

De Luca's

COOKING STUDIO



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Menu Selections Summary

De Luca's is proud to offer a variety of receptions, buffet style, served luncheon & dinner options, as well as hands on cooking experiences.

Receptions (pages 4-7)

Appetizer	\$45 / person	50 guest minimum	4 hours
Dinner Reception	\$50 / person	50 guest minimum	4 hours

Buffet Lunch or Dinner (pages 8-10)

Pasta Buffet	\$30 / person	50 guest minimum	4 hours
Classic Buffet	\$38 / person	50 guest minimum	4 hours
Calabrese Buffet	\$45 / person	40 guest minimum	4 hours
Tuscan Buffet	\$60 / person	40 guest minimum	4 hours

Hands on Cooking (page 17)

Traditional	\$90 / person	20 guest minimum	5 hours
Specialty	\$125 / person	20 guest minimum	5 hours

Served Lunch or Dinner (pages 11-16)

3 Course Option	Starting at \$40 / person	50 guest minimum	4 hours
4 Course Option	Starting at \$48 / person	35 guest minimum	5 hours
5 Course Option	Starting at \$56 / person	30 guest minimum	5 hours

Additional rental hours may be purchased on an hourly basis at the rate of \$150 per hour.
Please inquire directly to your Event Coordinator about personalized menus with our Chef.

Cooking Demonstrations

Add cooking demonstrations to your next event for \$200! Our Chef will demonstrate a variety of dishes while your guests sit back and follow along with printed recipes that they can take home at the end of the evening.

Cooking demonstrations are **included at no charge** when choosing a 4 or 5 course lunch/dinners.

All prices are subject to 7% P.S.T., 5% G.S.T., & 15% Gratuity ; Pricing Effective September 1st 2019 – August 30th 2020

Reception Packages

A unique alternative to your traditional sit-down dinner event!

Enjoy an evening of variety and allow your guests to tour the Cooking Studio enjoying the Chef's culinary creations. Cocktail tables & limited seating will be setup around the room with white linens & candles on each table.

Appetizer Reception

\$45 /person

(Minimum 50 guests)

Choice of 5 Hors D'Oeuvres

* based on 6-8 pieces per guest *

(see next page for selections)

Charcuterie, Cheese + Antipasto Board

Prosciutto di Parma | Calabrese + Cacciattore Salami
Specialty Olives | Grilled Vegetables with Aged Balsamic
Aged Asiago | Parmigiano Reggiano | Spicy Pickled
Eggplant | Marinated Artichokes | Grilled Calabrese Bread
Herbed Focaccia & Cherry Tomato Focaccia

Dessert

Mini assorted cannoli

Cappuccino Bar

Cappuccino | Espresso | Americano | Steamers | Tea

Dinner Reception

\$50 /person

(Minimum 50 guests)

Charcuterie, Cheese + Antipasto Board

Prosciutto di Parma | Calabrese + Cacciattore Salami
Specialty Olives | Grilled Vegetables with Aged Balsamic
Aged Asiago | Parmigiano Reggiano | Spicy Pickled
Eggplant | Marinated Artichokes | Grilled Calabrese Bread
Herbed Focaccia & Cherry Tomato Focaccia

Pasta

Penne with Cherry Tomatoes, Fresh Garlic + White Wine
Gnocchi with Vodka Cream Sauce

All pastas topped with Parmigiano Reggiano

Salad

Signature Kale Caesar with Crispy Pancetta & Croutons +
Parmigiano Reggiano

Kale & Arugula with Toasted Pumpkin Seeds, Feta, Dried
Cranberries, + Maple Dijon Vinaigrette

Mixed Greens with Balsamic Honey Vinaigrette +
Shaved Fennel

Dessert

Mini assorted cannoli

Cappuccino Bar

Cappuccino | Espresso | Americano | Steamers | Tea

Hors D'Oeuvres

Add any of the following hors d'oeuvres to your next event.

* Minimum order of 2 dozen per selection *

Signature Hors D'Oeuvres - \$30 / dozen

- Mini Arancini with Tomato Sauce, Basil Oil, + Parmigiano Reggiano
- Mini Arancini with Prosciutto di Parma + Arugula Basil Pesto
- Caprese Skewer with Cherry Tomato, Bocconcini, + Balsamic Drizzle (GF & V)
- Antipasto Skewer with Italian Salami, Basil Marinated Bocconcini, Artichoke, Pepper, + Olive (GF)
- MB Slider with Flatbread Round, Hummus, MB Lamb Pattie, + Green Onion
- Mini Savory Tart with Wild Mushrooms, Bacon Jam, + Smak Dab Maple Mustard
- Patatas Bravas Bites with Baby Potatoes, Spicy Tomato Sauce, Garlic Aioli, + Chives (GF & V)
- Vegetarian Meatballs with Tomato Basil Sauce (V)

Crostini, Focaccia + Pizza - \$20 / dozen

- Crostini with Tomato Basil Topping, Shaved Parmigiano Reggiano, + Aged Balsamic (V)
- Crostini with Roasted Cherry Tomatoes, Goat Cheese, Basil, Arugula, + EV Olive Oil (V)
- Warm Crostini with Porchetta, Aged Provolone, + Crispy Leeks
- Warm Crostini with Wild Mushrooms, White Wine, + Fontina (V)
- Focaccia with Fresh Herbs, EV Olive Oil, + Parmigiano Reggiano (V)
- Focaccia with Fresh Herbs, Ev Olive Oil, + Cherry Tomatoes (V)
- Focaccia with Fresh Herbs, Ev Olive Oil, Sliced Potato, + Parmigiano Reggiano (V)
- Thin Crust Pizza - Italian Sausage, Red Onions, Fontina, + Provolone
- Thin Crust Pizza with Pickled Eggplant, Mushrooms, + Specialty Cheeses
- Thin Crust Pizza with Crush Tomatoes, Fior di Latte, + Fresh Basil (V)
- Flatbread Round with Red Bean Hummus + Feta (V)

