

motorino
Cucina Catering



Creating
Exceptional Weddings
& Memorable Occasions.

Congratulazioni!

Allow our very best to create that perfect fusion of cuisine, beverage, setting and service for your up-coming special day!

Delicious cuisine, uncompromising in its approach to freshness, creative flair and above all, taste, are qualities essential to the success of your wedding event.

Without question, what sets us apart from the competition is our unparalleled passion for creating customized menus designed specifically for your wedding.

Our international award-winning Executive Chef Dom, has developed a versatile collection of culinary choices that deliver traditional, wholesome Italian flavours with a modern twist, preserving the values we hold to use organic ingredients that come from local farms here in Ontario.

Any dietary or allergy-related request will be identified during the custom-menu selection process, and our catering team will always be available to you, to address any inquiries and ensure each guest attending your wedding is looked after.

Our dedicated catering team is ready to answer any questions and oversee every aspect of planning, budgeting, personalizing and executing your wedding to perfection.

We strive to continuously surpass the standards we have set for ourselves. It is not enough for us to meet client expectations, we must exceed them.

On behalf of the Motorino Cucina Catering Team, we look forward to working with you in creating special events and memorable occasions.





Cocktail Reception Menu

Cocktails & Dreams

Package 1. Please select 3 to 6 Hor' dourves from the Cold or Hot menu item list below.

Package 2. Please select 4 to 8 Hor' dourves from the Cold or Hot menu item list below.

(2 to 3 pieces per person)

Hot Hor' dourves

1. Micro pomodoro gnocchi/ shaved grano padano | \$9
2. Italian spring rolls/ basil aioli | \$10
3. Sicilian Sheppard pie | \$10
4. Barese sausage stuffed mushrooms | \$10
5. Lobster arancini avocado aioli | \$18
6. Sweet pea arancini / pomodoro sauce/ shaved pecorino | \$8
7. Tuscan fries truffle aioli | \$6
8. Polenta fries / parmigiano / roasted pepper aioli | \$8
9. Mini angus beef sliders/ merlot jus sauce | \$16
10. Mini chicken parm sliders | \$14
11. Mini veal parm/ roasted red pepper sandwiches | \$14
12. Bamboo crusted Argentinian shrimp/ honey chili sauce | \$17
13. Grilled lamb spiedini/ herb oil | \$14
14. Crisp fried chicken slider/pickled | \$14
15. Veal Meatballs | \$14

16. Oven Roasted Mushroom Bruschetta | \$12

17. Italian Spring Rolls | \$12

18. Peroni Lamb Chops | \$18

Cold Hor' dourves

1. Heirloom tomato bruschetta / microbasil | \$6
2. Lobster salad brioche | \$18
3. Mini avocado toast | \$7
4. Sundried tomato and olive tapenade | \$6
5. Salmon tartar / polenta crisp/ avocado bruschetta | \$12
6. Antipasto shooters/ (sopresatta /prosciutto / grano padano/ marinated olive/ crostini) | \$16
7. Caprese skewers | \$10
8. Shrimp ceviche / bamboo crostini | \$14
9. Veal tartar / marrow aioli | \$13
10. Shaved slow roasted beef pickled veg slider/ horse radish aioli | \$13
11. Nduja / truffle ricotta / honey crostini | \$10

(All menu items are priced per person and are subject to change. Taxes and gratuity are not included. Please note that some food & beverage menu items may require advanced ordering.)

Creative Food Stations

I DO love Italian food!

1) Antipasto station | \$28

An exquisite selection of marinated and grilled vegetables, salumi and authentic cured meats, sauteed olives, European and Canadian cheese selections, grilled crostini, lardo and port poached fruit

2) Pasta station | \$26

A selection of traditional pastas and garnishes with homemade sauces served A La Carte

3) Risotto station | \$27

A section of different European ingredients served A La Carte mixed with a creamy risotto and tossed in a wheel of Parmigiana cheese

4) Carving station | \$56

A choice of slow roasted tender meat. Sliced to order and served with a variety of toppings and sauces to enhance flavours. (Veal, beef sirloin, leg of lamb, roasted pork loin)

5) Oyster station | \$23

A selection of oysters from around the world. Served with mignonette, dressings, lemons, and spicy vinegars

6) Slider station | \$29

A selection of mini sliders and sandwiches served with flavoured aioli, homemade ketchups, sauces, and sides. (Sirloin sliders, mini meatball)



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Vespa Ape' Mobile Food & Beverage Stations

Create the wow factor at your next event!

