

PAZZO CO.

Catering Menu
72 Hours Notice Required

Individual Items

- Funghi Crostini – \$4 each
- Bruschetta Crostini – \$4 each
- Garlic Bread – \$15 per order
(8 Cocktail Size Pieces)
- Meatball Appetizer – \$30
(8 Meatballs)

Savory Canapés (\$4.50 each)

- **Hot Smoked Lake Trout** *with* Oranges, Crème Fraiche, and Chives on Endive
- **Crispy Chickpea Panisse** *with* Olive Tapenade and Whipped Chevre
- **Cold Roast Beef** *with* Horseradish Cream on Crispy Fried Potatoes
- **Bacon Pâté** *with* Pickled Grapes on Crisps
- **Cold Smoked Salmon** *with* Herbed Fromage Frais and Capers on Cucumber
- **Stilton & Candied Walnuts** *with* Honey on Fresh Pear Slices
- **Chicken Liver Mousse on Toasts** *with* Brandied Figs and Fried Rosemary

Antipasti Platters

Assorted Meats, Cheeses, and Marinades
Served with a Basket of House-Made Focaccia Bread

- **Small (Serves 3-4 people) \$50**
- **Medium (Serves 5-6 people) \$75**
- **Large (Serves 8-10 people) \$100**

Salads (\$8)

- Caesar Salad – \$8 per person
- Apple and Arugula Salad – \$ 8 per person



Sweet Treats

- **Macarons** – Various Flavours (Vanilla, Lemon, Salted Caramel, Blueberry, Chocolate, Hazelnut, etc.). **\$3 each**
- **Bouffon Cream Puffs** – Vanilla Pastry Cream Stuffed Profiteroles with Dark Chocolate Ganache Glaze. **\$4 each**
- **Bouffon Dark Chocolate Eclairs** – Vanilla Pastry Cream Stuffed Choux Pastry. **\$8 each**
- **Cardamom Demerara Morning Bun** **\$7 each**

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Pasta Dishes (\$75)

Each Pan Serves 5 Portions

- **Spaghetti** – McIntosh Farms Beef Meatballs, Pazzo Tomato Sauce, Parmigiano, and Fresh Basil
- **Rigatoni** – Sausage, Caramelized Onion, Heavy Cream with House-Made Chili Crisp, and Roasted Garlic Breadcrumb Gremolata

Lasagna (\$100)

Each Pan Serves 10 Portions

Meat / Vegetarian

Classic Pizzas (\$75)

36 Cocktail Size Pieces

- **Classic Pepperoni** – A Favourite! Pepperoni and Cheese
- **Caprese** – Fior Di Latte, Sun-Dried Tomatoes, Basil, and Balsamic Glaze
- **Vatican** – Gorgonzola, Mushrooms, Roasted Garlic, and Pazzo Fresh Herbs
- **Quattro Stagioni** – Prosciutto, Artichokes, Kalamata olives, Mushrooms
- **Don Corleone** – Pepperoni, Pancetta, Roasted Red Peppers, and Basil
- **The Irish** – Lemon ricotta, caramelized onions, herb roasted potatoes

Premium Pizzas (\$85)

36 Cocktail Size Pieces

- **Consigliere** – Fior Di Latte, Sun-Dried Tomatoes, Basil, and Balsamic Glaze
- **The Bianco** – Gorgonzola, Mushrooms, Roasted Garlic, and Pazzo Fresh Herbs
- **Italian Stallion** – Pepperoni, Pancetta, Roasted Red Peppers, and Basil
- **Za Za Gabor** – Italian Sausage, Roasted Red Pepper, Goat Cheese, Pesto, Arugula
- **The Venetian** – Pancetta, Goat Cheese, Mushrooms, and Arugula