Beef, Pork, Lamb + Chicken - \$25 / dozen

- Beef Skewers with Spicy Harissa Rub + Garlic Aioli (GF)
- Pork Skewers with Mediterranean Spice Rub + Cucumber Yogurt Sauce (GF)
- Greek Pork Sausage with White Wine + Feta (GF)
- Chicken Skewer with Fresh Herbs + Lemon Aioli (GF)
- Chicken Sausage with White Wine + Fresh Arugula Basil Pesto (GF)
- Mini Italian Style Meatballs with Tomato Sauce, Basil Oil, + Parmigiano Reggiano
- Lamb Chops with Fresh Herbs + Balsamic Glaze (GF)

Seafood - \$30 / dozen

- Shrimp Sautéed with Garlic Butter + White Wine
- Shrimp Skewer with Chorizo + Smoked Paprika
- Fried Cod Bites with Lemon Aioli
- Crab Fritter with Saffron Aioli + Green Onion
- Fried Calamari with Lemon Aioli
- Tuna Tartare with Fresh Tuna, Tomato, Red Onion, Basil, + White Wine Vinegar (GF)

GF - gluten friendly

V - vegetarian

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Buffet Style Menus

(see next page for dish selections)

Pasta Buffet

\$30 /person

(Minimum 50 guests)

Choice of: 3 Pastas + 1 Salad

Includes: Focaccia with fresh herbs
Assorted Mini Cannoli + Beignets
Regular & Decaffeinated Coffee
Selection of Specialty Teas

Classic Buffet

\$38 /person

(Minimum 50 guests)

**Choice of: 1 Pasta + 2 Salads
+ 1 Side + 1 Entrée**

Includes: Focaccia with fresh herbs
Assorted Mini Cannoli + Beignets
Regular & Decaffeinated Coffee
Selection of Specialty Teas

Calabrese Buffet

\$45 /person

(Minimum 40 guests)

Pastas

Orecchiette with Italian Sausage, Crushed Tomatoes,
Eggplant + Fresh Basil

Fusillate with Vodka Cream Sauce

All pastas topped with Parmigiano Reggiano

Entrées

Chicken with Cherry Tomato Sauce + Shaved Asiago
Porchetta with Fresh Herbs + White Wine

Side

Roasted Baby Potatoes with Parmigiano Reggiano

Salad

Kale & Arugula with Toasted Pumpkin Seeds, Feta, Dried
Cranberries, + Maple Dijon Vinaigrette

Dessert

Mini assorted cannoli + beignets

Cappuccino Bar

Cappuccino | Espresso | Americano | Steamers | Tea

Tuscan Buffet

\$60 /person

(Minimum 40 guests)

Pastas

Orecchiette with Italian Pork Sausage, Fresh Arugula,
Garlic + White Wine

Gnocchi with Bolognese Sauce

All pastas topped with Parmigiano Reggiano

Entrées

Chicken with Wild Mushroom Porcini Cream Sauce
AAA Beef Striploin, Chimichurri, + Caramelized Onions

Sides

Pan Fried Zucchini with Parmigiano Reggiano

Roasted Baby Potatoes with Crispy Pancetta

Salads

Panzanella Salad with Tomatoes, Cucumbers, Onions,
Croutons, Arugula Basil Pesto + Red Wine Vinaigrette

Mixed Greens with Pears, Cambozola, Toasted Pecans,
Cava Vinaigrette

Dessert

Tiramisu with Dark Chocolate + Amaretti Cookie Crumbs

Cappuccino Bar

Cappuccino | Espresso | Americano | Steamers | Tea

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Buffet Pastas

All pastas topped with Parmigiano Reggiano

Vegetable al Forno

Tomato Sauce, Eggplant, Peppers, Mushrooms, + Mozzarella

Vodka Rose

Back Bacon, Chilies, + Fresh Parsley

Cherry Tomato Sauce

Crushed Tomatoes, White Wine, + Fresh Basil

Bolognese

Crushed Tomatoes, Veal & Pork, White Wine, + Fresh Basil

Meat Lasagna

Bolognese Sauce, Mozzarella, + Fresh Basil

Zucchini & Tuscan White Bean

Fresh Tomatoes, Shallots, Garlic, + Pecorino Romano

Peppers, Mushrooms + Garlic

Extra Virgin Olive Oil, Peppers, Mushrooms, Garlic, + Chilies

Sausage + Arugula

Extra Virgin Olive Oil, Italian Pork Sausage, + White Wine

Lemon Cream

Green Onion, Fresh Basil, + Lemon Zest

Vodka Cream

Back Bacon, Chilies, + Fresh Parsley

Spinach + Sun Dried Tomato Cream

Fresh Garlic + Italian Parsley

Lemon, Ricotta + Zucchini

EV Olive Oil, Garlic, Fresh Basil, Pine Nuts

Eggplant, Crushed Tomatoes + Italian Sausage

EV Olive Oil, Fresh Basil, + Ricotta Salata

Buffet Salads

Mixed Greens

Mixed Leaf Lettuce, Radicchio, Shaved Fennel, + Basil Balsamic Vinaigrette

Kale Caesar

Croutons, Parmigiano Reggiano, + House Made Caesar Dressing (contains anchovies),

Cambozola Pear

Mixed Greens, Toasted Pecans, Sliced Pears, Cambozola, + Cava Vinaigrette

Panzanella

Cherry Tomatoes, Cucumbers, Pickled Red Onion, Fresh Basil, Croutons, + White Wine Vinaigrette

