

Licious

CATERING MENU

A 50% deposit is needed to book your event, with the remaining balance due before delivery or pickup. Serving utensils, napkins, and cutlery must be requested and are available at an extra cost.

CHARCUTERIE TRAYS

A variety of cured meats, fresh and cured cheeses, olives and fresh and dried fruits. Orders can be customized.

12" Round Tray **\$95**
18" Round Tray **\$135**

VEGGIE PLATTER

Marinated and grilled seasonal vegetables, including zucchini, eggplants, mushrooms, red peppers and onions with bocconcini cheese.

12" Round Tray **\$110**
18" Round Tray **\$140**

POLPETTE AL SUGO

All beef 2oz meatballs served in our homemade tomato sauce.

Per piece **\$2.50**

POLPETTE DELLA SILA

Pork meatballs from Francesco's hometown, mixed with parmesan cheese, parsley and fresh bread and lightly fried to golden brown. Minimum order of 10.

Per piece **\$2.20**

ARANCINI

Lightly fried rice balls made with Arborio rice, saffron, and parmigiano. Minimum order of 10.

Per piece **\$2.50**

SALADS

Caesar Salad: Romaine hearts, crutons, parmigiano cheese and bacon.

Half tray (serves 8-10) **\$45**
Full tray (Serves 12-20) **\$80**

Italian Salad: Spring mix, cucumbers, carrots, and red onions in a balsamic vinaigrette

Half tray (serves 8-10) **\$40**
Full tray (Serves 12-20) **\$70**

Pasta Salad: Macaroni tossed with diced tomatoes, carrots, black olives, parsley, and red onions in an Italian dressing.

Half tray (serves 8-10) **\$40**
Full tray (Serves 12-20) **\$70**

Quinoa Salad: Quinoa tossed with finely diced tomatoes, cucumbers, red onions and feta cheese in an Italian dressing.

Half tray (serves 8-10) **\$40**
Full tray (Serves 12-20) **\$70**

Caprese Salad: Tomatoes topped with fior di latte fresh mozzarella, extra virgin olive and a basil pesto.

Half tray (serves 8-10) **\$60**
Full tray (Serves 12-20) **\$110**

Fennel and Orange Salad: Sliced fennel, oranges and toasted pine nuts tossed in an orange vinaigrette.

Half tray (serves 8-10) **\$65**
Full tray (Serves 12-20) **\$120**



HALF TRAY= 10.5" x 13" FULL TRAY= 13" x 21"

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PANINI

All panini are prepared on an 11" long, Italian bun

Licious (Prosciutto, sopressata, mortadella, provolone, arugula, and spicy olive spread) **\$12**

Prosciutto: Fior di latte, prosciutto and basil pesto **\$11**

Turkey: smoked turkey breast, provolone, tomato, lettuce and mayonnaise. **\$11**

Antipasto: Fior di latte, roasted mushrooms, onions, peppers, arugula and balsamic glaze. **\$13**

Chicken Caesar Wrap: romaine hearts, grilled chicken, parmigiano and crispy bacon **\$10**

Roasted Vegetable and Goat Cheese Wrap: Roasted mushrooms, onions and peppers, goat cheese and balsamic glaze. **\$10**

Deconstructed Veal and Chicken Sandwiches (bread and sauce on side) **Veal \$12 Chicken \$11**

add peppers .90 add onions .80

add mushrooms .85 add mozzarella/provolone 1.00

VERDURE

Sauteed rapini

Half tray (serves 8-10) **\$60**

Full tray (Serves 12-20) **\$110**

Roasted Potatoes

Half tray (serves 8-10) **\$35**

Full tray (Serves 12-20) **\$65**

Seasonal Vegetables

Half tray (serves 8-10) **\$60**

Full tray (Serves 12-20) **\$100**

Patata e Pepe (Roasted Potatoes and Peppers)

Half tray (serves 8-10) **\$65**

Full tray (Serves 12-20) **\$110**

PRIMI

Tomato and garlic

Half tray (serves 8-10) **\$40**

Full tray (Serves 12-20) **\$70**

Bolognese: All beef ragu in our original tomato sauce.

Half tray (serves 8-10) **\$60**

Full tray (Serves 12-20) **\$110**

Alfredo: The classic cream sauce with parmigiano cheese and butter

Half tray (serves 8-10) **\$65**

Full tray (Serves 12-20) **\$115**

Rosé: Our original tomato sauce with cream and parmigiano.

