



Gourmet Appetizers

Mini Brochettes • \$1.65/person

Available in hot or sweet

Mediterranean Olives • \$1.80/person

A variety of olives bathing in an extra virgin olive oil & puréed cappers with a hint of southern Italy

Focaccia Tray • \$2.20/person

A variety of mini bite size focaccia sandwiches tray

Three Dip Platter • \$2.20/person

Grilled artichoke, roasted pepper & hummus surrounded by flat bread, pumpernickel & a French baguette

Vegetarian Spring Rolls • \$2.30/person

Sided with a selection of delicious plum sauce and sweet honey mustard

Grilled potato medallions • \$2.30/person

Thinly sliced potato medallions grilled over hardwood coals and then topped with a dollop of blended ricotta, feta and cream cheese, accompanied by smoked salmon or whatever your quay

Deli Roll-up Platter • \$2.45/person

Your favourite deli meats rolled up and accompanied by a variety of pickles & vegetables skewered with cocktail toothpicks for easy nibbling

Fruit Kabobs • \$2.65/person

Apple, pear, orange and pineapple skewered and then sprayed with lemon & lime juice

Cherry Bocconcini & Pesto • \$2.85/person

Mini-bocconcini cheese balls marinated in Elio's own pesto sauce, or the traditional sliced Romano tomatoes & bocconcini with a drizzle of extra virgin olive oil

Build your own Tacos • \$2.95/person

Fresh warm tortillas surrounded with chopped onion, lettuce & tomato, accompanied by sweet & hot salsa, topped off with a selection of chicken, beef, fish & a vegetable blend, and finished off with shredded mild provolone & old cheddar

Stuffed Mushroom Caps • \$3.25/person

Your choice of ostrich, venison, wild boar, chicken, veal, vegetarian or ricotta & spinach blend

BBQ Appetizers

Grilled Vegetable Platter • \$2.45/person

A selection of eggplant, zucchini, carrots, red onion, green & red pepper and asparagus plattered in a colourful arrangement, accented with grilled orange and lemon slices

Grilled Pear • \$2.10/person

Seasonal pears peeled, cut in half, grilled, finished with balsamic vinegar, lime juice & honey mixture and dusted with coco & icing sugar

Mini Sausage Skewers • \$2.25/person

Your choice of Italian hot or mild, honey garlic, wild boar and German sausage cut into 1" pieces then skewered onto a 4" pic, accompanied by cantaloupe & honey dew

Antipasto Skewers • \$2.35/person

An arrangement of honey dew melon, green olives, prosciutto, bocconcini cheese, cherry tomatos, fresh basil leaves and red onion skewered in a colourful display

Grilled Polyantha • \$2.35/person

Plyantha sun-dried tomatoes, spinach & caramelized onions – cut into medallions, grilled over hard wood charcoal and accompanied by smoked salmon & brochette mix

Smoked Feta Cheese • \$2.40/person

Brick feta smoked over cherry, apple & oak then gently rubbed with virgin olive oil and seasoned with fresh herbs

Vegetable Skewers • \$2.45/person

A medley of fresh vegetables gently sprayed with virgin olive oil, then seasoned with a European blend of spices

Spedini Skewers • \$3.25/person

A selection of pork, lamb, buffalo, ostrich, chicken, beef, wild boar and venison mini-skewered, marinated and seasoned to taste

Grilled Fish Skewers • \$3.80/person

An assortment of scallops, salmon and shrimp marinated in a citrus seasoned blend – skewered, grilled and smoked over hard wood coals



Traditional Appetizers

Focaccia Pizza • \$1.00/person

Finely crushed tomatoes with twelve different herbs and spices, olive oil, fresh garlic, basil and parsley on home made focaccia bread

Pumpnickel Bread and Spinach Dip • \$1.10/person

Centre scooped then filled with spinach dip and bread squares

Roasted Veggie Tray • \$2.25/person

A variety of roasted peppers with a garlic dip sauce

Paté and Cracker Platter • \$2.25/person

Variety of crackers and melba toast with a choice of black peppercorn, duck, goose or salmon pates

Italian Pastry Platter • \$2.25/person

A variety of Italian favorites

Chef Salad • \$2.25/person

A combination of crisp romaine, iceberg and boston lettuce with radicchio and tomatoes accompanied by Elio's homemade dressings.

