

# ROSARIO'S CATERING

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## Prefix Menu No. 1

Sweet and Savory salad ~ mixed greens, strawberries, goat cheese dressed with  
strawberry vinaigrette

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Chicken scaloppini mushrooms finished in a Marsala wine

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Goat cheese garlic mashed potatoes

\*

Classic Tiramisu'

\$29.95 per person

*Menu prices are based on a minimum 10 guests*

*Food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost.*

## Prefix Menu No. 2

Baby Arugula, cinnamon poached pears, caramelized walnuts and blue cheese finished  
in a balsamic dressing

\*

Encrusted pistachio salmon drizzled with glazed maple syrup

\*

Asparagus & oven dried cherry tomato risotto in a balsamic reduction

\*

Chef's specialty ~ Fruit Tiramisu

\$38 per person

*Menu prices are based on a minimum of 10 guests*

*Food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost.*

## Prefix Menu No. 3

Mixed greens, fennel & oranges finished in a lemon dressing

\*

Beef lasagna with variation of grilled zucchini and mushrooms

\*

Christmas Panettone ~ Filled with Marsala, sweet ricotta cheese and chocolate chips  
(Dessert only available for Christmas)

\$22.95 per person

*Menu prices are based on a minimum 10 guests*

*Food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost.*

### **Prefix Menu No. 4 (Vegetarian option)**

Grilled Mix of Mediterranean vegetables (peppers, zucchini, eggplant & asparagus)  
marinated in balsamic & extra virgin olive oil

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Ravioli Crepes filled with spinach, asparagus, mushroom ragu' and ricotta cheese baked  
in pesto tomato sauce and mozzarella

\*

Fresh fruit skewers in a chef presentation

\*

Chocolate dipped strawberry (2pc)

\$28.95 per person

*Menu prices are based on a minimum 10 guests*

*Food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost.*

### **Prefix Menu No. 5**

Iceberg lettuce, avocado, papaya, tomato, red onions and grilled shrimps in a lemon  
cilantro dressing

\*

Chicken chimichurri stuffed with savory plantains

\*

Sweet Mashed potato with bacon bits

\*

Sautéed Honey Ginger baby carrots and green beans

\*

Red velvet crepe with mascarpone filling top with chocolate ganache and caramelized  
orange pecans

\$ 45.95 per person

*Menu prices are based on a minimum 10 guests*

*Food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost.*

### **Prefix Menu No.6**

Cherry tomatoes and bocconcini with fresh basil and extra virgin olive oil

\*

Honey garlic sausage and saffron risotto finish with parmesan cheese

\*

Sicilian Cannoli (2pc)

\$24.95

*Menu prices are based on minimum 10 guests; please note menus above are buffet style (self serve). Therefore food will arrive hot and ready to eat. Chafing dishes available upon request, for an additional cost. Plated service and rental equipment available upon request (chef can prepare meals on site for an hourly rate)*