



Giganti Events Planning and Catering is pleased to offer you this sample menu.

Please note our menus are fully customizable to your needs and your event space.

1. Three Course Dinner

Starter: Baby greens, tomato, cucumber with red wine & extra virgin olive oil dressing topped with toasted sunflower seeds and maple syrup.

Main: Chicken Marsala, served with rapini and mashed potato

Dessert: cheesecake with fresh raspberry sauce.

\$45 per person**

2. Four Course Dinner

Spanakopita, Tomato Basil Bruschetta

Baby greens, tomato and cucumber in Ontario maple syrup red wine vinaigrette topped with toasted sunflower seeds

Grilled filet of Salmon in a Sage white wine butter reduction served with Sautéed spinach and scallop potatoes.

Cheesecake.

\$60 per person**

3. Five Course Dinner

Charcuterie Board with Parmigiano Reggiano, Prosciutto, Salami, Cacciatore, Olives and Fresh Focaccia, and bread sticks

Hors-d'oeuvres: Spring rolls and Bruschetta

Baby greens, tomato, and cucumber in Ontario maple syrup red wine vinaigrette topped with toasted sunflower seeds Salad,

Grilled filet mignon served with vegetable bundles and mini roasted potato.

Cannoli

\$75 per person**



4. Five Course Dinner

Charcuterie Board with Parmigiano Reggiano, Prosciutto, Salami, Cacciatore, Olives, fresh Focaccia and breadsticks

Hors-d'oeuvres: Tomato Bocconcini and Shrimp Sambuca

Penne Tomato Basil

Pan-seared filet of Canadian Cod in basil butter sauce served with asparagus and ginger lemon rice.

Lemon sorbet with a drizzle of limoncello

\$75 per person**

5. Five Course Dinner

Tomato Bocconcini

Shrimp Bruschetta

Speck and pistachio carbonara

Arugula and pear salad with walnuts in Ontario honey balsamic vinaigrette

Grilled Ontario Grain Feed Veal chop in a Marsala reduction sauce, served with mini roasted potatoes and rapini.

Tiramisu.

\$80 per person**

6. Four Course Dinner

Tomato Bocconcini

Prosciutto Wrapped Asparagus

Braised Lamb Pappardelle

Filet minion with porcini mushroom sauce, served with vegetable bundle and scallop potatoes

Brandy and amaretto creme brûlée.

\$85 per person**



7. Five Course Dinner

Charcuterie Board with Parmigiano Reggiano, Prosciutto, Salami, Cacciatore, Olives, fresh Focaccia and breadsticks

Hors-d'oeuvres: Spicy sausage bites in tomato sauce, cucumber tarts

Porcini Mushroom Risotto or Rapini and Goat cheese Risotto

Grilled Ribeye, served with mixed vegetables and mini roasted potatoes.

Brandy and amaretto creme brûlée.

\$90 per person**

8. Five Course Dinner

Charcuterie board with brie, salami, prosciutto, sausage, and fresh bread.

Pan-seared scallops are done with ginger and orange zest.

Braised lamb pappardelle.

Porcini mushroom filet mignon, roasted potatoes and a vegetable bundle wrapped in bacon.

Brandy and amaretto creme brûlée.

\$90 per person**

9. Five Course Dinner

Freshly shucked peas and Israel couscous, tossed with herbs in a light grape seed oil white wine vinegar dressing,
topped with fresh ricotta cheese.

Pan-seared shrimp in a tomato light spicy white wine sauce served on a Belgian endive leaf.

Pappardelle with shaved asparagus & parmesan tossed with olive oil & garlic.

Rack of lamb with herb mustard crust, roasted potatoes and rapini

Crepes and gelato with fresh strawberry drizzle.

\$90 per person**



10. Four Course Dinner

Grilled Lambchop lolly pop,

Tomato sambuca shrimp

Grilled calamari over mixed greens

Ontario veal chop served with saffron risotto and sautéed rapini.

Flambéed berries over vanilla ice cream

\$85 per person**

11. Mix and Mingle

Hors-d'oeuvres: chicken skewers, beef tenderloin tarts, lamb chops, grilled shrimp, Spanakopita, Spring rolls,

bruschetta.

\$60 per person**

12. White Glove Buffet Service

Six Hot Items: Tomato Penne Pasta, Thin grilled striploin, Grilled Italian sausage, Grilled Chicken, Sautéed peppers and red onion and Sautéed Rapini

Two Cold Items: Mixed green tomato and cucumber salad and chef-choice Cake for Desert

\$60 per person**

****NOTE: Interactive Personal Chef Experience is reserved based on minimums, plus taxes and gratuity. Should you wish to reserve a personal chef on site for a party, the above menu price would apply, and the remainder minimum balance requirement would be charged as an Interactive Private Chef Experience service fee (IPCSF).**

The minimum requirement before taxes and gratuity is \$750 from Monday to Thursday. On Friday, it's \$1500, on Saturday, it's \$2000, and on Sunday, it's \$1000.

China service ware, silverware, glassware, and linens can be provided at an additional cost.

Serving staff is required for parties larger than eight guests. Staffing is available at \$150 per server for a maximum of 4 hours of service. Each additional hour is an extra \$35.00 per hour per server.

**** Menu - All prices are based on the current market of food ingredients. Prior to booking, the prices of menu items may change. Prices or menu will remain unchanged if a signed and paid catering agreement is in place with Giganti Events Planning and Catering, except for any changes that are made afterwards. ****

For more minimum order information, customized menus, or other options, please contact Giganti Events.