Ape' Stations

* The Pizza Ape'

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* The Pasta Ape'

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* The Gelato & Granita Ape'

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* The Mobile Panini Ape' Station

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* Ape' on the Rocks

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* The Coffee, Cornetti & Cannoli Ape'

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* The Mobile Argentinian Grill Ape' Station

Unit rental: 1500, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

Cibo di Strada Stations

* Brunch Cibo

Unit rental: 1000, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* Taco & Margherita Cibo

Unit rental: 1000, Price per person: 15, Chef fee 50/hr (first 3 hours are complimentary)

* Barbecue Cibo

Unit rental: 1000, Price per person: MP, Chef fee 50/hr (first 3 hours are complimentary)

* Argentinian Grill Cibo

Unit rental: 1000, Price per person: MP, Chef fee 50/hr (first 3 hours are complimentary)

* American Grill Cibo

Unit rental: 1000, Price per person: 18, Chef fee 50/hr (first 3 hours are complimentary)

* Bar Cibo

Unit rental: 1000, Price per person: 12, Chef fee 50/hr (first 3 hours are complimentary)

Fiat Station

* Coffee & Biscotti Fiat

Unit rental: 500, Price per person: 10, Chef fee 50/hr (first 3 hours are complimentary)

* Gelato Fiat

Unit rental: 500, Price per person: 10, Chef fee 50/hr (first 3 hours are complimentary)

Vespa Ape's, the Guest Star of the Event

Events / Birthday Parties / Weddings / Jack & Jill's / Bachelor & Bachelorette Parties / Anniversaries / Golf Tournaments / Barbecues / Product Launches / Seasonal Celebrations / Festivals!

(For Mobile Catering pricing & information, please contact one of our catering team members)



Buffet Menu

Variety is the spice of life!

Beginnings

1. International cheese board | \$30

Imported cheese from around the world displayed on aged wood boards, fresh fruits/toasted nuts, port poached figs and olive oil crostini

2. Salumi board | \$28

Organic cured meats from around the world, displayed on aged wood boards, prosciutto diparma, fennel salumi, calabrese sopresatta, Niagara spec, caccitore, bresaola, lardo, jamon, nduja. Served with olive oil crostini, fig jam

3. Marinated grilled vegetables | \$20

House marinated grilled vegetables tossed in a sauté oregano dressing.
Sicilian eggplant, green and yellow zucchini, baby bell peppers, asparagus, radicchio, blistered cherry tomatoes, marinated fennel

4. Argentinian cocktail shrimp | \$36

Ice chilled Argentinian shrimp served with an assortment of cocktail sauces and aioli and fresh lemon

5. Veal tonnato | \$26

Thin sliced veal with crisp capers and served with a creamy tuna dressing

6. Avocado farro salad | \$14

Arugula salad with sundried tomato farro and quinoa, cherry tomatoes, watermelon radish,ripe avocado, and white balsamic dressing

7. Treviso fennel salad | \$14

Treviso radicchio with shaved fennel, port poached figs, goat cheese/, and white balsamic dressing

8. Classic Caesar salad | \$12

Cris romaine salad with creamy garlic dressing, brioche croutons and grano padano

9. Arugula pera salad | \$13

Peppered arugula lettuce, cabernet poached pears, shaved parmigiano, sugar roasted pecans, honey balsamic dressing

Pasta

1. Penne pomodoro | \$18

Penne pasta with a homemade pomodoro sauce, fresh basil

2. Ricotta spinach Rotollo | \$22

Fresh lasagna sheet stuffed with ricotta spinach and parmigiano cheese/ fresh basil pomodoro sauce

