



# That's Italian catering

416-ITALIAN (416.482.5426) · [ThatsItalian.ca](http://ThatsItalian.ca)



## CATERING

...anywhere you need it to go!

Looking to feed your colleagues at a board meeting? Is it your turn to host the next family dinner? Whatever the occasion, simply pick up the phone and let one of our catering specialists take care of every detail.

Our approach is simple: use the best ingredients, ensure there is plenty of food and have it delivered to you - fast and fresh! Flexibility is something our guests really appreciate. We can customize our food to fit any variety of budgets and dietary restrictions. It's that easy!

From drop-off catering to elaborate full-service functions complete with staff and rentals, That's Italian brings authentic Italian hospitality wherever we go.

We work closely with a variety of entertainment and décor specialists. From DJs to florists and photographers, we can assist with a reliable, full-scale production of any size.

### TO ORDER

Contact our catering specialists or order online

**416-ITALIAN** (416.482.5426)

catering@Thatsttalian.ca

**Thatsttalian.ca**

Visit us online for more information about our catering services, events and private functions at Thatsttalian.ca

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## APPETIZER PLATTERS

Sm serves 8-10 • Md serves 12-15  
Lg serves 18-20

### Grilled Vegetable Platter

Roasted red peppers, grilled eggplant, marinated mushrooms, grilled zucchini, artichokes and sundried tomatoes accompanied by assorted freshly baked rolls.

Sm 49.95 • Md 69.95 • Lg 79.95

### Antipasto Platter

Prosciutto, Genoa salami, bocconcini, provolone, roasted red peppers, grilled eggplant, marinated mushrooms, sundried tomatoes and grilled zucchini accompanied by assorted freshly baked rolls and spicy olives.

Sm 59.95 • Md 89.95 • Lg 109.95

### Crudité

An assortment of fresh, seasonal vegetables including celery, carrots, broccoli, peppers, cucumbers and cherry tomatoes. Selection may vary due to seasonal availability. Served with housemade dips.

Sm 44.95 • Md 64.95 • Lg 74.95

### Cheese Platter

A selection of soft, hard and blue cheeses served with assorted crackers and fresh, seasonal fruit.

Sm 59.95 • Md 89.95 • Lg 109.95

### Housemade Mediterranean Dips

Truffle and White-Bean; Black Olive Tapenade; Artichoke and Asiago. Served with grilled pita and herbed flatbread.

Sm 44.95 • Md 64.95 • Lg 74.95

antipasto platter

crudité

## HORS D'OEUVRES

Minimum order of 2 dozen per selection. Prices shown are per piece.

### Housemade Chicken Strips

Seasoned, breaded chicken with dip. 3

### Housemade Meatballs

Ground beef, pork and Parmigiano Reggiano meatballs with house tomato sauce. (Pork-free available) 3

### Mini Bruschetta

Garlic crostini, mozzarella, tomato, fresh basil and extra virgin olive oil. 2.50

### Mini Arancini

Mozzarella and tomato sauce; mushroom cream sauce and creamy burrata cheese. Served with house red pepper sauce. 2

### Caprese Salad Skewers

Grape tomatoes, pearl-sized bocconcini, fresh basil and balsamic drizzle. 2.50

### Parmigiana "Sliders"

Breaded veal, chicken or eggplant topped with mozzarella and house tomato sauce in a mini Italian bun. 4.50

### Mushroom Tarts

Fresh mushrooms, caramelized onions and Fontina cheese in puff pastry. 4

### Nodini

Fried dough tossed with roasted garlic butter and parmesan. Served with tomato sauce. 1.50