Potato Salad • \$2.40/person

Choice of egg, mayonnaise or Italian favorite with olive oil and red wine vinaigrette

Fruit Tray • \$2.49/person

Seasonal fruits with a lemon/lime yogurt base dip

Finger Sandwich Platter • \$2.49/person

Black forest ham, turkey breast and shaved roast beef on triangles of white & whole wheat bread with provolone and cheddar cheeses with mayo, mustard and lettuce. Egg, tuna and chicken salad also available

Cheese Tray • \$2.50/person

Traditional cheeses including medium cheddar, marble, havarti, swiss and provolone decorated with baby gouda and red and green seedless grapes

Vegetable Salad • \$2.65/person

Iceberg lettuce tossed with sweet peppers, tomatoes, broccoli, cauliflower, English cucumbers, carrots and iceberg lettuce

Relish Tray • \$2.85/person

Elio's
and mixed vegetables tossed in a balsamic vinaigrette with sundried tomatoes

Traditional Appetizers

Con't

Wrap Platter • \$3.25/person

Your choice of spinach or sundried tomato flatbread, filled with turkey breast, black forest ham, roast beef and pastrami with Canadian brick cheese, provolone and aged cheddar, with a combination of lettuce, green pepper, red pepper, red onion, tomato and Elio's seasoned mayo and mustard

Greek Salad • \$3.25/person

Crisp romaine lettuce, tomatoes, olives, red onions and feta cheese tossed in a lemon/lime vinaigrette

Cold Cut Platter • \$3.49/person

Classic Italian meats including mortadella, genoa salami, capicola, prosciutto, spallacotta, and porketta garnished with bocconcini

Focaccia Sandwich Platter • \$3.69/person

Homemade focaccia bread with prosciutto, mortadella, Venetian salami, cappicola (hot or mild), with a trio of cheeses (swiss, cheddar and havarti) garnished with roasted red peppers, lettuce, green onion and artichokes topped off with Elio's secret sauce

Dinner Entrées

Smoked Grilled Salmon • \$5.80/person

Marinated with freshly squeezed lime and olive oil and then covered in a blanket of fresh herbs and spices then grilled and smoked over hardwood coals for 12 hours and served with a variety of grilled vegetables

Marisco Platter • \$9.65/person

A combination of mussels and clams steamed in a mixture of red wine, lemon and fresh herbs with calamari rings breaded in a blend of parmesan cheese and seasoned bread crumbs. Shrimp 30/40 Cajun cocktail, sea scallops lightly fried in olive oil and pesto all served over a bed of Mediterranean rice

Cream Smoked Salmon Citrus Sauce • \$9.40/person

A cream sauce with a zest of lemon, lime and orange with fresh herbs slowly simmered to extract the flavours with cambozola and parmigiano cheeses added followed by smoked salmon served over your favourite pasta

Pulled Pork • \$4.45/person

Slowly roasted for 12 to 15 hours, basting in its own juices, accompanied by Elio's secret blend of spices, and then pulled, not sliced

Stuffed Scaloppini a la Cacciatore • \$4.70/person

Choice of pork, veal, chicken or buffalo stuffed with a blend of vegetables, herbs & cheeses, then rolled and baked in a light tomato sauce

Veal or Chicken Parmigiano • \$5.70/person

Fresh veal or chicken bathed in a varying combination of egg, whole wheat flour and Elio's own special blend of seasoning and bread crumbs then blanketed by fresh crushed Romano tomatoes followed by a generous sprinkling of imported Parmigiano cheese and served with fresh European rolls

Slowly Braised De-boned Stuffed Chicken • \$12.40/person

Farm fresh chicken de-boned and marinated in Elio's secret blend of wines and cider accompanied by a unique blend of spice stuffed with fresh seasonal vegetables and closed with a splash of citrus then slowly braised in its own marinade and served with roasted garlic baby Parisian potatoes

