BLU is located on King Street West in the heart of the theatre district, 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 130 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 55 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 20 % gratuity. Prices might also change without notice based on price changes on raw materials.

BLÜ
RISTORANTE & LOUNGE

$75 MENU

ANTIPASTI

Choice of:

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette

Arugula, Cranberry, Goat Cheese, Puffed Quinoa, Apple, Prosecco Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

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

Zuppa Del Giorno

PIATTO PRINCIPALE

Choice of:

Grilled AAA Striploin, Heirloom Carrot, Zucchini, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce

Zucchini Pasta, Sundried Tomato, Green Pea, Almond, Garlic, Basil Pesto *(Vegan)*

Pan Seared Atlantic Salmon, Green Bean, Heirloom Carrot, Butternut Squash Puree

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Pineapple Coconut Panna Cotta

Pistachio Tiramisu

Sorbet

Roasted Apple, Butterscotch Pudding, Puff Pastry, Toasted Almond

BLÜ
RISTORANTE & LOUNGE

$90 MENU

PRIMI

Choice of:

Burrata, Roasted Beet, Orange, Radicchio, Candied Pecan, Carrot Ginger Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette

Arugula, Cranberry, Goat Cheese, Puffed Quinoa, Apple, Prosecco Emulsion

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

Zuppa Del Giorno

PIATTO PRINCIPALE

Choice of:

Grilled AAA Beef Tenderloin, Heirloom Carrot, Zucchini, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce

Pan Seared Atlantic Salmon, Green Bean, Heirloom Carrot, Butternut Squash Puree

Zucchini Pasta, Sundried Tomato, Green Pea, Almond, Garlic, Basil Pesto *(Vegan)*

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce

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DOLCI

Choice of:

Chef's Choice Cheese Board with Chutney

Pineapple Coconut Panna Cotta

Pistachio Tiramisu

Roasted Apple, Butterscotch Pudding, Puff Pastry, Toasted Almond

BLÜ
RISTORANTE & LOUNGE

$100 MENU

AMUSE

Chef's Choice

ANTIPASTI

Choice of:

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette

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

Burrata, Roasted Beet, Orange, Radicchio, Candied Pecan, Carrot Ginger Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

PASTA

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce

PIATTO PRINCIPALE

Choice of:

Grilled AAA Beef Tenderloin, Heirloom Carrot, Zucchini, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange

Zucchini Pasta, Sundried Tomato, Green Pea, Almond, Garlic, Basil Pesto *(Vegan)*

Pan Seared Atlantic Salmon, Green Bean, Heirloom Carrot, Butternut Squash Puree

Grilled Australian Rack of Lamb, Green Bean, Truffled Wild Mushroom Risotto, Madeira Jus

DOLCI

Choice of:

Pineapple Coconut Panna Cotta

Chocolate Molten Lava Cake

Pistachio Tiramisu

Roasted Apple, Butterscotch Pudding, Puff Pastry, Toasted Almond

BLÜ
RISTORANTE & LOUNGE

$125 MENU

CARNE e FORMAGGIO
House Selected Cured Meats and Cheeses, Marinated Olives, Chutney, Crostini

ANTIPASTI Choice of:
Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette

Arugula, Cranberry, Goat Cheese, Puffed Quinoa, Apple, Prosecco Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

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

Italian Burrata, Roasted Beet, Orange, Radicchio, Candied Pecan, Carrot Ginger Emulsion

Zuppa Del Giorno

PASTA

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce

PIATTO PRINCIPALE Choice of:
Grilled AAA Beef Tenderloin or Ribeye, Heirloom Carrot, Zucchini, Roasted Polenta, Madeira Jus

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce

Zucchini Pasta, Sundried Tomato, Green Pea, Almond, Garlic, Basil Pesto *(Vegan)*

Grilled Branzino, Lemon, Grilled Zucchini, Salsa Verde

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange

Grilled Australian Rack of Lamb, Green Bean, Truffled Wild Mushroom Risotto, Madeira Jus

DOLCI Choice of:

Chocolate Molten Lava Cake

Pineapple Coconut Panna Cotta

Pistachio Tiramisu

Roasted Apple, Butterscotch Pudding, Puff Pastry, Toasted Almond

Sorbet

BLÜ
RISTORANTE & LOUNGE

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