

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)

- **Chicken Liver Mousse** & Cranberry Relish
Filled Profiteroles
- **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
- **Penne Milano** – Roast Chicken, Garlic, and Spinach in a Lemon Cream Sauce
- **Rigatoni** – Sausage, Caramelized Onion, Heavy Cream with House-Made Chili Crisp, and Roasted Garlic Breadcrumb Gremolata



Classic Pizzas (\$75)

36 Cocktail Size Pieces

- **Caprese** – Fior Di Latte, Sun-Dried Tomatoes, Basil, and Balsamic Glaze
- **Vatican** – Gorgonzola, Mushrooms, Roasted Garlic, and Pazzo Fresh Herbs
- **Primavera** – Pesto, Spinach, Goat's Cheese, Confit Cherry Tomatoes, and Zucchini
- **Don Corleone** – Pepperoni, Pancetta, Roasted Red Peppers, and Basil

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
- **Marco Pollo** – Roast chicken, feta, sun dried tomatoes, basil
- **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

Lasagna (\$100)

Each Pan Serves 10 Portions

Meat / Vegetarian