

BLU is located in the heart of Yorkville, one of Toronto's trendiest neighbourhoods. BLU'S spacious restaurant design creates the perfect environment for your next event. BLU can assist you in achieving a successful and memorable experience for big or small events such as: corporate functions, presentations, weddings, product launches, fashion shows, birthdays, baptisms, weddings, business meetings, wine tasting, charity fundraisers and more.

BLU'S interior details include warmly lit stone walls, grand mirrors, cozy leather seating and white linen table settings. Guests enter through the wine bar leading to an upscale dining room paired with an inviting ambiance. Enjoy impeccable service for both intimate dining and large private parties for up to 110 guests. Let BLU help create a memorable experience for you and your guests.

BLU is equipped with a comprehensive and complimentary Audio/Visual System available for your next event. The AV system includes a selection of professional microphones, speakers, projectors, lighting, screens and podium.

Private rooms are also available upon request and can accommodate up to 60 guests.

Menus can be created in coordination with the owner Alfredo Rodriguez for any theme or dietary needs. The following menus are a selection of popular menus appropriate for both sit down and cocktail events. Please feel free to enquire further about tailoring a menu to your desired taste and budget.

Popular items on our regular menu such as: Tuna, 12oz Ribeye, Rack of lamb, Tuna can be added or substituted on your menu for a premium charge

Menus will change depending on availability due to seasonal items

Prices do not include 13% tax and 18 % gratuity. Prices might also change without notice based on price changes on raw materials.

\$58 MENU

ANTIPASTI

choice of:

Arugula, Pecorino Cheese, Cucumber, Strawberry, Balsamic Reduction, Raspberry Vinagrette

Artisan Lettuce, Crispy Prosciutto & Capers, Caesar Dressing, Parmesan Chip

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Zuppa del Giorno

PIATTO PRINCIPALE

Choice of:

Roasted Chicken Supreme, Heirloom Carrots, Green Beans, Parsnip Puree, Gooseberry Chicken Jus

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Heirloom Carrots, Green Beans, Parsnip Puree, Beluga Lentils and Barley,
Chive Oil

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli

\$63 MENU

ANTIPASTI

Choice of:

Arugula, Pecorino Cheese, Cucumber, Strawberry, Balsamic Reduction, Raspberry Vinagrette

Artisan Lettuce, Crispy Prosciutto & Capers, Caesar Dressing, Parmesan Chip

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Zuppa Del Giorno

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin, Green Beans, Heirloom Carrots, Mushroom Veal Jus

Roasted Chicken Supreme, Heirloom Carrots, Parsnip Puree, Green Beans, Gooseberry Chicken Jus

Classic Tagliatelle Bolognese

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Heirloom Carrots, Parsnip Puree, Beluga Lentils and Barley, Green Beans, Chive Oil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli

\$67 MENU

ANTIPASTI

Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Arugula, Pecorino Cheese, Strawberry, Cucumber, Balsamic Reduction, Raspberry Vinaigrette

Compressed Watermelon, Feta Cheese, Pistachio Crumble, Honey, Balsamic Pearls, Mint

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Zuppa Del Giorno

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin, Green Beans, Heirloom Carrots, Mushroom Veal Jus

Roasted Chicken Supreme, Heirloom Carrots, Parsnip Puree, Green Beans, Gooseberry Chicken Jus

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*)

Roasted Atlantic Salmon, Heirloom Carrots, Parsnip Puree, Beluga Lentils and Barley, Green Beans, Chive Oil

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil

Truffled Wild Mushroom Risotto

DOLCI

Choice of:

Lime & Basil Panna Cotta

Tiramisu

Sorbet

Chocolate Mousse Cannoli

\$85 MENU

PRIMI

Choice of:

Ontario Burrata, Balsamic Reduction, Basil, Heirloom Tomato, Salsa Verde

Compressed Watermelon, Feta Cheese, Pistachio Crumble, Honey, Balsamic Pearls, Mint

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Arugula, Pecorino Cheese, Cucumber, Balsamic Reduction, Raspberry Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Soup of the day

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Green Beans, Heirloom Carrots, Mushroom Veal Jus

Roasted Chicken Supreme, Heirloom Carrots, Green Beans, Parsnip Puree, Fried Chickpeas,
Gooseberry Chicken Jus

Roasted Atlantic Salmon, Heirloom Carrots, Green Beans, Parsnip Puree, Beluga Lentils & Barley,
Chive Oil

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip (*Vegan*)

Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper
Coulis

Roasted Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

DOLCI

Choice of:

Chef's Choice Cheese Board with Chutney

Lime & Basil Panna Cotta

Tiramisu

Sorbet



\$95 MENU

AMUSE

Chef's Choice

ANTIPASTI

Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Ontario Burrata, Balsamic Reduction, Salsa Verde, Ontario Heirloom Tomato, Candied Walnuts

Compressed Watermelon, Feta Cheese, Pistachio Crumble, Honey, Balsamic Pearls, Mint

PASTA

Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

PIATTO PRINCIPALE

Choice of:

Woodfire Grilled Beef Tenderloin, Sweet Potato Truffled Gratin, Heirloom Carrots, Green Beans, Mushroom Veal Jus

Seared Chicken Supreme, Heirloom Carrots, Green Beans, Parsnip Puree, Fried Chickpea, Gooseberry Chicken Jus

Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip (*Vegan*)

Roasted Atlantic Salmon, Heirloom Carrots, Green Beans, Parsnip Puree, Beluga Lentils & Barley, Chive Oil

Woodfire Roasted Australian Rack of Lamb, Green Beans, Wild Mushroom Risotto, Mushroom Veal Jus

DOLCI

Choice of:

Lime & Basil Panna Cotta

Chocolate Molten Lava Cake

Tiramisu

Sorbet



HORS D'OEUVRES/PIECE

Crostinis

Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$3.00

Tomato Bruschetta Crostini Tomato & Basil \$2.50

Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$2.50

Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$3.00

Smoked Salmon Focaccia Crostini Capers and Green Onion \$3.50

White Anchovy, Pepperonata, Herbed Butter, Crostini \$3.50

Skewers

Italian Sausage with Red Pepper Aioli \$3.00

Chicken Skewer with Diavola Sauce \$3.00

Beef Skewer Striploin Madeira Sauce \$5.00

Arancini

Arancini Di Riso Deep Fried Sphere of Risotto, Prosciutto, Mozzarella, Parmigiano \$4.00

Beet Risotto Arancini \$3.50

Bites

Halibut Ceviche with Fresh Cucumber \$4.50

Grilled Tiger Shrimp with Paprika Vinaigrette \$8.00

Grilled Baby Lamb Chops with Mint Reduction \$7.00

Freshly Shucked Oysters \$4.00

Crab Cakes with Truffle Aioli \$4.00

Fish Cakes \$3.00

Zucchini Fritters \$ 3.00

Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$2.50

Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$3.50

Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50

BLU Beef Sliders \$5.00

Dolce

Mini Tiramisu \$4.00 Zeppole (Italian fried Doughnuts) \$2.50 Mini Cannoli \$3.00 Basil Panna Cotta \$3.50