



## **Interactive Dinner Party**

*Starting at \$85 per person*

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

Pan seared scallops done in a 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.



Interactive dinner party includes having your own personal chef on site. All china service ware, silverware, glassware and linens are provided at an additional cost. Serving staff is available at \$150 per server for a maximum of 4 hour service each additional hour is an extra \$25.00 per hour per server. For more minimum order information and options please contact Giganti Events.

GIGANTI EVENTS PLANNING AND CATERING

[www.gigantievents.com](http://www.gigantievents.com)

647-444-2984

claudio@gigantievents.com



## **Buffet Party**

*Starting at \$45 per person*

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

Tomato and basil penne pasta

Roasted chicken thighs and drumsticks seasoned with oregano, lemon and olive oil

Mild Italian sausage, potato and peppers roasted in tomato and rosemary

Sautéed pan seared mixed vegetables  
Disposable plate, utensils and napkins included.



Buffet Party includes having your own personal chef on site if your order is for over 20 people. All china service ware, silverware, glassware and linens are provided at an additional cost. Serving staff is available at \$150 per server for a maximum of 4 hour service each additional hour is an extra \$25.00 per hour per server. For more minimum order information and options please contact Giganti Events.

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## **Hors-d'oeuvres Dinner Party**

*Starting at \$40 per person*

Charcuterie board with brie, prosciutto, salami cacciatore, olives and fresh bread

Tomato bocconcini.

Prosciutto wrapped asparagus.

Chicken skewers.

Orange ginger scallops.

Cannoli

Onsite personal chef for three hours.

Hors-d'oeuvres dinner party includes having your own personal chef on site. All china service ware, silverware, glassware and linens are provided at an additional cost. Serving staff is available at \$150 per server for a maximum of 4 hour service each additional hour is an extra \$25.00 per hour per server. For more minimum order information and options please contact Giganti Events.

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