



**TUTTO PRONTO**

FRESH ITALIAN

## LET US CATER

*Whether casual or formal, intimate or extravagant - we take pride in designing your event from beginning to end. Let us take away the stress of planning your next event and collaborate with one of our catering specialists. Our expertise goes beyond the menu, from culinary perfection to professional staff and stunning décor ...together we will create an unforgettable experience.*

48-hour notice preferred. Taxes and delivery fees extra. Minimum order 8 people for items priced per person. Disposable place settings and utensils available upon request for an additional charge. Tutto Pronto tries to accommodate allergies and dietary restrictions. 50% deposit required when ordering, balance due prior to delivery.

Although we strive for accuracy in both copy and illustration, some items may not be received exactly as pictured or described. We reserve the right to correct any errors. Prices, menu items and availability are subject to change without notice.

A = Assembly Required

H = Heating Required

VEG = Vegetarian

V = Vegan

GF = Made Without Gluten



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## PLATTERS

### SOMETHING TO SHARE

**The number of platters required will be determined by the type and duration of your event and the number of items ordered. Please ask your catering specialist for recommendations.**

*Small (serves 8-10) • Large (serves 18-20)*

### ANTIPASTO ITALIANO

Prosciutto Ruliano, soppressata, fontina, grilled vegetables, marinated olives, grilled artichokes, Lombardi peppers, Gaeta olive tapenade, fior di latte, tomato, grilled sourdough

Sm 125 • Lg 225

### MEDITERRANEAN DIPS AND SPREADS

- Black Olive and Sundried Tomato Tapenade
- Roasted Red Pepper Pesto
- Roasted Cannellini Bean and Tomato
- Chickpea Hummus

Served with garden vegetables, house focaccia crostini

One Size (serves 15) 85

### COLD VEGETARIAN ROLLS (VEG | GF)

Sm (35pc) 70 • Lg (70pc) 130

### PREMIUM CHEESE PLATTER

Our selection of imported and local cheeses, candied nuts, house focaccia crostini

Sm 90 • Lg 170

### POACHED ORGANIC SALMON PLATTER (GF)

Dill sauce, served at room temp

Full Side 145

### CARVER PLATTER

Grilled marinated flank steak, chicken breast, gremolata, roasted garlic aioli, rolls, choice of leafy salad. Served at room temp

19 per person, minimum 8 people

### PETITE PANINI

- Roast Beef: Arugula and salsa verde
- Pulled BBQ Chicken: Fior di latte
- Tuna: House-preserved Albacore tuna, lemon aioli, lettuce and tomato
- Caprese: Fior di latte, beefsteak tomato, arugula and basil pesto



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Sm (16pc) 56 • Lg (36pc) 124

### BALSAMIC GRILLED SEASONAL VEGETABLES (VEG | GF)

Sm 72 • Lg 121

### GAMBERO ROSSO (GF)

Grilled or poached Argentinian shrimp, lemon wedges, housemade cocktail sauce

Sm (60pc) 125 • Lg (100pc) 195

### GRILLED SEAFOOD PLATTER (GF)

Lobster, organic salmon, calamari, Argentinian shrimp, scallops, cocktail sauce, lemon caper aioli

Market Price

### POACHED SEAFOOD PLATTER (GF)

Lobster, organic salmon, Argentinian shrimp, diver scallops, cocktail sauce, lemon caper aioli

Market Price

## PASSED SPUNTINI

### HORS D'OEUVRES

#### **Recommended pieces per person**

Before a full meal: 4 to 6 | Before a light meal: 6 to 8 2-hour cocktail party: 10 to 12 |

As a meal: 16 to 18

*Priced per dozen, minimum 2 dozen per selection*

### ANGUS BEEF SLIDERS (H)

Pesto aioli, crispy onions 48

### MINI CAPRESE SKEWERS (VEG | GF) 34

### CRISPY ORGANIC CHICKEN SLIDERS (H)

Apple and carrot slaw, lemon aioli 48

### SPEDUCCI (GF)

Skewers 36

- Lamb
- Chicken

### SAVOURY POUCHES (H) 36



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- Pear and Taleggio
- Sausage and Ricotta