### Mini Italian Panini

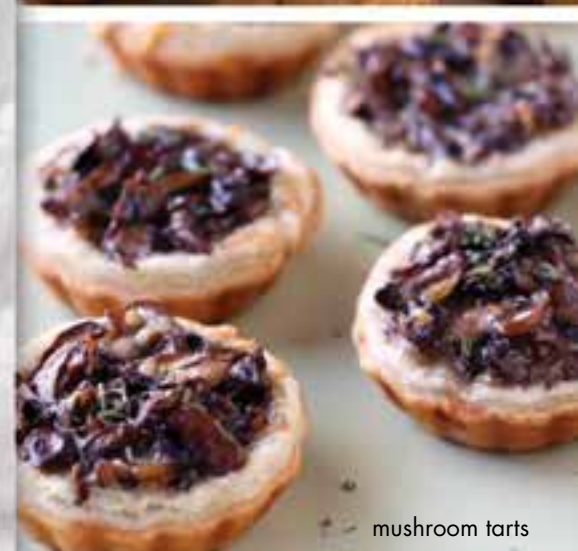
Assorted mini sandwiches including: prosciutto, bocconcini and tomato; soppressata, roasted red peppers and provolone; prosciutto cotto and emmenthal; grilled eggplant, roasted peppers, zucchini, arugula and balsamic reduction. 4.50



mini bruschetta



housemade meatballs



mushroom tarts



caprese salad skewers





caesar salad



## SANDWICHES & WRAPS

Minimum order of 10.

### Parmigiana

Choice of veal, chicken or eggplant with mozzarella and house tomato sauce on a kaiser. 9 per person

### Chicken Caesar Wrap

Chicken breast, house Caesar dressing, crisp pancetta, Parmigiano and romaine. 10 per person

### L'Italiano Sandwich

Salami, capicollo, prosciutto cotto, provolone, roasted red peppers and extra virgin olive oil on ciabatta. 9 per person

### Roasted Italian Chicken Club

Chicken breast, crisp pancetta, roasted red peppers and house pesto mayo. 9 per person

### Steak Wrap

Thinly sliced beef, caramelized onions, provolone and horseradish mayo. 10 per person

### Pesto Chicken

Grilled chicken breast, roasted red peppers, brie and house pesto mayo. 9 per person

### Tonno Wrap

Albacore tuna salad, fresh vegetables and light mayo. 10 per person

### Griglia Wrap

Grilled vegetables, fresh spinach and brie. 10 per person

### Caprese

Roasted tomatoes, mozzarella di bufala, balsamic glaze and arugula on a calabrese bun. 10 per person

### Portobello

Grilled mushroom cap, goat cheese, tomato and house garlic aioli on ciabatta. 9 per person

## CLASSIC SALADS

### Insalata Mista

Mixed greens, olives, cucumber, tomato, house olive oil and vinegar dressing.

### Caesar Salad

Romaine, freshly grated Parmigiano, oven-baked croutons and house dressing.

### Pasta Salad

Fusilli, house pesto, black olives, artichokes, cherry tomatoes and seasonal fresh vegetables.

(8-25 servings) 4.50 per person  
(26-49 servings) 4 per person  
(50+ servings) 3.50 per person

## PREMIUM SALADS

### Regina Salad

Romaine, tomato, cucumber, olives, grilled zucchini, roasted red peppers, bocconcini and house balsamic dressing.

### Insalata di Noci

Fresh spinach, goat cheese, cranberries, caramelized walnuts and house walnut dressing.

### Insalata di Funghi

Warm portobello, button and porcini mushrooms, baby arugula, balsamic vinaigrette and shaved Parmigiano Reggiano.

### Mediterranean Salad

Oven-roasted vegetables, mixed greens, feta, black olives and balsamic dressing.


### Insalata di Arugula

Baby arugula, cherry tomatoes and shaved Parmigiano Reggiano with an Italian lemon, extra virgin olive oil dressing.

(8-25 servings) 6.50 per person  
(26-49 servings) 6 per person  
(50+ servings) 5.50 per person

## BOXED LUNCH

Select any sandwich or wrap, classic salad, beverage and daily dessert served in a convenient lunch box. 17 per person • 10 person minimum

 - denotes vegetarian



## PASTA

Served with grated cheese and assorted freshly baked breads.  
*Spelt and gluten-free rice pasta is available upon request at an additional charge.  
Delivered ready-to-eat. For individual portions, please inquire for details.*

### Pomodoro

Tomato sauce, fresh basil and extra-virgin olive oil.