3. Rigatoni Bolognese | \$20

Fresh rigatoni pasta served in veal bolognese sauce

4. Sweet potato agnolotti | \$20

Fresh sweet potato agnolotti served in pistachio and pecorino pesto

5. Veal tortellini rose | \$20

Fresh veal stuffed tortellini served in creamy rose sauce

6. Porcini farfalle | \$25

Fresh farfalle pasta served in a porcini cream sauce

7. Penne vodka | \$19

Penne pasta served with crisp pancetta and vodka rose sauce

8. Casarecce putanesca | \$21

Fresh casarecce pasta in garlic, anchovies, olives, capers and pomodoro sauce

9. Veal fazzoletti | \$26

Fresh veal and ricotta stuffed fazzoletti served potato cream sauce and roasted pancetta

10. Cacio pepe lasagna | \$21

Cacio pepe bechamel with mozzarella and grano padano

11. Lasagna Bolognese | \$23

Veal Bolognese, creamy bechamel and grano padano

Meats/ poultry/ fish

1. Chicken Fiorentina | \$27

Roasted chicken breast, fresh spinach, Fiorentina cream sauce

2. Chicken limone | \$27

Tender chicken breast in a rich lemon brodo

3. Chicken cacciatore | \$26

Tender chicken breasts or legs in a bell pepper, mushroom pomodoro sauce

4. Chicken parmigiano | \$28

Tender chicken breast in homemade pomodoro sauce topped with creamy fior di late

5. Veal scallopini | \$24

Seared veal striploin with wild mushrooms, red wine demi reduction

6. Veal pizzaiola | \$24

Tender veal striploin, pizzaiola sauce topped with fior di late

7. Veal saltimbocca | \$24

Tender veal topped with prosciutto, fresh sage, and red wine reduction

8. Italian braised short ribs | \$36

Italian herb marinated short ribs in a Tuscan wine broth

9. Spezzotino | \$31

Braised beef with a potato, carrot, red wine brodo

10. Slow roasted beef | \$38

Slow roasted beef loin, sliced and served with a cabernet and horse radish jus

11. Slow roasted leg of lamb | \$36

Slow roasted leg of lamb marinated with fresh rosemary and garlic and served with apinot jus and mint pesto

12. Grilled salmon filet | \$30

Grilled and roasted salmon topped with a Mediterranean salsa

13. Spigola almondine | \$30

Fresh grilled spigola filet topped with roasted almonds and a butter sage brodo

14. Oratalemone | \$30

Poached fresh European orata in a lemon garlic brodo

15. Sweet potato and kale parmigiana | \$23

Layers of roasted sweet potato and sauteed kale with cream di pistachio sauce

Sides

1. Herb roasted fingerling potatoes | \$4

2. Cast iron seared mini tri potatoes/grano padano | \$4

3. Slow roasted sweet potato/ honey and chia seed glaze | \$4

4. Saffron and pea risotto | \$8

5. Creamy Yukon gold mash potato | \$6

6. Grilled parmigiano polenta | \$6

7. Grilled wild mushroom polenta | \$8

8. Bechamel potato torta | \$10

9. Creamy sweet potato pea mash | \$9

Vegetables

1. Sautéed rapini/ olive oil and chili flakes | \$6

2. Butter and garlic sauteed caulini | \$10

3. Slow roasted wild and tame mushrooms/garlic parsley oil | \$8

4. Roasted mini bell peppers/ nduja | \$8

5. Sautéed broccolini chive olive oil/roasted pistachio | \$10

6. Herb stuffed portobello | \$12

7. Sautéed Brussel sprouts with crisp pancetta | \$10

8. Green bean and yellow bean almondine | \$10

9. Season root vegetables | \$10

(All menu items are priced per person and are subject to change. Taxes and gratuity are not included. Please note that some food & beverage menu items may require advanced ordering.)



Three-Course & Four-Course Plated Dinner Menus

Vero amore!