### GRILLED ARGENTINIAN SHRIMP (GF)

Mignonette of red onion, tomato, basil, parsley, housemade potato chip 36

### GRILLED ONTARIO BABY LAMB CHOPS (GF | H)

Scallion pesto

Market Price

### SMOKED SALMON

Whipped dill mascarpone, pickled onions, sourdough crisp 36

**Substitute Sourdough with Cucumber (GF) 36**

### CUCUMBER CUPS (VEG | GF)

Mango, avocado salad 27

### CROSTINI 34

- Wild Mushroom and Truffle Mascarpone (VEG)
- Tomato and Stracciatella (VEG)
- Seared Beef Striploin: Gorgonzola, caramelized onion

### GRILLED CHEESE TRIANGLES (H)

- Cheddar, Provolone and Artichoke-Arugula Pesto (VEG) 30
- Montecristo: Italian ham, provolone 34

### POLENTA BITES (VEG | H)

Crispy parmesan polenta, rosemary 24

### MINI PIZZETTE (H)

- Nduja: Stracciatella, Lombardi peppers and basil 33
- Margherita 27
- Taleggio, Mushroom and Basil 33
- Sausage, Potato and Rapini 30

### ARANCINI (H) 36

- Fior di Latte and Tomato (VEG)
- Bolognese and Scamorza

## LEAFY SALADS



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### **TRADIZIONALE**

*Small (serves 8-10) 65 • Large (serves 18-20) 99*

#### **MISTA (V | GF)**

Mixed greens, roasted grapes, balsamic vinaigrette

#### **CAESAR (VEG)**

#### **ONTARIO BEET (VEG | GF)**

Organic arugula, trio of beets, Caprino, orange segments, pickled beets, lemon dressing

#### **BABY SPINACH (VEG | GF)**

Salted cashews, shaved parmigiano, orange segments, cranberry vinaigrette

### **PREMIO**

*Small (serves 8-10) 72 • Large (serves 18-20) 120*

#### **AVOCADO (VEG | GF)**

Lemon farro, arugula, kale, butternut squash, cherry tomatoes, shaved parmigiano, lemon dressing

#### **CAVOLO RICCIO (VEG | GF)**

Kale, shaved sprouts, roasted buttercup squash, spiced nuts, Dijon vinaigrette, shaved ricotta salata

#### **ORGANIC ARUGULA AND PEAR (VEG | GF)**

Roasted Bosc pears, Pecorino Romano, Dijon vinaigrette

#### **VEGAN (V | GF)**

Kale, roasted chickpea, cucumber, carrots, Gaeta olives, red onion, Dijon vinaigrette

## **SIDE SALADS**

*Small (serves 8-10) 65 • Large (serves 18-20) 110*

#### **MEDITERRANEAN (VEG | GF)**

Cucumber, mixed peppers, tomato, Gaeta olives, bocconcini, artichokes, lemon Pommery mustard dressing

#### **7-GRAIN (V)**

Farro, wheat berries, quinoa, barley, tuxedo orzo, wild rice, bulgar, carrots, peppers,



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peas, lemon thyme vinaigrette

### MINI NEW POTATO (VEG | GF)

Oregano, garlic, rosemary, Dijon, pickled shallots, mascarpone

### CHICKPEA AND AVOCADO (V | GF)

Cucumber, grape tomatoes, lemon dressing

### CAPRESE (VEG | GF)

### BROCCOLI AND ITALIAN PANCETTA

Red onion, dried cranberries, creamy horseradish dressing, pine nuts

### ORGANIC KALE AND ROASTED SWEET POTATO (VEG | GF)

Parmigiano, lemon dressing

### ORGANIC QUINOA AND ROASTED VEGETABLE (V)

Mixed beans, spinach

### RIGATONI PRIMAVERA (VEG)

Spinach rigatoni, tomato, fresh mozzarella, red peppers, red onion, toasted hazelnuts, roasted zucchini, cucumber, lemon dressing

### SEAFOOD (GF)

Poached calamari, scallops, shrimp, mussels, clams, parsley, lemon oil

One Size (serves 10-12) 119

## GOURMET SANDWICHES AND WRAP PLATTER

**An assortment of sandwiches and wraps (select up to 5), choice of ONE tradizionale salad and ONE side salad**

*(1 sandwich each) 18 per person, minimum 8 people*

#### **Tradizionale Salad Selection:**

- Mista
- Caesar
- Ontario Beet
- Baby Spinach

#### **Side Salad Selection:**

- Caprese
- Mediterranean



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- 7-Grain
- Chickpea and Avocado
- Rigatoni Primavera
- Mini New Potato
- Broccoli and Italian Pancetta
- Organic Kale and Roasted Sweet Potato
- Organic Quinoa and Roasted Vegetable