Kale & Arugula

Toasted Pumpkin Seeds, Feta, Dried Cranberries, + Dijon Maple Vinaigrette

Chickpea + Vegetable Salad

Peppers, Cucumber, Red Onion, Extra Virgin Olive Oil, Italian Parsley, Feta, + Red Wine Vinaigrette

Buffet Sides

Roasted Mixed Vegetables

Extra Virgin Olive Oil, Peppers, Zucchini, Carrots, + Onion

Pan Fried Zucchini

Extra Virgin Olive Oil, Parmigiano Reggiano, + Fresh Garlic

Charred Marsala Carrots

Extra Virgin Olive Oil + Fresh Rosemary

Mashed Potatoes (choice of 1)

Roasted Shallot **OR** Porcini **OR** Asiago **OR** Cambozola

Roasted Potato Wedges

Extra Virgin Olive Oil + Fresh Herbs

Roasted Baby Potatoes

Extra Virgin Olive Oil + Fresh Herbs

Scalloped Potatoes

Butter, Cream, + Parmigiano Reggiano

Smashed & Fried Potatoes

Baby Potatoes + Arugula Basil Pesto

Chickpea + Tomato Ragu

Extra Virgin Olive Oil, Garlic, + Fresh Basil

Tomato, Potato + Zucchini Bake

Extra Virgin Olive Oil, Bread Crumbs, + Parmigiano Reggiano

Fried Peppers + Potatoes

Extra Virgin Olive Oil, Zucchini, + Onions

Roasted Baby Potatoes + Garlic Mushrooms

Extra Virgin Olive Oil + Fresh Herbs

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Buffet Entrees

Chicken

White Wine Sauce

Chicken Breast, Butter, EV Olive Oil, White Wine, + Shallots

Pancetta & Shallots

Chicken Breast, Butter, EV Olive Oil, White Wine, Shallots,
Crispy Pancetta + Fried Sage

Sun Dried Tomato Spinach Cream

Chicken Breast, Sun Dried Tomatoes, Fresh Spinach, + Cream

Brandy Mushroom Cream

Chicken Breast, Wild Mushrooms, Brandy, Cream, + Fresh Parsley

Parmigiana

Breaded Chicken Breast, Mozzarella, Tomato Sauce, Fresh Basil
+ Parmigiano Reggiano

Mediterranean Herb Rub

Chicken Breast Grilled with Mediterranean Spice Rub with EV Olive Oil

Salsa Verde

Chicken Breast, Fresh Herbs, Lemon, Fresh Garlic, + Capers

Cherry Tomato Sauce

Chicken Breast, Cherry Tomato Sauce, Fresh Basil, + Shaved Asiago

Cacciattore

Chicken Breast, Crushed Tomatoes, Olives, Peppers, Onions, + Fresh Herbs

Piccata

Chicken Breast, Butter, EV Olive Oil, Lemon, Capers, + Fresh Parsley

Fish

Salmon

Brown Butter, Shallots, Lemon, Cream, + White Wine

Beef

Roasted Beef

Sautéed Mushrooms, Shallots, White Wine, + Au Jus

Pork

Balsamic

Pork Tenderloin, Aged Balsamic, Fresh Rosemary,
Green Onion, + Peppercorns

Brandy Cream

Pork Tenderloin, Brandy, Cream, + Green Onions

Porchetta

Roasted Pork Belly, Fresh Herbs, EV Olive Oil,
+ White Wine

Maple Dijon Mustard Pork Loin

SmakDab Maple Dijon, Caramelized Fennel + Onions

Buffet Add Ons

ADD an additional item to your buffet

Pizza - \$4 per person

Pasta - \$5 per person

Entrée - \$7 per person

Side/Salad - \$3 per person

Fresh Fruit - \$4 per person

Hands on Cooking Events

An interactive evening with our Chef & Kitchen Team!

Guests will split into 4 groups making their dinner with hands on assistance by our team.

After the meal is prepared they will dine on their creations in a buffet style dinner with dessert & a cappuccino bar.

Each guest will walk away with our Signature De Luca's black apron, printed recipes, and all of our secrets!

The **Traditional Menu** offerings give your guests a fun an interactive experience with some of our classic dishes.

The **Specialty Menu** offerings are a bit more involved and give your guests an elevated cooking experience.

Traditional Dinner - \$90 / person

(20 guest minimum)

Includes: table seating + cocktail tables, white linens, candles, printed recipes, black De Luca's apron, three hors d'oeuvres during reception for guests to enjoy, cappuccino bar, hands on cooking experience of 6 dishes, 5 hours of rental time

Choice of Menu 1, 2, or 3

Menu #1

Crostini with fresh tomatoes, shaved Parmigiana Reggiano, & aged balsamic
Italian chicken sausage with white wine + fresh arugula basil pesto
Antipasto board

Farfalle with vodka, cream, back bacon, chilies, & Parmigiano Reggiano
Pasta with zucchini, cannellini beans, white wine, fresh basil
Pork tenderloin with aged balsamic, green onions, fresh rosemary & peppercorns
Roasted baby potatoes with fresh herbs + Parmigiano Reggiano
Mixed greens and arugula with cambozola, pears, and toasted pecans
Chocolate nutella lava cake

Menu #2

Lamb Sliders with hummus & green onion
Mini arancini with tomato sauce, basil oil, & shaved Parmigiano Reggiano
Antipasto board

Orecchiette with Italian pork sausage, white wine, fresh arugula, + Parmigiana Reggiano
Farfalle with vodka, cream, back bacon, chilies, + Parmigiano Reggiano
Chicken with white wine, fried sage, shallots + crispy pancetta
Roasted zucchini, fennel, shallots, + peppers
House Caesar salad with crispy pancetta + Parmigiano Reggiano
Assorted cannoli