Dinner Entrées

Con't

Traditional Pasta Selection • \$3.45/person

Your choice of penne, rigatoni, shells or vegetable rotini served with a comfortably spicy sauce prepared from mature red tomatoes slowly simmered to extract their bold flavor then blended with a combination of peppers, spinach and fresh herbs

Elio's Macaroni & Cheese • \$3.45/person

Elio's version of your favorite macaroni and cheese with penne pasta and a mixture of 3 cheeses in a light tomato basil sauce then oven baked

Bolognese Sauce • \$6.45/person

Plump Romano tomatoes diced and crushed with fresh carrots, Portobello mushrooms then seasoned with a fine tradition of Italian herbs followed by a blend of ground pork and beef simmered for several hours, served over your favourite pasta

Pasta al Marae a Prima Vera • \$11.95/person

A blend of scallops, mussels, shrimp, calamari and clams simmered in a translucent sauce with a blend of seasonal vegetables bathed in virgin olive oil and fresh herbs then tossed in roasted garlic with a splash of lime, served over your favourite pasta

Roasted Garlic Mashed Potatoes • \$2.90/person

Steamed potatoes straight from P.E.I with the skin left on, whipped together with a combination of freshly roasted garlic, fresh chives and a touch of cream, accompanied by a light sauce

New Orleans Style Gumbo • \$4.25/person

How much heat can you handle? A combination of chilly peppers (from jalapeno to scotch bonnets) simmering in a medley of vegetables and Elio's own secret spices with your choice of sausage, chicken, shrimp, lamb or ostrich



Reception Menus

Reception Menu A • \$9.99/person

Assorted European Dinner Rolls and Butter

Homemade Lasagna

Your choice of ground meat or vegetable filled

Oven Roasted Rosemary Chicken

Garden Fresh Salad Tossed with a Homemade Vinaigrette

Reception Menu B • \$8.99/person

Assorted European Dinner Rolls and Butter

Cold Cut Tray

An assortment of freshly sliced deli meats

Mixed Fresh Vegetable Tray

Served with dip

Fresh Baked Italian Slab Bread Pizza

Deluxe and White Garlic

Fresh Homemade Salads (2)

Choose from tossed salad, Greek salad, Caesar salad, potato salad, pasta salad or coleslaw

