

# 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 1<sup>st</sup> 2019 – August 30<sup>th</sup> 2020

# Reception Packages

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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

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**\$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

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**\$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

## 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

## 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

## 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 Leg & Thigh, 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 - \$3 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 Leg & Thigh, 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

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

## Beef

<b>Porcini Crusted Hanger Steak</b>	\$46   \$54   \$63
Hanger Steak seared with porcini spice rub & topped with sautéed mushroom sauce	
<b>Espresso Crusted Hanger Steak</b>	\$46   \$54   \$66
Hanger Steak seared with De Luca's espresso spice rub & topped with tomato relish	
<b>Beef Medallion with Marsala Cream</b>	\$48   \$56   \$64
Beef Medallion seared with ev olive oil + fresh herbs, sliced & served topped with marsala cream sauce	
<b>AAA Sterling Sliver Beef Tenderloin (6oz)</b>	\$58   \$64   \$72
Grilled Beef Tenderloin with compound butter & Rich Red Wine Herb Demi Glaze	

## Pork

<b>Pork Tenderloin with Balsamic</b>	\$40   \$48   \$56
Pork Tenderloin sautéed with aged balsamic vinegar, fresh peppercorns, rosemary, & green onions	
<b>Pork Tenderloin with Brandy Cream</b>	\$40   \$48   \$56
Pork Tenderloin sautéed with brandy, cream, fresh peppercorns and green onions	
<b>Stuffed Pork Loin with Chorizo, Fennel + Apple</b>	\$43   \$51   \$59
Pork Loin stuffed with chorizo, fennel, shallots, & apple; sautéed in braised fennel white wine sauce	
<b>Stuffed Pork Loin with Ricotta + Spinach</b>	\$43   \$51   \$59
Pork Loin stuffed with ricotta, spinach, onions, mozzarella; sautéed in a white wine sauce	
<b>Stuffed with Sundried Tomato Pesto + Provolone</b>	\$43   \$51   \$59
Pork Loin stuffed with sundried tomato pesto + provolone; sautéed in white wine sauce	

## Veal

<b>Braised Veal Short Rib</b>	\$43   \$51   \$59
Short Rib Braised with red wine + Sweet Italian chinotto cola	
<b>Baked Veal Lemon</b>	\$46   \$54   \$62
Veal Cutlet baked with fresh lemon juice, house made chicken stock, + fresh herbs	
<b>Veal Cutlet with Mushroom Cream Sauce</b>	\$46   \$54   \$62
Veal Cutlet with wild mushrooms, cream, & fresh parsley	
<b>Veal Tenderloin with Marsala Mushroom Cream</b>	\$48   \$56   \$64
Veal Tenderloin sautéed with marsala, cream, + wild mushrooms	
<b>Veal Chop with Paprika Cream</b>	\$52   \$60   \$68
Veal Chop sautéed with cream, onions, fire roasted paprika, + fennel fronds	

## Vegetarian Entrees

<b>Eggplant Parmigiana</b>	\$40   \$48   \$56
Breaded eggplant, tomato sauce, mozzarella, + Parmigiano Reggiano	
<b>Baked Polenta with Vegetable Ragu</b>	\$40   \$48   \$56
Polenta, mixed vegetables, crushed tomato sauce, + fresh herbs	
<b>Cauliflower Steak with Mushroom Sauce</b>	\$40   \$48   \$56
Breaded cauliflower, EV olive oil, wild mushrooms, garlic, + fresh herbs	
<b>Portobello Mushroom Steak with Chimichurri</b>	\$40   \$48   \$56
Seared portobello mushroom, extra virgin olive oil, + fresh herb chimichurri	

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## 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!

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# **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      \$5.50 / 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	\$6.25
Bulleit	\$7
Maker's Mark	\$7
Knob Creek	\$7.50

#### Scotch

Johnny Walker Black	\$7
Bowmore 12 yr	\$7.50
Old Pulteney 12 yr	\$7.50
Macallan Amber	\$10
Lagavulin 16 yr	\$12

#### Liqueurs/Aperitivi

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

#### Vodka

Reyka	\$6.25
Greygoose	\$7.25

#### Brandy/Cognac

Vecchia Romagna	\$6.50
Hennessy	\$8.50

#### Tequila

Cazadores	\$5.50
Espolon	\$7
Casamigos	\$8

#### Amaro

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

#### Gin

Dillon's	\$7
Hendricks	\$7.50

#### Beer Selections (by the bottle)

Bud Lite	\$5.75
Stella Artois	\$6
Corona	\$6
Peroni	\$6
Kronenbourg Blanc	\$6
Little Brown Jug 1919	\$8
Barnhammer	\$8

#### Anice

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

### Craft Cocktails

<b>De Luca's Lemonade</b> (1oz) limoncello   absolut vodka   galliano   limonata	\$7.50
<b>Pimm's Cocktail</b> (1oz) pimm's   dillons gin   limonata	\$7.50
<b>Aperol Spritz</b> (1oz) aperol   prosecco   soda	\$7.50
<b>The Dolce Vita</b> (1oz) watermelon vodka   limoncello   cranberry   soda	\$7.50
<b>Signature Caesar</b> (1oz) reyka vodka   clamato   dillon's angelica bitters   pickled beans	\$8
<b>Le St Germaine</b> (1oz) st.germaine   reyka vodka   cranberry   soda	\$8
<b>Negroni</b> (2oz) boodles gin   Campari   martini rosso   dillon's orange bitters	\$10
<b>On The Rocks Margarita</b> (2oz) espolon tequila   triple sec   fresh lime juice   simple syrup	\$11
<b>Whiskey Sour</b> (2oz) bulleit bourbon   fresh lemon juice   simple syrup   egg whites   sour cherry	\$11

#### Martinis (2oz)

Basic	\$8
Premium	\$10

#### Shooters

Basic	\$5.5
Premium	\$7

### Non Alcoholic

Soft Drinks <i>(Coke, Diet Coke, 7-Up, Gingerale, Iced Tea, Soda, Tonic)</i>	\$1.50
San Pelligrino 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

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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 **3 weeks prior to the event**, and the exact number of guests a minimum of **1 week 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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