Menu #3

Italian pork sausage sautéed with white wine & crispy pancetta
Beef Skewer with Mediterranean herb rub & citrus aioli
Antipasto board

Pasta with zucchini, cannellini beans, white wine, + fresh basil
Orecchiette with Italian pork sausage, white wine, fresh arugula, + Parmigiana Reggiano
Chicken with paprika fennel cream sauce
Kale salad with toasted pumpkin seeds, dried cranberries, feta, + maple dijon vinaigrette
Smashed & fried baby potatoes with arugula basil pesto
Polenta almond cake with burnt orange caramel sauce, + mascarpone cream

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Specialty Dinner - \$125 / person

(20 guest minimum)

The **Specialty Menu** offerings are a bit more involved and give your guests an elevated cooking experience.

Includes: table seating + cocktail tables, white linens, candles, printed recipes, black De Luca's apron, three hors d'oeuvres during reception for guests to enjoy, cappuccino bar, hands on cooking experience of 6 dishes, 5 hours of rental time

Choice of Menu 1 or 2

Menu #1

AAA Sterling Beef Tenderloin Skewer with Herb Rub + Garlic Aioli
Arancini with Basil Arugula Pesto + Prosciutto di Parma
Herb Marinated Lamb Chop with Aged Balsamic
Antipasto board

Fresh Gnocchi with Sundried Tomato Spinach Cream Sauce + Parmigiano Reggiano
Orecchiette with Veal + Pork Bolognese
Beef Tenderloin with Wild Mushroom Marsala Cream Sauce
Roasted baby potatoes with fresh herbs + Parmigiano Reggiano
Caprese Salad with Arugula Basil Pesto, Fior di Latte, + Aged Balsamic
Pear + Amaretti Cake with Mascarpone Cream + Whiskey Salted Caramel

Menu #2

AAA Sterling Beef Tenderloin Skewer with Herb Rub + Garlic Aioli
Arancini with Basil Arugula Pesto + Prosciutto di Parma
Herb Marinated Lamb Chop with Aged Balsamic
Antipasto board

Fresh Agnolotti with Ricotta Filling, Lemon Basil Cream Sauce, Pine Nuts, + Parmigiano Reggiano
Orecchiette with Veal + Pork Bolognese
Beef Tenderloin with Wild Mushroom Marsala Cream Sauce
Pan Fried Zucchini with Extra Virgin Olive Oil + Parmigiano Reggiano
Caprese Salad with Arugula Basil Pesto, Fior di Latte, + Aged Balsamic
Mini Prosecco Cake with Mascarpone Cream + Berry Compote

Plated Dinner Selections

All Plated Dinners Include: Assorted Italian Bread Board | Extra Virgin Olive Oil | Aged Balsamic Vinegar
De Luca's Regular & Decaffeinated Coffee | Selection of Specialty Teas

3 COURSE DINNER | 4 COURSE DINNER | 5 COURSE DINNER

Choose from **any of our** antipasto, salad, soup, pasta, entrée, and desserts to make up your 3, 4, or 5 course dinner menu.

Price is determined by your **entrée selection** and is on a per person basis.

Cooking demonstrations by Chef Mike are included with 4 and 5 Course Dinners at no additional charge.

Multiple Entrée Selections

De Luca's is happy to offer your guests a selection of entrees for an additional charge.

\$2 / guest for 1 additional option or \$4 / guest for 2 additional options

The Host must provide us with a seating chart in advance indicating selected options as well as labelled place cards at the guests' seats. Assigned seating is required for this option

Antipasti

Arancini

Fried Risotto, Fontina, Mozzarella, Arugula Basil Pesto
+ Prosciutto di Parma

Polenta

Fried Parmesan Polenta, Italian Sausage & Cremini
Mushroom Ragu, + Parmigiano Reggiano Crisp

Antipasto Plate

Prosciutto di Parma, Dry Cured Salami, Calabrese Salami,
Olives tossed with Orange Zest + Fennel, Parmigiano
Reggiano, Pickled Eggplant, Grilled Calabrese Bread

Beef Carpaccio

Beef Tenderloin, Spicy Espresso Rub, Shallots, Arugula
Lemon Aioli, + Fried Capers

Tomato + Goat Cheese Tart

Savory pastry tart, Cherry Tomatoes, Goat Cheese,
Micro Greens Salad with Citrus Vinaigrette

Salads

Mixed Greens

Mixed Leaf Lettuce, Radicchio, Shaved Fennel, + Basil Balsamic Vinaigrette

Kale Caesar

Croutons, Parmigiano Reggiano, + House Made Caesar Dressing (contains anchovies), Crispy Pancetta

Prosciutto + Arugula

Arugula, Prosciutto di Parma, Fior di Latte, Blood Orange Segments, White Balsamic + Blood Orange Vinaigrette

Cambozola Pear

Mixed Greens, Toasted Pecans, Sliced Pears, Cambozola, + Cava Vinaigrette

Kale + Arugula

Toasted Pumpkin Seeds, Feta, Dried Cranberries, + Dijon Maple Vinaigrette

Caprese

Cherry Tomatoes, Fior di Latte, Basil Arugula Pesto, Aged Balsamic, + Fleur de Sel