Reception Menu C • \$11.40/person

Assorted European Dinner Rolls and Butter

Homemade Lasagna

Your choice of 3 cheese, ground meat or vegetable filled

Oven Roasted Italian Sausage

Or Oven Roasted Rosemary Chicken

Oven Roasted Potatoes

Garden Fresh Salad Tossed with Homemade Vinaigrette



Reception Menus

Con't

Reception Menu D • \$12.99/person

Assorted European Dinner Rolls and Butter

Penne with Basil Tomato Sauce

Breaded Pork Cutlet

With Parmigiana style or mushroom gravy on the side

Glazed Baby Carrots

Oven Roasted Potatoes

Garden Fresh Salad Tossed with Homemade Vinaigrette

Reception Menu E • \$13.25/person

Assorted European Dinner Rolls and Butter

Homemade Lasagna

Your choice of 3 cheese, ground meat or vegetable filled

Or Oven Roasted Rosemary Chicken

Oven Roasted Potatoes

Garden Fresh Salad Tossed with Homemade Vinaigrette

Assorted mini Italian Pastries

Reception Menu F • \$13.65/person

Assorted European Dinner Rolls and Butter

Pene Al Forno

Oven Roasted Italian Sausage

Oven Roasted Rosemary Chicken

Oven Roasted Potatoes

Fresh Baked Italian Slab Bread Pizza

Deluxe and White Garlic

Garden Fresh Salad Tossed with Homemade Vinaigrette



Reception Menus

Con't

Reception Menu G • \$14.99/person

Assorted European Dinner Rolls and Butter

Homemade Cannelloni

Your choice of ground meat or Ricotta filled

Char-Broiled Chicken Breast

Marinated in white wine & herbs

Oven Roasted Potatoes

Mixed Vegetable Primavera

Green and Yellow Beans

Cauliflower and Carrots Coins

Garden Fresh Salad Tossed with Homemade Vinaigrette

Reception Menu H • \$15.65/person

Assorted European Dinner Rolls and Butter

Homemade Lasagna

Oven Roasted Rosemary Chicken

Breaded Pork Cutlet

With parmigiana style or mushroom gravy on the side

Sautéed Peas & Mushrooms

Or

Glazed baby Carrots

Oven Roasted Potatoes

Garden Fresh Salad Tossed with Homemade Vinaigrette

Assorted mini Italian Pastries



Reception Menus

Con't

Reception Menu I • \$16.99/person

Assorted European Dinner Rolls and Butter

Homemade Pasta Rotolo

Your choice of ground meat or Ricotta and spinach filled

Oven Roasted Veal in Gravy

Char-Broiled Chicken Shish-kebob

Mixed Vegetables Florentine

Broccoli combined with Cauliflower & Carrot Coins

Oven Roasted Potatoes or Seasoned Rice

Garden Fresh Salad Tossed with Homemade Vinaigrette

Reception Menu J • \$18.99/person

Assorted European Dinner Rolls and Butter

Homemade Manicotti

With a Ricotta & spinach filling

Oven Roasted Beef

In a rich brown gravy

Oven Roasted Lemon Mint Chicken

Homemade Mashed Potatoes

Glazed Baby Carrots

Steamed Green Beans

With olive oil & garlic

Garden Fresh Salad Tossed with Homemade Vinaigrette



Reception Menus

Con't

Reception Menu K • \$19.45/person

Assorted European Dinner Rolls and Butter

Char-Broiled Veal Chop

Marinated in white wine and herbs

Grilled Chicken Breast Slices

In a white wine and lemon sauce

Seasoned Rice

Mixed Char-Broiled Vegetables

A selection of peppers, onions, egg plant & zucchini

Pear William Potatoes

Garden Fresh Salad Tossed with Homemade Vinaigrette

New York Style Cherry Cheese Cake

Reception Menu L • \$22.99/person

Assorted European Dinner Rolls and Butter

Fresh Vegetables & Relish Platter or Soup

Pasta Entrée (1)

Your choice of Pennini, Linguini, Fettuccini, Spaghetti, Tortellini or Ravioli

Combined with Pasta Sauce (1)

Your choice of Basil Tomato, Meat, Alfredo, or Olive Oil & Garlic

Dinner Entrée (1)

Your choice of Carved New York Strip Loin au jus, Oven Roasted Veal, Oven Roasted Porketta, Breaded Pork Schnitzel with lemon wedges, Oven Roasted Rosemary Chicken, Oven Roasted Lemon Mint Chicken or Italian Sausage Cacciatore

Seasonal Vegetables (2)

Ask about our latest selection

Dessert (1)

Your choice of Mousse (chocolate or strawberry), Ice Cream Parfait (raspberry or chocolate), Assorted Italian Pastries, Italian Rum Torte, Ricotta Cheese Torte, Black Forest Torte, Crisp (apple or cherry) with Vanilla Ice Cream or Elaborate Fruit Trays

Freshly Brewed Coffee (regular and decaffeinated) and Tea



Reception Menus

Con't

Reception Menu M • \$27.99/person

Assorted European Dinner Rolls and Butter

Antipasto Misto or Antipasto Classico

Pasta Entrée (1)

Your choice of Homemade Lasagna Bolognese, Homemade Cannelloni (meat or Ricotta filled), Fettuccini Red & White, Homemade Manicotti, Tortellini Red & White, or Jumbo Ravioli in a Rosa Sauce

Dinner Entrées (2)

Your choice of Carved Oven Roasted Beef, Oven Roasted Veal, Breaded Veal Parmigiana, Breaded Pork or Veal Schnitzel with Lemon Wedges, Oven Roasted Chicken Breast a l'orange, Veal Scaloppini or Char-Broiled Chicken Breast with lemon, wine & fresh Herbs

Seasonal Vegetables (2)