### Pesto

Fresh basil, pine nuts, Parmigiano and extra-virgin olive oil.

### Rosé

Cream and tomato sauce.

(8-25 servings) 6 per person • (26-49 servings) 5.50 per person • (50+ servings) 5 per person

### Alfredo

A rich cream sauce with Parmigiano.

### Vodka Sauce

Tomato sauce, cream, Grey Goose® vodka and pancetta.

### Salmone

Tomato sauce, cream and smoked salmon.

(8-25 servings) 7 per person • (26-49 servings) 6.50 per person • (50+ servings) 6 per person

### Corte D'Assisi

Hot peppers, Parmigiano, tomato sauce, extra-virgin olive oil and fresh garlic.

### Diavola

Tomato sauce, mushrooms, red peppers, onion and hot peppers.

### Bolognese

Ground beef, pork and tomato sauce.

### Regina

Tomato sauce, cream, grilled chicken, mushrooms and grilled zucchini.

### Primavera

Fresh, seasonal vegetables tossed in a roasted garlic cream sauce.

## STUFFED PASTA

Served with grated cheese and assorted freshly baked breads.  
*Delivered ready-to-eat. For individual portions, please inquire for details.*

### Ravioli Con Carne

Ground beef and mozzarella filled pasta squares with house tomato sauce.

### Agnolotti

Ricotta and spinach filled half-moon shaped pasta with rosé sauce.

(8-25 servings) 9 per person  
(26-49 servings) 8.50 per person  
(50+ servings) 8 per person

### Lasagna Tray

Ground beef, mozzarella, Parmigiano Reggiano and house tomato sauce.  
Made to order. Half Tray (9 portions) 60  
Full Tray (18 portions) 120

### Vegetable Lasagna

Mozzarella, Parmigiano Reggiano, ricotta and spinach. Made to order.  
Half Tray (9 portions) 70  
Full Tray (18 portions) 140

bolognese



chicken parmigiana

## ENTRÉES

Served with fresh, seasonal vegetables and roasted potatoes.

### Veal or Chicken Parmigiana

Breaded and topped with house tomato sauce and mozzarella. 18 per person

### Veal or Chicken Scallopini alla Marsala

Sautéed button and porcini mushrooms with Marsala wine sauce. 19 per person

### Veal or Chicken Piccata

Lemon, white wine and caper sauce. 18 per person

### Eggplant Parmigiana

Breaded eggplant, fresh basil, mozzarella and tomato sauce. 15 per person

### Sausage and Peppers

Grilled Italian sausage, sweet peppers and caramelized onions accompanied by assorted freshly baked rolls. 15 per person

### Salmone Provenzale

Pan-seared salmon topped with a cherry tomato, black olive and caper salsa. 20 per person



salmone provenzale





## PIZZA PARTY PACKAGE

Choice of any 2 artisanal pizzas plus a Caesar salad or Insalata Mista with a dessert tray and soft drinks or bottled water. 15 per person • 10 person minimum  
For additional guests, 5 person increments requested.

All pizzas are prepared with house tomato sauce and mozzarella, unless otherwise noted.

### Diavola

Cherry tomatoes, pancetta, onion and hot peppers.

### Americana

Pepperoni, mushrooms and green peppers.

### 4 Stagioni

Artichokes, mushrooms, prosciutto crudo and bocconcini.

### Bruschetta (White Pizza)

Mozzarella, tomato, garlic, extra-virgin olive oil and oregano.

### Griglia

Grilled eggplant, roasted red peppers, grilled zucchini and bocconcini.

### Margherita

Bocconcini, basil, olive oil and oregano.

### Con Patate (White Pizza)

Mozzarella, sliced potatoes, rosemary and extra-virgin olive oil.

### Cacciatore

Cacciatore sausage, onion, hot peppers and mushrooms.

### Create Your Own

Choice of 4 toppings.