Soups

Roasted Tomato

Oven Roasted Roma Tomatoes, Basil Oil, + Crème Fraiche

Italian Sausage + Kale

Crushed Tomatoes, Pork Sausage, Cannellini Beans + Shallots

Wild Mushroom Cream

Brandy, Shallots, + Grilled Crostini

Wedding Soup

Chicken Broth, Italian Meatballs, Endive, Parmigiano Reggiano

**All of our soups include fresh house made chicken stock.
Vegetarian stock can be used upon request**

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Pastas

Penne Rigate with Cherry Tomato Sauce

EV Olive Oil, Cherry Tomatoes, Fresh Basil, Garlic, Tomato Paste, Red Wine, + Parmigiano Reggiano

Penne Rigato with Vodka Rose Sauce

EV Olive Oil, Crushed Tomatoes, Vodka, Fresh Basil, Garlic, Cream, + Parmigiano Reggiano

Rigatoni All'Amatriciana

EV Olive Oil, Cherry Tomatoes, Fresh Basil, Pancetta, Chilies, + Pecorino Romano

Rigatoni with Italian Sausage Sauce

EV Olive Oil, Crushed Tomatoes, Italian Pork Sausage, Red Wine, Fresh Basil, + Parmigiano Reggiano

Cassareche with Lemon + Ricotta

EV Olive Oil, Zucchini, Garlic, Fresh Basil, Pine Nuts + Parmigiano Reggiano

Orecchiette with Veal + Pork Ragu

EV Olive Oil, Crushed Tomatoes, Shredded Veal + Pork, Red Wine, Garlic, Fresh Basil, + Parmigiano Reggiano

Orecchiette with Bolognese Sauce

Tomato Sauce, Veal + Pork, Red Wine, Celery, Onion, Carrot, Fresh Basil, + Parmigiano Reggiano

Orecchiette with Italian Sausage + Arugula

EV Olive Oil, Italian Pork Sausage, White Wine, Garlic, Fresh Arugula, Parmigiano Reggiano, + Pecorino

Orecchiette with Eggplant, Crushed Tomatoes + Italian Sausage

EV Olive Oil, Italian Pork Sausage, Fried Eggplant, Crushed Tomatoes, Fresh Basil, + Ricotta Salata

Lasagna alla Bolognese

Fresh Pasta, Crushed Tomatoes, Veal + Pork, Mozzarella, Béchamel Sauce, + Parmigiano Reggiano

Vegetable Lasagna

Fresh Pasta, EV Olive Oil, Béchamel Sauce, Ricotta, Mozzarella, Zucchini, Spinach, + Parmigiano Reggiano

Farfalle with Lemon Cream Sauce

Butter, Garlic, Cream, Pine Nuts, Fresh Lemon, Basil, Green Onions, + Parmigiano Reggiano

Farfalle with Vodka Cream Sauce

Butter, Garlic, Cream, Back Bacon, Vodka, Chilies, Italian Parsley, + Parmigiano Reggiano

Farfalle with Sundried Tomato + Spinach Cream Sauce

Butter, Garlic, Cream, Sun Dried Tomatoes, Fresh Spinach, + Parmigiano Reggiano

Farfalle with Porcini + Wild Mushroom Cream Sauce

Wild Mushrooms, Porcini, Cream, Vodka, Chilies, Fresh Parsley, + Parmigiano Reggiano

Upgrade to Fresh Pasta - \$5 per person

Agnolotti with Ricotta Filling

Lemon Cream Sauce, Pine Nuts, Fresh Basil, + Parmigiano Reggiano

Agnolotti with Wild Mushroom Filling

White Wine Cream Sauce + Parmigiano Reggiano

Ravioli with Veal, Pork + Ricotta Filling

Crushed Tomato Sauce, Fresh Basil, + Parmigiano Reggiano

Entrees

All Entrees Served with Chef's Selection of Accompaniments & Seasonal Vegetables from our Market

3 Course Price | 4 Course Price | 5 Course Pricing

Chicken

White Wine Sauce

Chicken Breast sautéed with butter, extra virgin olive oil, white wine, shallots & fresh parsley

\$40 | \$48 | \$56

Grilled with Salsa Verde

Grilled Chicken Breast topped with salsa verde (parsley, lemon, capers, garlic, white wine vinegar)

\$40 | \$48 | \$56

Citrus Brown Butter Sauce

Chicken Breast sautéed with fresh lemon, browned butter, cream, white wine, shallots & fresh parsley

\$40 | \$48 | \$56

Grilled with Cherry Tomato Sauce

Grilled Chicken Breast baked with cherry tomato sauce, topped with shaved asiago cheese

\$41 | \$49 | \$57

Grilled with Sautéed Cherry Tomatoes

Grilled Chicken Breast baked with sautéed cherry tomatoes + white wine, topped with fresh mozzarella

\$41 | \$49 | \$57

Cacciatore

Chicken Breast, Crushed Tomatoes, Peppers, Onions, + Fresh Herbs

\$41 | \$49 | \$57

Pancetta, Shallot + White Wine Sauce

Chicken Breast sautéed with butter, extra virgin olive oil, white wine, pancetta, shallots, & fresh sage

\$43 | \$51 | \$59

Paprika Cream Sauce

Chicken Breast sautéed with butter, cream, paprika, fennel, and onion

\$43 | \$51 | \$59

Mushroom Brandy Cream Sauce

Chicken Breast sautéed with butter, cream, brandy, and wild mushrooms

\$43 | \$51 | \$59

Saltimbocca

Chicken Breast sautéed with butter, extra virgin olive oil, white wine, prosciutto di parma, + fried sage

\$45 | \$53 | \$61

Stuffed with Ricotta + Spinach

Chicken Breast stuffed with ricotta, spinach, & mozzarella; sautéed in white wine sauce

\$45 | \$53 | \$61

Stuffed with Roasted Peppers + Goat Cheese

Chicken Breast stuffed with goat cheese, roasted peppers, mozzarella; sautéed in balsamic cream sauce