### **Sandwich Selection:**

- Prosciutto Ruliano: Scamorza cheese
- Sicilian: Genoa salami, prosciutto, sundried tomatoes, arugula, provolone, pickled vegetables
- Pesto Chicken: Roasted red peppers, basil pesto, arugula
- Marinated Grilled Veggie: Caprino cheese, spinach, basil pesto
- Porchetta: Roasted peppers, apple mostarda
- Caprese: Fior di latte, beefsteak tomato, arugula, basil pesto
- Roasted Turkey: Spinach, avocado, roasted peppers, havarti

### **Wrap Selection:**

- Pulled BBQ Chicken: Wild mushrooms, arugula, provolone
- Albacore Tuna: Red and yellow peppers, Dijon aioli
- Roasted Turkey: Romaine, cranberry mayo, spinach, fior di latte
- Tuscan Chicken: Sundried tomatoes, avocado aioli, Boston lettuce
- Marinated Grilled Veggie: Caprino cheese, spinach, basil pesto
- New York Steak: Caramelized onions, mushrooms, chipotle mayo

SANDWICH PLATTER ONLY (no salads)

11 per person, minimum 8 people

## FRESH MADE PASTA

*All of our pastas are freshly made in-house!*

**Delivered ready-to-heat with instructions (H)**

*Half Pan (serves 6-8) Full Pan (serves 12-14)*

### CAVATELLI ZUCCA (VEG)

Roasted squash, spinach, ricotta salata, toasted pumpkin seeds

Half Pan 75 • Full Pan 140

### RIGATONI ALLA BOLOGNESE

Veal and beef ragù, parmigiano

Half Pan 67 • Full Pan 125



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### LASAGNA

- Meat
- Ricotta and Spinach
- Vegetable

Half Pan 67 • Full Pan 125

### CANNELLONI

- Ricotta and Spinach (VEG)
- Butternut Squash and Kale (VEG)

Half Pan (8pc) 32 • Full Pan (18pc) 72

- Pulled Short Rib

Half Pan (8pc) 38 • Full Pan (18pc) 85

### CHEESE TORTELLINI (VEG)

Rosé or tomato sugo

Half Pan 65 • Full Pan 125

### BUTTERNUT SQUASH AGNOLOTTI (VEG)

Light tomato cream

Half Pan 70 • Full Pan 140

### CASARECCE PRIMAVERA (V)

Vegetables, tomato sauce

Half Pan 65 • Full Pan 125

### EGGPLANT PARMESAN (VEG)

Half Pan 67 • Full Pan 125

### FUSILLI POMODORO (V)

Tomato sugo

Half Pan 60 • Full Pan 120

## MAIN COURSE

**Delivered ready-to-heat with instructions (H)**

*Half Pan (serves 8-12) Full Pan (serves 18-22)*

### MEAT

#### GRILLED ONTARIO LAMB CHOPS (GF)

Lemon basil, salsa verde





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(3pc per portion) Market Price

## VEAL PARMIGIANA

Full Pan (serves 8) 80

## VEAL SCALLOPINI

- Al Limone: Lemon, caper, white wine sauce
- Marsala: Mixed mushrooms, Marsala wine sauce

(3pc per portion)

Half Pan (serves 8) 112 • Full Pan (serves 16) 220

## BRAISED BONELESS BEEF SHORT RIBS (GF)

Parmesan polenta

19 per person, min. 8 people

## AAA TENDERLOIN PLATTER (GF)

Medium-rare, grilled rosemary potatoes, veal jus, cipollini onions

Full Loin (serves 10) 295

## BISTECCA FIORENTINA (GF)

46oz AAA Porterhouse, basil gremolata, shishito peppers, roasted organic potatoes