Half tray (serves 8-10) **\$65**

Full tray (Serves 12-20) **\$115**

Alla Vodka: Our rosé sauce cooked with vodka and bacon.

Half tray (serves 8-10) **\$70**

Full tray (Serves 12-20) **\$120**

Pasta Caprese: Penne pasta with sauteed cherry tomatoes, fior di latte cheese and basil in a tomato garlic sauce.

Half tray (serves 8-10) **\$60**

Full tray (Serves 12-20) **\$110**

Giardino: Penne pasta with sauteed zucchini and mint in a pesto cream sauce.

Half tray (serves 8-10) **\$75**

Full tray (Serves 12-20) **\$130**

Barese: Orecchiette with mild Italian sausage and rapini in a garlic olive sauce.

Half tray (serves 8-10) **\$75**

Full tray (Serves 12-20) **\$130**

Ravioli e Gamberi: Spinach and ricotta stuffed ravioli served with sauteed shrimp, zucchini and cherry tomatoes in a garlic olive oil sauce.

Half tray (serves 8-10) **\$75**

Full tray (Serves 12-20) **\$130**



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SECONDI

Meat and Cheese Lasagna: 5 layers of all beef bolognese, bechamel sauce, mozzarella, parmigiano, and fresh egg noodle lasagne

Half tray (serves 8-10) **\$60** Full tray (Serves 12-20) **\$120**

Vegetable Lasagna: Five layers of peas and mushrooms in a rose sauce, mozzarella and parmigiano between fresh egg noodle lasagne.

Half tray (serves 8-10) **\$60** Full tray (Serves 12-20) **\$120**

Manicotti: Spinach and Ricotta stuffed manicotti, topped with rose sauce, mozzarella and parmigiano.

Per piece **\$3.50**

Eggplant Parmigiana: Floured and sautéed eggplant, layered and baked with our tomato sauce, mozzarella, parmigiano and basil.

Half tray (serves 8-10) **\$65** Full tray (Serves 12-20) **\$125**

Chicken or Veal Parmigiana: Breaded chicken or veal scallopine, topped with our tomato sauce, mozzarella, parmigiano and basil.

Chicken (per piece) **\$9.00** Veal (per piece) **\$9.50**

Chicken or Veal Marsala: Floured scallopine, sauteed with mushrooms in a Marsala cream sauce (two scallopine per portion)

Chicken (per portion) **\$13.00** Veal (per portion) **\$15.00**

Chicken or Veal Piccata: Floured scallopine in a lemon, white wine sauce, onions and oregano (two scallopine per portion)

Chicken (per portion) **\$12.00** Veal (per portion) **\$14.00**

Chicken or Veal Milanese: Breaded chicken or veal scallopine, served with a side lemon wedge.

Chicken (per piece) **\$7.50** Veal (per piece) **\$8.50**

Porchetta: Slow roasted pork loin

Quarter belly (feeds 8-12) \$80

Half belly (feeds 14-22) \$155

Full belly (feeds 40-50) \$300

PIZZA

Roman style pizza using oo and semolina flours. Pizza measures 12" X18" and can be cut in 8-16 pieces.

Tomato and mozzarella \$28

Marinara (tomato and oregano) \$25

Premium \$35

- **Porchetta and rapini (white pizza)**
- **Italian sausage and mushroom**
- **Primavera (roasted peppers, mushrooms and onions)**
- **Italian meat lover**
- **Prosciutto, arugula and fior di latte**
- **and more custom flavours**

GRAZING TABLES

All of our grazing tables are priced per person and include set up and delivery to your location within Barrie. The table is set just prior to your event to ensure freshness and quality.

All menus can be customized for your event.

Base price \$28 per person

This includes the following:

Charcuterie boards (variety of cured meats, fresh and aged cheeses, dried and fresh fruits, olives).

Crackers, taralli, and breads.

Tomato and bocconcini skewers.

Mixed chocolates, nuts and pretzels

Add wraps and focaccias \$15 per person

(choose 3)

Roasted vegetable and goat cheese wrap

Chicken Caesar wrap

Chicken, tomato, cucumber, olive and feta

Barese focaccia topped with cherry tomato, Moroccan black olives and oregano

Italian sausage and rapini focaccia

Mortadella, provolone and a creamy pistachio dressing focaccia

Prosciutto, arugula and fior di latte focaccia

Add hot items \$15 per person

(choose 3)

Arancini rice balls made with arborio rice and saffron

All beef meatballs in tomato sauce

Polpetta della sila

Polpette di melanzane (eggplant fritters)

Porchetta with slider buns (add \$2.50 per person)