\$45 | \$53 | \$61

Stuffed with Sundried Tomato Pesto + Provolone

Chicken Breast stuffed with sundried tomato pesto + provolone; sautéed in white wine sauce

\$45 | \$53 | \$61

Fish

Salmon with Citrus Brown Butter Cream Sauce

Salmon Filet baked with fresh lemon, browned butter, shallots, cream, white wine, and fresh parsley

\$43 | \$51 | \$59

Halibut with Basil Cream Sauce

Halibut Filet with sun dried tomato butter, basil cream sauce, & pine nuts

\$45 | \$53 | \$61

Lamb

Roasted Lamb Chops with Balsamic

Three Roasted Lamb Chops with fresh garlic & rosemary, aged balsamic + fresh peppercorns

\$46 | \$54 | \$62

Pistachio Crusted Lamb Chops

Three Roasted Lamb Chops crusted with crushed pistachio + Dijon mustard rub

\$48 | \$56 | \$64

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Beef

Porcini Crusted Hanger Steak

Hanger Steak seared with porcini spice rub & topped with sautéed mushroom sauce

\$46 | \$54 | \$63

Espresso Crusted Hanger Steak

Hanger Steak seared with De Luca's espresso spice rub & topped with tomato relish

\$46 | \$54 | \$66

Beef Medallion with Marsala Cream

Beef Medallion seared with ev olive oil + fresh herbs, sliced & served topped with marsala cream sauce

\$48 | \$56 | \$64

AAA Sterling Sliver Beef Tenderloin (6oz)

Grilled Beef Tenderloin with compound butter & Rich Red Wine Herb Demi Glaze

\$58 | \$64 | \$72

Pork

Pork Tenderloin with Balsamic

Pork Tenderloin sautéed with aged balsamic vinegar, fresh peppercorns, rosemary, & green onions

\$40 | \$48 | \$56

Pork Tenderloin with Brandy Cream

Pork Tenderloin sautéed with brandy, cream, fresh peppercorns and green onions

\$40 | \$48 | \$56

Stuffed Pork Loin with Chorizo, Fennel + Apple

Pork Loin stuffed with chorizo, fennel, shallots, & apple; sautéed in braised fennel white wine sauce

\$43 | \$51 | \$59

Stuffed Pork Loin with Ricotta + Spinach

Pork Loin stuffed with ricotta, spinach, onions, mozzarella; sautéed in a white wine sauce

\$43 | \$51 | \$59

Stuffed with Sundried Tomato Pesto + Provolone

Pork Loin stuffed with sundried tomato pesto + provolone; sautéed in white wine sauce

\$43 | \$51 | \$59

Veal

Braised Veal Short Rib

Short Rib Braised with red wine + Sweet Italian chinotto cola

\$43 | \$51 | \$59

Baked Veal Lemon

Veal Cutlet baked with fresh lemon juice, house made chicken stock, + fresh herbs

\$46 | \$54 | \$62

Veal Cutlet with Mushroom Cream Sauce

Veal Cutlet with wild mushrooms, cream, & fresh parsley

\$46 | \$54 | \$62

Veal Tenderloin with Marsala Mushroom Cream

Veal Tenderloin sautéed with marsala, cream, + wild mushrooms

\$48 | \$56 | \$64

Veal Chop with Paprika Cream

Veal Chop sautéed with cream, onions, fire roasted paprika, + fennel fronds

\$52 | \$60 | \$68

Vegetarian Entrees

Eggplant Parmigiana

Breaded eggplant, tomato sauce, mozzarella, + Parmigiano Reggiano

\$40 | \$48 | \$56

Baked Polenta with Vegetable Ragu

Polenta, mixed vegetables, crushed tomato sauce, + fresh herbs

\$40 | \$48 | \$56

Cauliflower Steak with Mushroom Sauce

Breaded cauliflower, EV olive oil, wild mushrooms, garlic, + fresh herbs

\$40 | \$48 | \$56

Portobello Mushroom Steak with Chimichurri

Seared portobello mushroom, extra virgin olive oil, + fresh herb chimichurri

\$40 | \$48 | \$56

All prices are subject to 7% P.S.T., 5% G.S.T., & 15% Gratuity ; Pricing Effective September 1st 2019 – August 30th 2020

Desserts

Chocolate Pear Cake

Fresh bosc pears layered in a chocolate amaretto cake, whiskey caramel sauce + sea salt sprinkle

Tiramisu with Chocolate + Amaretti

Lady fingers dipped in espresso & Italian brandy, layered with whipped mascarpone cream amaretti cookie crumbs, chocolate shavings + dark cocoa

Chocolate Hazelnut Tiramisu

Lady fingers dipped in espresso + chocolate grappa, layered with whipped chocolate mascarpone cream, chopped chocolate & hazelnuts, + dark cocoa dusting

Prosecco Cake with Berry Compote

Prosecco sponge cake with lemon mascarpone cream + berry compote

Nutella Chocolate Lava Cake

Individual chocolate cake with rich chocolate center + vanilla bean whipped cream

Chocolate Hazelnut Torte

Dense Callabaut dark chocolate cake with Frangelico liqueur, sour cherries, mascarpone cream, + hazelnut crumble

Bombolini

Fried Italian style donuts with Nutella cream, toasted hazelnuts, + vanilla cream

Marsala Crème Brule

Individual crème brule with creamy vanilla bean & marsala wine custard + crispy caramelized sugar topping

Espresso Crème Brule

Individual crème brule with creamy vanilla bean custard, De Luca's rich espresso + crispy caramelized sugar topping

Polenta Almond Cake

Polenta cake with ground almonds topped with burnt orange caramel sauce + mascarpone whipped cream

Lemon Basil Tart

Pastry Tart with lemon curd filling, meringue pieces, mixed berry compote, + fresh berries

Mixed Berry Crostata

Mixed berries baked in a sweet pastry crust; served with tart lemon curd + vanilla bean mascarpone cream

Italian Pine Nut Cake

Italian sponge cake with toasted pine nuts; served with vanilla bean mascarpone cream + salted caramel

Cherry & Frangipane Tart

Pastry Tart baked with sour cherries & almond Florentine; served with sour cherry coulis + whipped vanilla cream

For the Kids

House-made Chicken Tenders & Fries

\$17.50 /person

Mini Cheese Pizza

\$15 /person

Penne Pasta with Tomato Sauce

\$15 /person

* All kids meals served with ice cream *

Special Meals + Allergies

De Luca's is happy to accommodate food allergies, intolerances, or special conditions.

