



**Catering**

Weddings | Conferences | Anniversaries | Birthday celebrations

## Important social and business events require careful planning to succeed.

Part of that planning is selection of the right caterer to ensure your guests are warmly welcomed, well served and well fed.

Ristorante Verdicchio's catering services will help turn your group event into a personal triumph.

When it comes to catering, we can be small and intimate or large and festive, and everything in between.

Ultimately, the success of any event comes down to the quality of the food.

*Delicious Italian cuisine made from the finest, fresh ingredients*, prepared and presented with traditional Italian flair, is a trademark of Ristorante Verdicchio.

And let's not forget about the wine - you can choose from one of the finest Italian wine cellars in Ontario for the perfect accompaniment.

Once you have decided that Ristorante Verdicchio is where you would like to host your event, sit back (or stand) and relax...

*Ristorante Verdicchio,  
your guests will be warmly welcomed,  
well served and  
exquisitely satisfied!*

Tel. 705-523-2794

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

1351-D Kelly Lake Rd., Sudbury



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### hors d' oeuvres

Priced per 10 pieces

<b>sweet red and yellow pepper bruschetta</b> with crumbled goat cheese, red onion and garlic	12.50
<b>potato finger croquettes</b> with spinach, prosciutto and parmigiano	12.50
<b>roman risotto supplis</b> with sausage and mozzarella	12.50
<b>traditional Umbrian frittata slices</b> with potato and onions; truffle oil	12.75
<b>roasted cherry tomato and bocconcini skewers</b> with basil and pinenut pesto	17.00
<b>slow roasted beet spoons</b> with chestnut vinaigrette, lemon honey, goat cheese foam, pumpkin seeds and fresh arugula garnish	17.00
<b>garlic rubbed bruschetta with warm goat cheese,</b> sautéed cremini mushroom with balsamic	17.00
<b>oven baked phyllo pastry</b> with brie, dried cranberries and acacia honey	17.00
<b>warm pulled muscovy duck confit</b> with julienne of fresh vegetable in crispy mini cups; vin cotto drizzle	17.00
<b>warm cremini mushroom</b> stuffed with spinach and goat cheese	17.00
<b>rosemary and lemon marinated chicken breast</b> wrapped with pancetta and sage, finished with a drizzle of salsa balsamica	20.50
<b>marinated char grilled alberta beef crostini</b> with warm brie, caramelized onion marmalade on garlic rubbed baguette	20.50



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## hors d' oeuvres cont...

### **beef carpaccio rolls**

with fresh arugula, parmigiano shavings  
and white truffle oil drizzle; served on belgian endive 20.50

### **marinated smoked salmon tartar**

with dill goat cheese on polenta blini 20.50

### **chicken drumlet lollipop;**

homemade sauce 20.50

### **jumbo tiger shrimp**

oven baked with coconut and breadcrumbs 24.50

### **jumbo tiger shrimp cocktail spoons**

with homemade horseradish cocktail sauce 24.50

### **pan seared scallop spoons**

with garden pea puree and pancetta vinaigrette 24.50

### **may we recommend:**

before dinner cocktail hour	3-5 pcs hors d' oeuvres per person per hour
cocktail evening only (no sit down meal)	10-12 pcs hors d' oeuvres per evening



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## **Platters— for cocktail parties, before dinner receptions, late night meals**

(prices per 10pp)

### **Antipasto di Nostri Prodotti ... 63.95**

homemade lonza, prosciutto, sopressata, marinated mixed olives, herbed bocconcini, sun dried tomatoes, in house baked baguette with white bean tapenade

### **Assortiti di panini ... 52.00**

an assortment of verdicchio's classic sandwiches:

prosciutto, capicollo, arugula and asiago on grill press calabrese bread

grilled chicken, fontina cheese, grilled eggplant and spicy mayo on garlic rubbed oven baked ciabatta

marinated roasted vegetables, goat cheese, sea salt, balsamic drizzle on foccaccia

### **Degustazione di dolci e frutta stagionale ...60.00**

a selection of in house made Italian mini pastries with seasonal fruit

### **Gusto dei formaggi e frutta stagionale ... 100.00**

a selection of quebec cheeses and parmigiano padano wheel; verdicchio's belgian chocolate fountain with seasonal fruit and assorted homemade crackers; accompanying marmalades

add Italian mini pastries to the table ... 50.00

chocolate fountain with seasonal fruit skewers only ...50.00

### **Porchetta ciabatta board ... 100.00**

chef on site, hand cut slow roasted 'porchetta' style pork with accompanying condiments — mini ciabattas, grilled eggplant, mushroom sotto olio, roasted zucchini, pickled fennel and verdicchio's homemade hot pepper condiment



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## Dinners (plated, platters or buffet style)

