

BRUNO'S KITCHEN AND CATERING MENU



ORDER NOW

Welcome to Bruno's Kitchen & Catering Menu Planner! This document is designed to help you plan the perfect menu for your event. Please complete the sections below to customize your selections, and ensure your choices are also filled out on the order form included in the catering contract.



- Caprese Salad (bocconcini cheese, tomato and fresh basil) GF, V
- Caesar Salad GF, V
- Kale Salad GF, V
- Greek chickpea salad GF, V VG
- Lebanese/Fattoush (cucumber, tomato, onions, fried pita bread, sumac) V, VG (GF on request)
- Pasta Salad V, VG (GF on request, no charge)
- Potato Salad (potatoes, green onions, pickles, eggs) V, GF (VG if eggs left out)

Classic Mains

- Roast Beef GF
- Sea Bass GF
- Snapper GF
- Chicken GF
- Roast pork tenderloin GF
- Ratatouille GF V, VG
- Veggie Paella (mushrooms, peppers, peas, tofu on risotto with Parmesan) V, GF
- Meat lasagna (GF option by request \$5/pp)
- Veggie lasagna V (VG and GF options by request \$5/pp)
- Veggie Cottage Pie (mushrooms, lentils, carrots, beans, celery, mashed potato) GF, V (VG option by request)



Pizza

- Cheese Pizza **V**
 - Pepperoni Pizza
 - Veggie Pizza **V**
 - Hawaiian Pizza
 - Canadian Pizza
- any type of additional gluten free pizzas @ \$5 per 6 people

Premium Mains

- Grilled Salmon: Served with lemon-dill sauce
- Filet Mignon: Served with red wine reduction
- Lobster Ravioli: Served with creamy tomato sauce



Starch

- Roasted potatoes **V, VG, GF**
- Mashed potatoes **V, VG, GF**
- Basmati Rice **V, VG, GF**
- Couscous **V, VG, GF**
- Mac & Cheese **V** (**VG** and **GF** options by request \$5/pp)
- Ratatouille **V, VG, GF**
- Seasonal vegetables (steamed or roasted) **V, VG, GF**
- Veggie lasagna **V** (**VG** and **GF** options by request \$5/pp)

- Pasta primavera **V** (VG and GF options by request \$5/pp)

Desserts

- Chocolate torte
- Mediterranean Baklava
- Apple Crumble **GF V VG**
- Cheese Cake
- Vegan Carrot Cake **GF V VG**
- Assorted sweet squares
- Fruit platter **GF V VG**



Add-ons

- Charcuterie board (\$150 for 25 people. Additional people \$6)
- Cheese platter (\$150 for 25 people. Additional people \$6)
- Antipasto platter (\$150 for 25 people. Additional people \$6)
- Spinach Dip V, GF (\$35 for 25+ people. Additional people \$3)
- Dry Ribs GF (\$100 serves 50)
- Fruit tray (starting at \$150, but based on current market costs. Please call for an exact quote).

Late Night Snacks

- Spinach dip (\$35 for 25+ people)
- 8 dozen GF wings (\$100) serves 25+. (Buffalo, honey garlic, Teriyaki, Salt & Pepper).
- Pizza tray (\$130) serves 25+. (Cheese, pepperoni, Canadian, Hawaiian, Meat lovers, Veggie.)
- 6 person gluten free pizza (\$28) (Cheese, pepperoni, Canadian, Hawaiian, Meat lovers, Veggie.)