All special requests are to be finalized 2 weeks before the event.

The meal substitutes and choices are at the Chef's discretion.

Additional charges may apply if specific meal requests are made for each course.

**Allergies that are accommodate the day of the event,
when no prior notice is given to the Chef, are subject to a \$50 fee.**

Enhance Your Menu

ADD any of these items onto your existing menu package to personalize your event!

- **Hors D'oeuvres** **\$20-30 /dozen**
Enhance your dinner by adding a selection of appetizers to enjoy during the reception time.
See the hors d'oeuvres list for options & pricing
- **Flambé Shrimp Station** **\$10 /person**
Individual station set up with a chef cooking shrimp right in from of your guests to order
- **Flambé Scallop Station** **\$12 /person**
Individual station set up with a chef cooking scallops right in from of your guests to order
- **Antipasto Station** **\$10 /person**
Prosciutto di Parma | Calabrese Salami | Specialty Olives | Grilled Vegetables with Aged Balsamic
Parmigiano Reggiano | Aged Asiago | Spicy Eggplant | Marinated Artichokes
Grilled Calabrese Bread | Herbed Focaccia & Cherry Tomato Focaccia
- **Seasonal Fresh Fruit Platter** **\$4.50 /person**
- **Assorted Mini Pastries** **\$32 /dozen**
- **Oil & Vinegar Tasting Station** **\$3.50 /person**
(Selection of THREE Extra Virgin Olive Oils & THREE Aged Balsamic Vinegars,
& Focaccia & Bread for dipping)
- **Cake Cutting & Plating Fee** **\$1.50 /person**
(Cake plate, fork, & cocktail napkin along with cake cutting service)
- **Cappuccino Bar (unlimited for the evening)** **\$3.50 /person**
Offer your guests a delicious espresso, cappuccino or latte at your next event.
Flavored syrups are available to customize each cappuccino or latte along with
a variety of sugars, cinnamon, and cocoa. All specialty coffees are available in
regular & decaf and are made with De Luca's Signature freshly roasted espresso beans!

Cooking Demonstrations

Incorporate cooking demonstrations into your next event!

Our Cooking Studio is fully equipped with demonstration mirrors, cameras, and 2 flat screen televisions so you can watch your meal being prepared while you dine. The Chef will demonstrate each of the dishes that you are enjoying for dinner that evening. Full Printed Recipes are included with each demonstration.

Cooking Demonstrations are included with 4-course menu choices at no additional charge

A fee of \$200 will apply when cooking demonstrations are included in buffets, 3-course menus, or receptions.

Perfect for your next corporate team building event!

Weddings at the Cooking Studio

Transform your special day into a one-of a kind wedding celebration which is both elegant and timeless. We are committed to working side by side with you to make every detail perfect. Inquire about special décor additions to your wedding setup to make the perfect romantic setting.

We know that an incredible event starts with an incredible team --- one with vision, experience, and passion. De Luca's is proud to have a passionate culinary team who will bring you menus that have elevated impeccable culinary skill and thoughtful sourcing of the freshest ingredients possible.

****All of our served wedding functions include a complimentary tasting for two ****

Wine Selections

Bottles are priced at \$25 and up & are charged per bottle.

De Luca's is happy to include wine service throughout the evening so there is no need for bottles on the table. You will only be charged for bottles that have been opened to serve.

Wine Tasting Events are available upon request. Additional Charges apply.

De Luca's has an always changing wine list with a wide selection of red, white, & sparkling wines from around the world.

Feel free to talk to your Event Coordinator about selecting the perfect wines for your next event.

Beverage Service

Host Bar selections can be customized or limited to suit your event.
Please inquire with your Event Coordinator for more details.

Host Bar Price List

Basic Mixed Drinks \$5.75 / oz

Absolut Vodka, Boodles Gin, Ninety Rye, Bacardi Dark & White, Appleton's Rum, Captain Morgan Spiced Rum, Johnny Walker Red

Rye/Whiskey/Bourbon

Crown Royal Northern	\$7
Bulleit	\$7
Maker's Mark	\$8
Knob Creek	\$8

Scotch

Old Pulteney 12 yr	\$7.50
Bowmore 12 yr	\$7.50
Macallan Amber	\$11.50
Lagavulin 16 yr	\$13.50

Liqueurs/Aperitivi

Kahlua	\$6
Amaretto	\$6
White Sambuca	\$6
Campari	\$6
Limoncello	\$6

Vodka

Reyka	\$6.50
Greygoose	\$7.50

Brandy/Cognac

Vecchia Romagna	\$6.50
Hennessy	\$8.50

Tequila

Cazadores	\$5.75
Espolon	\$7.50
Casamigos	\$8.50

Amaro	\$6
Baileys	\$6
Frangelico	\$6
Aperol	\$6
Drambuie	\$6

Gin

Dillon's	\$7
Hendricks	\$7

Beer Selections (by the bottle)