### Salads

Small serves 10-12

Large serves 18-20

#### **insalata mista**

seasonal baby greens, balsamic dressing, caramelized onions, shaved asiago, cherry tomato confit

sm 45.00 lrg 75.00

#### **insalata cesare**

fresh romaine hearts, crisp double smoked Ontario bacon, homemade croutons and parmigiano cheese in a classic Caesar dressing

sm 45.00 lrg 75.00

#### **insalata di spinaci**

baby spinach with goat's cheese, pancetta, pinenuts, poached pears and chestnut vinaigrette

sm 50.00 lrg 80.00

### Pasta

Small serves 10-12

Large serves 18-20

#### **penne alla vodka**

al dente short pasta in a tomato basil sauce with sautéed onion, smoked bacon flambéed with vodka, fresh herbs and a touch of cream

sm 48.00 lrg 80.00

#### **farfalle alla Natasha**

imported bowtie pasta in a cream sauce with vodka, smoked salmon and fresh chives

sm 54.00 lrg 90.00

#### **bocconcini amatriciana**

short pasta in a rustic roman sauce of smoked Ontario bacon, sautéed onions, white wine and fresh tomato passata

sm 48.00 lrg 80.00

#### **linguini con panna, piselli e prosciutto**

long thin pasta with garden peas, prosciutto and parmigiano cheese in a sherry cream sauce

sm 48.00 lrg 80.00

#### **pappardelle alla bolognese con bufala**

wide egg pasta in a slow cooked tomato, local buffalo and white wine sauce; served with grated pecorino cheese

sm 60.00 lrg 100.00

#### **gnocchi**

homemade potato dumplings in a tomato rose sauce or alla vodka

sm 66.00 lrg 110.00



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### **Oven baked pastas**

Small serves 6-8 (lrg pieces) cannelloni 12 pieces, lasagna 9 pieces

Large serves 12-15 (lrg pieces) cannelloni 24 pcs, lasagna 18 pcs

Available frozen for 10% off

#### **Cannelloni**

oven baked veal and ricotta stuffed pasta rolls in a tomato béchamel sauce  
(vegetarian option also available)

sm 40.00 lrg 75.00

#### **Lasagna**

thin, fresh made pasta sheets multi layered with mozzarella cheese,  
béchamel and pork and veal ragu

sm 40.00 lrg 75.00

## **Mains**

Small serves 10-12

Large serves 18-20

#### **petto di pollo alla spoletina**

grain fed chicken breast cooked in a spoletino style cacciatora sauce with  
white wine, 25 year red wine vinegar, black olives, rosemary, garlic, capers

sm 60.00 lrg 100.00

#### **filetto di maiale in crosta di porcini**

Porcini mushroom crusted oven roasted Ontario pork tenderloin;  
served medium in its natural juices

sm 60.00 lrg 100.00

#### **scallopine di vitello al vino**

thin sliced, lightly floured scallopine of Ontario veal in a white wine, prosciutto,  
portobello and porcini mushroom sauce

sm 84.00 lrg 140.00

#### **spezzatina di agnello o manzo**

slow roasted beef or lamb in a classic Umbrian braise of onions, carrots,  
celery, red wine, bay leaves and juniper berries

sm 72.00 lrg 140.00

#### **osso bucco (2 week)**

seasonal braise of farm raised veal shank (1 shank per person)

sm 60.00 lrg 100.00

#### **whole roasted chicken (serves 4pp as a main)**

16.00 each



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## contorno - side dishes

Small serves 10-12 ... 24.00

Large serves 18-20 ... 36.00

oven roasted azilda Yukon gold potatoes  
local sweet potatoes  
sauteed seasonal vegetables  
specialita della casa

## specialty side dishes

Small serves 10-12 ... 36.00

Large serves 18-20 ... 60.00

skin on azilda potato cake (individual)  
truffled mash potatoes  
scallop potatoes  
local brussel sprout and pancetta medley

**n.b. any special requests will be accommodated  
additional charges may apply**

## I dolci - dessert

\*cake serves 12-14

**\*torta di formaggio ... 50.00**

new york style cheesecake with balsamic berry compote

**\*torta di cioccolato ... 50.00**

white and dark belgian chocolate mousse cake; mint foam and milk chocolate sauce

**\*crostata di mele ... 45.00**

traditional apple crostata with anejo rum and grappa marinated raisin sauce; chantilly crème

**\*dolce della nonna ... 60.00**

nonna's authentic recipe of espresso soaked biscuits layered with Italian liqueurs,  
zabaglione cream and semi sweet chocolate

**\*tiramisu ... 60.00**

our original tiramisu with ara azzurro soaked savoiardi biscuits, mascarpone cream and sambuca