Market Price

## FISH

### SALMON AND VEGETABLE SKEWERS

Saffron rice

Half Pan (10pc) 99 • Full Pan (18pc) 165

### ORGANIC BLACKENED SALMON FILLET (GF)

Half Pan (8pc) 135 • Full Pan (16pc) 270

### BAKED BREADED SOLE

Lemon-dill oil

Full Pan (8pc) 94

### CRISPY SKIN LEMON-HERB BRANZINO (GF)

Half Pan (serves 6) 90 • Full Pan (serves 12) 175

### ORGANIC GRILLED SALMON (GF)

Lemon oil, fresh herbs

Half Pan (8pc) 135 • Full Pan (16pc) 270



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### CHICKEN & TURKEY

#### POLLO AL PESTO (GF)

Grilled chicken breast, housemade basil pesto  
Half Pan (serves 8) 108 • Full Pan (serves 14) 190

#### CHICKEN PARMIGIANA

Full Pan (8pc) 80

#### HERB AND GARLIC ROASTED CHICKEN (GF)

One Chicken (cut to 8pc) 21 • Three Chickens (cut to 24pc) 60

#### CHICKEN AND VEGETABLE SKEWERS

Saffron rice  
Half Pan (10pc) 99 • Full Pan (18pc) 178

#### LEMON-HERB CHICKEN THIGHS (GF)

Half Pan (serves 10) 75 • Full Pan (serves 20) 145

#### CHICKEN SCALLOPINI

- Al Limone: Lemon, caper, white wine sauce
- Marsala: Mixed mushrooms, Marsala wine sauce (3pc per portion)

Half Pan (serves 8) 96 • Full Pan (serves 16) 190

#### SLOW-ROASTED TURKEY BREAST (GF)

Cranberry stuffing, turkey gravy  
Full Breast (serves 10) 190

### SIDE DISHES

#### **Delivered ready-to-heat with instructions (H)**

*Half Pan (serves 8-10) • Full Pan (serves 18-20)*

#### RAPINI (V | GF)

Roasted garlic, chili  
Half Pan 65 • Full Pan 120

#### GREEN BEANS (V | GF)

Toasted pine nuts



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Half Pan 50 • Full Pan 99

## ROASTED POTATO WEDGES (V | GF)

Rosemary, garlic

Half Pan 45 • Full Pan 85

## ROASTED GARLIC MASHED POTATOES (VEG | GF)

Half Pan 50 • Full Pan 85

## STEAMED BROCCOLI (V | GF)

Half Pan 60 • Full Pan 110

## ROASTED ROOT VEGETABLES (V | GF)

Half Pan 65 • Full Pan 115

## LYONNAISE POTATO (VEG)

Pan-fried potatoes, butter sautéed onions, parsley

Half Pan 60 • Full Pan 110

## ROASTED CAULIFLOWER (VEG)

Capers, parsley, black olives, lemon zest, grated parmesan

Half Pan 65 • Full Pan 115

## WILD RICE AND VEGETABLE PILAF (V | GF)

Half Pan 60 • Full Pan 110

## DESSERTS

*Sm (serves 8-10) • Lg (serves 18-20)*

### SEASONAL FRESH FRUIT

Sm 60 • Lg 110

### SICILIAN CANNOLI

Housemade ricotta

27 per dozen, min. 2 dozen

### HOUSEMADE TIRAMISU

- Minis

33 per dozen, min. 2 dozen

- Individual Jars



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9 each, min. 6 jars

- Half Pan (serves 12) 65

### HOUSEMADE MINI DOLCINI PLATTER

Sm 45 • Lg 85

### HOUSEMADE SQUARES AND BROWNIES

Sm 45 • Lg 85

### COOKIE TRAY

27 per dozen, min. 2 dozen

### BISCOTTI

- Classic Almond
- Chocolate Hazelnut
- Cranberry Orange

27 per dozen, min. 2 dozen

### TORTINO DI SEMOLINO

Pasini semolina, candied walnuts, whipped mascarpone, macerated berries, vanilla panna cotta

- Individual Servings

9 each, min. 6 servings

### TORTA SENZA FARINA (GF)

Dark chocolate, Amarena cherries, vanilla crema

- Individual Servings

9 each, min. 6 servings

### TORTA DI CIOCCOLATO E RICOTTA

House ricotta cheesecake, dark chocolate, Italian Nutella® buttercream

- Individual Servings

9 each, min. 6 servings

*Additional desserts and cakes are available upon request. Ask your catering specialist for selections and availability.*