Bud Lite	\$5.75
Stella Artois	\$6.50
Corona	\$6.50
Peroni	\$6.50
Kronenbourg Blanc	\$6.50
Little Brown Jug 1919	\$8
Barnhammer	\$8

Anice	\$6
Grand Marnier	\$7
Tall Gross Espresso	\$7
Grappa	\$8

Craft Cocktails

De Luca's Lemonade (1oz) limoncello absolut vodka galliano limonata	\$7.50
Pimm's Cocktail (1oz) pimm's dillons gin limonata	\$7.50
Aperol Spritz (1oz) aperol prosecco soda	\$7.50
The Dolce Vita (1oz) watermelon vodka limoncello cranberry soda	\$7.50
Signature Caesar (1oz) reyka vodka clamato dillon's angelica bitters pickled beans	\$8
Le St Germaine (1oz) st.germaine reyka vodka cranberry soda	\$8
Negroni (2oz) boodles gin Campari martini rosso dillon's orange bitters	\$12
On The Rocks Margarita (2oz) espolon tequila triple sec fresh lime juice simple syrup	\$12
Whiskey Sour (2oz) bulleit bourbon fresh lemon juice simple syrup egg whites sour cherry	\$12

Martinis (2oz) \$9

Senza Alcholicco

Soft Drinks (Coke, Diet Coke, 7-Up, Gingerale, Iced Tea, Soda, Tonic)	\$1.50
San Pellegrino Italian Sodas	\$2
San Pellegrino Water	\$2

Both Cash & Host bars can be provided at your event at no additional charge

Audio Visual Equipment

De Luca's is pleased to offer a variety of audio visual equipment

Wireless Microphone with Stand - \$25
Pop Up Screen - \$20
Podium - \$20
2 x 50" Flat Screen Televisions with HDMI connection - no charge
IPOD connection to audio system - no charge
Free Wi-Fi

Linens, Centerpieces, & Additional Décor

ALL events include Basic Linens & Décor as follows:

White linen table cloths
White linen napkins
1 Candle per table

ADD a touch of elegance to your event with chair covers, table runners, specialty linens, and much more

Napkins - .75¢ per napkin

White, Eggshell, Sandalwood, Gold, Peach, Dusty Rose, Wild Raspberry, Red, Burgundy, Purple, Black, Teal, Allen Turk, Coral Blue, Forest Green, Royal Blue, Navy

Tight Fit Chair Cover - \$5.50 each

Available in white, black, ivory, & charcoal (includes set up & take down)

Colored Table Runners - \$5 each

Colored Table Overlays - \$10 each

Colored Tablecloths - floor length - \$16 each

Head Table Skirting - \$60

Available in white (seating for 8 guests) - (includes set up & take down)

* taxes apply to all linen rentals *

Pricing for backdrops, up lights, specialty linens, & other décor is available upon request.

Linens can also be brought in by the host from an outside vendor.

There is no charge for this, as long as the setup and teardown is taken care of by the host

General Information

To ensure the highest quality of services for your events, we are happy to provide you with the following guidelines and information for all available services.

Menu Selection/Food Service

De Luca's is pleased to offer you a selection of menu packages to choose from. Your menu selections should be confirmed at least **3 weeks in advance**. One menu selection is required for all guests. Dietary substitutes are available with prior notification and may be subject to additional charges. Special dietary requests made the **night of the event** are subject to additional charges. Any excess food left from any served, buffet, or reception may not be taken home by the host unless agreed upon by De Luca's in advance.

Alcohol

De Luca's must provide and serve all alcohol consumed during functions.

Confirmation of Guests

It is necessary that we be notified of the estimated number of guests attending, a minimum of **2 weeks prior to the event**, and the exact number of guests a minimum of **3 days prior to the event**. If no confirmation is received by the requested date, we will assume and charge for the number to be the most updated count given or the number of guests in attendance, whichever is greater.

Room Capacity & Minimum Guest Count

The maximum room capacity is 130 guests for a sit down dinner. We have minimum guest counts specified for each of our menu packages, ranging from 20 - 50 guests. If you choose to customize your own menu, there is a minimum \$2000 food charge for any private event booking (before taxes and gratuity). Friday, Saturday, and Sunday bookings require a 50 guest minimum. De Luca's has the right to enforce a minimum guest fee for smaller parties or room rental fee for parties that do not meet the minimum guest count or food requirements.

If the minimum numbers are not met for food and beverage service, a supplemental fee of \$35 per person below the specified minimum will apply

Prices

Menu prices do not include PST, GST, and 15% Gratuity. Prices are also based per person unless otherwise indicated.

Deposits & Cancellations

A deposit of \$750 is required to confirm a booking. In the event that you must cancel, notice must be received at least 6 months prior to the function date for a deposit refund. All deposits are non-transferable.

Payment

When direct billing has been approved, all payments will be due upon receipt. After thirty days the account will be considered past due.

Clients Responsibility

De Luca's reserves the right to inspect and control all private functions. Liability for damages proven to be caused by the client will be billed accordingly. Thumbtacks, staples, nails, sticky putty and tape are **not to be used** to adhere items to banquet space.

Advertising

Any advertising prepared by the client which uses the name of De Luca's must be approved by management prior to the presentation or display of materials.

Additional Terms & Conditions

De Luca's cannot be held responsible for any lost or damaged personal items. Any decorations, table arrangements, linens, leftover cake, etc. must be taken out the evening of the event or arrangements should be made to pick up items the following day.

The end time for all functions is 12:00am (unless otherwise indicated in menu package).
Room rental fees may apply to parties using the Cooking Studio beyond the allocated time.

Contact Info

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De Luca's   [®]
Specialty Foods Cooking School & Restaurant Ltd.