First Course

1. Italian antipasto | \$18

Prosciutto/sweet honey dew/ mushroom artichoke antipasto/ nduja honey crostini/ caprese skewer/ grilled marinated vegetables

2. Seafood antipasto | \$28

Marinated seafood salad/ chilled Argentinian shrimp/ grilled octopus salad

3. Veal tonnato/ crisp capers | \$26

Chilled sliced veal / creamy tuna dressing

4. Tuna tar tar/ avocado bruschetta/avocado crostini | \$28

Fresh tuna/ olive oil/ avocado heirloom bruschetta/ avocado bread crostini

5. Avocado parmigiano/ burrata/ pomodoro sauce | \$21

Lightly fried panko crusted avocado/ pomodoro sauce/ creamy burrata

6. Classic Caesar salad | \$12

Crisp romaine salad/ creamy garlic dressing/ brioche croutons/ grano padano

7. Warm beet salad/ crisp chickpea pancake | \$18

Roasted beet/ roasted red onion/ drunken goat cheese/ creamy stracciatella/ honey/ sugar roasted pistachio

8. Avocado farro salad | \$18

Arugula/ sundried tomato farro and quinoa/ cherry tomatoes/ watermelon radish/ripe avocado/ white balsamic dressing

9. Treviso fennel salad | \$18

Treviso radicchio/ shaved fennel/ port poached figs/ goat cheese/ white balsamic dressing

10. Arugula pera salad | \$16

Arugula/ cabernet poached pears/ shaved parmigiano/ sugar roasted pecans/honey balsamic dressing

11. Burrata salad | \$24

Creamy burrata/ grilled radicchio/ basil marinated heirloom tomatoes/port poached figs/ aged balsamic reduction

Soups

1. Italian wedding soup | \$13

Mini Italian meat balls/sauteed spinach/ parmigiano cheese/ chicken broth

2. Roasted sweet potato soup | \$12

Creamy sweet potato puree/ mascarpone drizzle/ brioche croutons

3. Wild mushroom soup | \$12

Wild and tame mushroom puree/ creamy goat cheese drizzle

4. Corn/ zucchini/ white bean soup | \$12

Creamy corn puree/roasted zucchini/ white navy beans

5. Roasted cauliflower/ pear soup/ brown butter | \$12

Roasted cauliflower and pear puree/ brown butter drizzle

6. Veal and barley soup | \$13

Roasted veal/ pearl barley/ rich bone marrow broth

7. Italian minestrone soup | \$12

Fresh garden vegetables/plum tomato vegetable broth

8. Classic chicken noodle soup | \$13

Heirloom carrot/ celery/ white onion/noodles/ rich chicken broth

Second Course

1. Paccheri pomodoro | \$16

Fresh paccheri pasta/pomodoro sauce/ micro grated grano padano

2. Penne vodka | \$18

Penne pasta / crisp pancetta vodka rose sauce/ micro grated grano padano

3. Ricotta spinach Rotollo | \$22

Fresh lasagna sheet stuffed with ricotta spinach and parmigiano cheese/ fresh basil pomodoro sauce

4. Pancetta pea farfalle | \$20

Fresh farfalle pasta/crisp pancetta/ sauteed green peas/ alfredo sauce

5. Rigatoni Bolognese | \$21

Fresh rigatoni pasta/veal Bolognese sauce/ micro grated grano padano

6. Veal tortellini rose | \$21

Fresh veal stuffed tortellini/ creamy rose sauce/ micro grated grano padano

7. Asiago agnolotti sundried tomato pesto | \$22

Fresh agnolotti stuffed with sundried tomato pesto/ micro grated pecorino

8. Casarecce putanesca | \$21

Fresh casarecce pasta /garlic/ anchovies/ olives/ capers/ pomodoro sauce

9. Veal fazzoletti | \$26

Fresh veal and ricotta stuffed fazzoletti / sweet potato cream sauce/ roasted pistachio



