Heirloom Carrot, Mushroom Veal Jus

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

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

Pan Seared Artic Char, Broccolini, Bagnetto Verde, Forbidden Rice, Roasted Red Pepper Coulis

Sweet Potato Gnocchi, Italian Burrata, Spinach Pesto, Cherry Tomato, Pistachio Crumble

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Coconut & Saffron Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli

\$85 MENU

PRIMI

Choice of:

Burrata, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette

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

Mixed Greens, Pecorino Cheese, Cherry Tomato, 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, Roasted Polenta, Heirloom Carrot, Mushroom Veal Jus

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

Pan Seared Arctic Char, Broccolini, Bagnetto Verde, Forbidden Rice, Roasted Red Pepper Coulis

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

Chestnut Ricotta Tortelloni, Sliced Medjool Date, White Wine Thyme Buerre Blanc

DOLCI

Choice of:

Chef's Choice Cheese Board with Chutney

Coconut & Saffron Panna Cotta

Tiramisu

Sorbet

\$95 MENU

AMUSE

Chef's Choice

ANTIPASTI

Choice of:

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

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

Burrata, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette

PASTA

Chestnut Ricotta Tortelloni, Sliced Medjool Date, White Wine Thyme Buerre Blanc

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled Beef Tenderloin, Roasted Polenta, Heirloom Carrot, Mushroom Veal Jus

Goat Cheese & Spinach Stuffed Chicken Breast, Cauliflower, Heirloom 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 Arctic Char, Broccolini, Bagnetto Verde, Forbidden Rice, Roasted Red Pepper Coulis

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

DOLCI

Choice of:

Coconut & Saffron 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 Tartare, Saffron Leek Fonduta, Pistachio, Lemon Aioli, Sweet Potato Chip, Sesame

Mixed Greens, Pecorino Cheese, Cucumber, Fig, Cherry Tomato, Honey Balsamic Vinaigrette

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette

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

Burrata, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls

Soup of the Day

PASTA

Chestnut Ricotta Tortelloni, Sliced Medjool Date, White Wine Thyme Buerre Blanc

PIATTO PRINCIPALE Choice of:

6 oz Grilled AAA Tenderloin, Roasted Polenta, Heirloom Carrot, 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, Roasted Cauliflower & Beet, Parsnip Puree, Lemon Caper Beurre Blanc

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

Woodfire Roasted Rack of Lamb, Heirloom Carrot, Wild Mushroom Risotto, Mushroom Veal Jus

DOLCI Choice of:

Chocolate Cake, Caramel, Vanilla Gelato

Coconut & Saffron 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