TAVOLA CHRISTMAS

Culinary Inc.

APPETIZERS



CITRUS & FENNEL SALAD $52 (10-12 ppl)
with orange segments, arugula, pomegranate seeds, balsamic dressing

MISTA SALAD - $52 (10-12 ppl)
Radicchio, arugula, assorted greens, cherry tomato, shaved fennel, cucumber, red onion, balsamic dressing

TAVOLA SALAD - $52 (10-12 ppl)
pear, goat cheese, walnuts, dried cranberries, arugula, baby kale, balsamic dressing

ROMAN CAESAR SALAD- $52 (10-12 ppl)
romaine, crispy bacon, Parmigiano, garlic croutons, lemon, creamy Caesar dressing

BUTTERNUT SQUASH & SAGE ARANCINI - $80 (12 pcs)
with a butternut squash bisque dip

BAKED BRIE - $25 (6-8 ppl)
Brie with fig jam and caramelized walnuts wrapped in puff pastry

SMOKED SALMON BLINI - $84 (12 pcs)
Mini savory pancakes with smoked salmon and dill cream cheese

MARGHERITA PIZZETTE - $45 (24 pcs)

POTATO, TRUFFLE & PARM PIZZETTE- $45 (24 pcs)

ENTREE



BEEF SHORT RIB (6oz) - $192 (6 pcs)
6 oz juicy on-the-bone short rib, braised in red wine

BEEF TENDERLOIN - $210 (6 pcs)
6 oz Herb marinated and seared to medium rare. Served with a 24 hour reduced red wine demi-glace

HOLIDAY HAM - $45 (4-6 ppl)
2lbs honey mustard glazed and sliced ham

LAMB CHOPS $168 (12 pcs)
Premium Australian lamb, French cut & grilled with arugula pesto (no nuts)

PRIME RIB - $299 (8-12 ppl)
5 lbs boneless, herb roasted beef prime rib, with gravy on the side

POLLO RIPIENO - $150 (6 portions)
chicken breast stuffed with herbs, prosciutto, roasted peppers & fontina cheese

TURKEY BREAST - $64 (4-6 ppl)
2lbs sliced herb brined & roasted turkey breast

ROOT VEGETABLE WELLINGTON - $15 Each
with sweet onion gravy (VEGAN)

TUSCAN CHICKEN - $50 (4-6 ppl)
2 lbs Grilled & sliced chicken breast with lemon & herbs

PASTAS



EGGPLANT PARMIGIANA - $65 (8-12 slices)
Layers of fluffy fried eggplant with tomato sauce, mozzarella and Grana Padano

GNOCCHI POMODORO - $65 (8-10 ppl)
with ricotta, arugula pesto (no nuts), & tomato sauce

GNOCCHI WITH LAMB RAGU - $90 (8-10 ppl)
soft potato gnocchi in a red wine braised lamb, tomato & Parm meat sauce

GOURMET MACARONI & CHEESE - $70 (8-10 ppl)
elbow macaroni pasta with medium cheddar, fontina, Parmigiano and a crunchy baked crust

MEAT LASAGNA - $65 (8-12 slices)
Fresh egg pasta layered with tomato sauce, ground beef, mozzarella and Grana Padano

ORECCHIETTE SAUSAGE & RAPINI - $65 (8-10 ppl)
with Grana Padano, chili flakes, olive oil

SPINACH & RICOTTA CANNELLONI - $70 (10pcs)
in a bechamel cream sauce

VEGETABLE & RICOTTA LASAGNA - $65 (8-12 slices)
Fresh egg pasta layered with roasted vegetables, rosee sauce, ricotta, mozzarella and Grana Padano

SEAFOOD



BRANZINO - $22 each (6 min.)
5 oz herb grilled filets. served with lemon wedges & salmoriglio

COCONUT SHRIMP - $60 (12 pcs)
Coconut & bread crumb fried shrimp with Thai chili dip

COLOSSAL SHRIMP - $144 (12 pcs)
Mexican spiced colossal shrimp with chipotle aioli

CRAB CAKES - $78 (12 pcs)
with salsa rosa

CRISPY CALAMARI & SHRIMP
lightly battered & deep fried to a crispy golden crust
$**100 small serves 4-6 people**
$200 large serves 8-10 people

LOBSTER TAIL $160 (4 pieces)
5 oz, grilled in lemon garlic butter

SEAFOOD SALAD
$100 2lbs (6-8 ppl) / $200 4lbs (12-16 ppl)
shrimp, calamari & octopus, olive oil, lemon, garlic , parsley, carrots, onion, celery

ZUPPA DI PESCE
$200 sm 4-6 ppl) / $300 lg (6-8 ppl)
lobster tail, shrimp, calamari, scallops, mussels & clams in a white wine & tomato broth. Served with garlic bread

DESSERTS



FRUIT TRAY
assorted melon, pineapple, berries, grapes
$75 serves up to 15 people

MOLTEN LAVA CAKES $36 (4 pieces)
Decadent individual sized chocolate cakes with a rich chocolate fondue centre & creme anglaise on the side

TIRAMISU
Espresso soaked ladyfinger cookies & mascarpone & zabaglione cream; dusted with cocoa powder.
$20 serves 4-6 people



SIDES

all sides are 2lbs and serve approx. 6 ppl



BRUSSELS SPROUTS - $32
roasted, with bacon & caramelized onion

EVERYTHING SPICE GRILLED BROCCOLI - $34
garlic, spices, sesame seeds, onion

FRENCH BEANS ALMONDINE - $32

HONEY BALSAMIC CARROTS - $26

KIDNEY BEANS & RAPINI - $26
with roasted garlic & olive oil

MAPLE ROASTED SWEET POTATOES - $32
diced sweet potatoes with pecans and cranberries

MASHED POTATOES - $26
with cream & roasted garlic

MINI ROASTED POTATOES - $24
with rosemary & olive oil

SAUTEED PEAS & MUSHROOMS - *$26*

SCALLOPED POTATOES - $34
thin sliced potatoes layered with cream & Parmigiano Reggiano

SAUCES & STUFFING

BEEF DEMI-GLACE - $13 - 250ml

BEEF GRAVY - $18 - 1 Litre

TURKEY GRAVY - $14 - 1 Litre

CRANBERRY SAUCE - $8 - 500ml



HOLIDAY STUFFING - $12 (4-6 ppl)
1 lb diced sourdough, onion confit & celery

ORDER DEADLINE: Thursday, December 17

DELIVERY OPTIONS:
For Christmas Eve orders, we recommend December 23 (12pm–5pm) or December 24 (9am–12pm).
For Christmas Day orders, we recommend December 24 (9am-12pm, or 12pm-5pm)

All items are fully cooked and refrigerated.
Reheating instructions are included.
Please note: We will be closed Christmas Day and Boxing Day.

ORDERS & INQUIRIES: catering@tavolaculinary.ca