Entrées

Meat

- 1. 10 oz grilled AAA striploin | \$41**
Kosher salt/ Cabernet jus
- 2. 8 oz cast iron AAA beef tenderloin | \$46**
Cast iron seared beef tenderloin / espresso panko crust/ red wine jus
- 3. 10 oz grilled ribeye steak | \$46**
Kosher salt/ brandy peppercorn sauce
- 4. 3 hour braised short rib | \$43**
Slow braised tender beef short rib/ braising jus
- 5. Moretti lamb shank | \$41**
Slow braised Moretti beer tender lamb shank
- 6. Veal osso buco | \$41**
Veal shank slow braised in a tomato demi
- 7. Veal scallopini | \$42**
Tender veal filet cooked in a mushroom demi
- 8. Herb roasted leg of lamb | \$46**
Whole leg of lamb roast/rosemary and herb marinated
- 9. Roasted Rack of lamb | \$60**
Herb and Dijon crusted rack of lamb/ lamb bone broth jus

Poultry

- 1. Herb marinated grilled free range chicken breast | \$32**
Marinated chicken breast/grilled served with roasted chicken jus
- 2. Croissant and cranberry stuffed cornish hen | \$36**
Slow roasted Cornish hen stuffed with croissant/ herb/ cranberry/ hen and port jus
- 3. Chicken parmigiana | \$29**
Chicken parmigiana topped with pomodoro sauce and creamy fior di late
- 4. Roasted chicken involtini | \$30**
Free range chicken breast stuffed with spinach mushroom and goat cheese / served with a roasted chicken and pistachio brodo



Moretti Lamb Shank

Fish

1. Panko crusted salmon avocado bruschetta | \$32

Seared and panko crusted salmon steak/ avocado and heirloom bruschetta

2. Lemon and herb stuffed whole Spigola | \$31

Lemon and herb stuffed Spigola/ leek tied/ slow roasted/ olive oil drizzle

3. Grilled red snapper | \$31

Olive oil and kosher salt crusted red snapper filet/ drilled and served with a lemon chive beurre blanc

4. Pan seared arctic char/ beurre rouge | \$34

Kosher salt seasoned fresh arctic char/ seared and served with an heirloom tomato beurre rouge

5. Grilled Spanish octopus | \$40

Grilled seasoned octopus/ lemon,olive oil, garlic drizzle/ warm potato and crisp pancetta salad



Panko Crusted Salmon Avocado Bruschetta & Red Italian Sangria.

Accompaniments

1. Herb roasted fingerling potatoes | \$4
2. Cast iron seared mini tri potatoes/grano padano | \$4
3. Slow roasted sweet potato/ honey and chia seed glaze | \$4
4. Saffron and pea risotto | \$8
5. Creamy Yukon gold mash potato | \$6
6. Grilled parmigiano polenta | \$6
7. Grilled wild mushroom polenta | \$8
8. Bechamel potato torta | \$10
9. Creamy sweet potato pea mash | \$9

Vegetables

1. Sauteed rapini/ olive oil and chili flakes | \$6
2. Butter and garlic sauteed caulini | \$10
3. Slow roasted wild and tame mushrooms/garlic parsley oil | \$8
4. Roasted mini bell peppers/ nduja | \$8
5. Sauteed broccolini chive olive oil/roasted pistachio | \$10
6. Herb stuffed portobello | \$12
7. Sauteed Brussel sprouts with crisp pancetta | \$10
8. Green bean and yellow bean almondine | \$10
9. Season root vegetables | \$10

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Dessert Menu

Delizioso!

1. Crème brûlée / chocolate ganache/
crisp pearls | \$15
2. Ricotta cheesecake/ berry compote | \$15
3. Classic tiramisu | \$15
4. Nutella tiramisu | \$15
5. Chocolate Peanut butter cup / vanilla milk
panna cotta | \$15
6. Noce chocolate cheesecake/ white chocolate
ganache | \$15
7. Lemon meringue torta/ limoncello glaze | \$15
8. Berry and vanilla panna cotta /
Chantilly cream | \$15
9. Baci chocolate mousse/ baci brittle | \$15
10. Pistachio Parfait | \$15



Crème Brûlée



Nutella Tiramisu

motorino

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beverage, sitting and service.*

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exceptional weddings and memorable occasions.*

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71 Marycroft Ave, Woodbridge,
Ontario, Canada L4L 5Y6
O. 905-605-6686 | M. 416-368-6686
cater@motorinocucina.com
motorinoenoteca.com





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