Ask about our latest selection

Oven Roasted Rosemary Potatoes or Rice

Garden Fresh Salad Tossed with Homemade Vinaigrette

Dessert (1)

Your choice of Tartufo (vanilla or chocolate), Lemon Sorbet served in a real lemon, Orange Sorbet served in a real orange, Tiramisu, Fresh chocolate coated Strawberries, Assorted Italian Pastries, Assorted Cheese Cakes or Elaborate Fruit Trays

Freshly Brewed Coffee (regular and decaffeinated) and Tea



Big BBQ Menu

Backyard Favourites

- Deli Hot Dog* • *\$2.00/person*
- BBQ Vegetables • *\$2.25/person*
- Hamburger* • *\$2.50/person*
- Deli Sausage* • *\$2.50/person*
- BBQ Chicken • *\$2.80/person*
- Ostrich Burger • *\$3.00/person*
- Award Winning Ribs • *\$15/rack*
- Whole chicken on the spit • *\$18 each*
- Whole Hog on the spit • *Ask for pricing*
- Steak • *Ask about selection and price*

* indicates items that come with ketchup, mustard, relish and lettuce

On the side • *Add \$0.50*

Hot Peppers, Roasted Peppers, Roasted Onions, Sliced Tomato, Sliced or Diced Onion

On the Bun • *\$4.50/person*

- Chicken Breast
- Veal Cutlet
- Schnitzel
- Roast Beef
- Veal Parmigiano
- Roasted Pork

Salads

- Seasonal Chef Salad • *\$X.XX/person*
- Spinach Pasta Salad with Pesto • *\$2.45/person*
- Potato Salad • *\$2.65/person*
- Mixed Prima Vera • *\$2.45/person*

Taste of Elio

Porketta (Pig on a Spit)

Picture this, a whole pig is deboned, carefully spiced, marinated and stuffed with your choice of meat (boneless chicken breast, lamb, pork or beef). It is then brought to your event to be slow roasted right before your eyes over a bed of hardwood coals.

Ask for details about how this unique entrée can be the focal point at your next event.

Ask for pricing





Elio's Extras

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Plates/Cutlery/Serving Dishes	Quan.	Price
Bread Plates _____		
Salad Plates _____		
Dinner Plates _____		
Dessert Plates _____		
Saucers _____		
Flatware _____		
Salt & Pepper sets _____		
Serving Platters _____		
Glass		
Water Pitchers _____		
Water Goblets _____		
Wine Glasses _____		
Beer Glasses _____		
Beer Tubs _____		
Shot Glasses _____		
Liqueur Glasses _____		
Champagne Coupe _____		
Champagne bucket with stand _____		
Coffee Cups _____		
Coffee Percolator _____		
Coffee Servers (insulated) _____		
Cream and Sugar Dishes _____		

Props/decorations	Quan.	Price
Centerpieces _____		
Candles (12") (18") (21") _____		
Candelabras head table _____		
Candleholders for dessert table _____		
Candleholders for guest signing table _____		
Hurricane Lamps _____		
Table settings _____		
Wedding Props _____		
Screen Curtain _____		
Envelope Box _____		
Confetti Cannon _____		
Fruits _____		
Flowers _____		
Vines _____		
Fairy Lights _____		

Other:



Elio's Extras

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Linens	Quan.	Price	Notes:
Table skirts _____			
Tablecloths _____			
Overlays _____			
Cloth napkins _____			
Large Rentals			
Conference Tables (seats 8 – 10) _____			
Round Tables (30", 54", 60") _____			
Chairs (chrome, folding, bistro, wicker) _____			
Hall _____			
Tent _____			
Outdoor Beverage Stand _____			
Drinks/Mix			
Clamato, Orange Juice, Cranberry Juice _____			
Iced Tea, Lemonade _____			
Pepsi, Ginger ale, 7-Up _____			
Spring Water _____			
Sangria (wine & fruit punch) _____			
Bags of ice _____			
Services			
Set-up / Take down _____			
Waitresses _____			
Smart Serve Bartender _____			
Liquor License _____			