## PASTA PARTY PACKAGE

Choice of any 2 pasta dishes plus a Caesar salad or Insalata Mista with a dessert tray and soft drinks or bottled water. Served with grated cheese and assorted freshly baked breads. 10 person minimum.  
(10-25 servings) 20 per person  
(26-49 servings) 19 per person  
(50+ servings) 18 per person

### Pomodoro

Tomato sauce, fresh basil and extra-virgin olive oil.

### Pesto

Fresh basil, pine nuts, Parmigiano and extra-virgin olive oil.

### Corte D'Assisi

Hot peppers, Parmigiano, tomato sauce, extra-virgin olive oil and fresh garlic.

### Alfredo

A rich cream sauce with Parmigiano.

### Rosé

Cream and tomato sauce.

### Bolognese

Ground beef, pork and tomato sauce.

### Diavola

Tomato sauce, mushrooms, red peppers, onion and hot peppers.

### Vodka Sauce

Tomato sauce, cream, Grey Goose® vodka and pancetta.

### Salmone

Tomato sauce, cream and smoked salmon.

### Regina

Tomato sauce, cream, grilled chicken, mushrooms and grilled zucchini.

### Primavera

Fresh, seasonal vegetables tossed in a roasted garlic cream sauce.

## ITALIAN BANQUET PACKAGE

Choice of any main course plus any pasta and a Caesar salad or Insalata Mista with a dessert tray and soft drinks or bottled water. Served with fresh, seasonal vegetables, roasted potatoes, grated cheese and assorted freshly baked breads. 10 person minimum.  
(10-25 servings) 27 per person  
(26-49 servings) 26 per person  
(50+ servings) 25 per person

### Veal or Chicken Parmigiana

Breaded and topped with house tomato sauce and mozzarella.

### Veal or Chicken Scallopini alla Marsala

Sautéed button and porcini mushrooms with Marsala wine sauce.

### Veal or Chicken Piccata

Creamy lemon and caper sauce.

### Eggplant Parmigiana

Crispy, breaded eggplant with fresh basil, mozzarella and tomato sauce.

### Sausage and Peppers

Grilled Italian sausage, sweet peppers and caramelized onions accompanied by assorted freshly baked rolls.







Sicilian cannoli



dulce de leche cheesecake

## SWEET TREATS

We offer gluten-friendly, dairy-free and nut-free desserts, please inquire for details. *Specialty cakes are available upon request.*

### Seasonal Fruit

An assortment of fresh, seasonal fruits and berries. Selection may vary based on availability.

(8-25 servings) 4.50 per person

(26-49 servings) 4 per person

(50+ servings) 3.50 per person

### Gourmet Cookies

Assorted freshly baked cookies.  
1.50 each

### Macarons

Espresso, pistachio or salted butter caramel. (8-25 pieces) 2.75 each

(26-49 pieces) 2.50 each

(50+ pieces) 2.25 each

### Mini Italian Pastries

Sicilian cannoli, fresh fruit tarts and mini cakes. (1 1/2 pieces each)

(8-25 servings) 4.50 per person

(26-49 servings) 4 per person

(50+ servings) 3.50 per person

### Mini Cupcakes

Chocolate blackout, vanilla bean or red velvet. 2.50 each

### Red Velvet Cake

Cream cheese icing. 7 per portion

### Godiva® Double Chocolate Cheesecake

Baked with milk chocolate, topped with chocolate mousse, chocolate ganache and chocolate whipped cream.

8 per portion

### Dulce de Leche Cheesecake

Caramel cheesecake, caramel mousse and caramel swirls on a vanilla crust.

7 per portion

### Vanilla Bean Cheesecake

Layers of vanilla cheesecake, vanilla white chocolate mousse and whipped cream on a vanilla cookie crumb crust.

7 per portion

### Italian Cream Torte

Vanilla cake filled with an Italian mascarpone mousse with a hint of lemon and a buttery streusel topping.

7 per portion

## PRIVATE FUNCTIONS

That's Italian believes that the most important part of any event is the guest. As the host, our job is to focus on our guests. Let our event specialists worry about all the details.

Our Woodbridge location features two great rooms. Our main room can seat up to 65 guests comfortably and our private room can accommodate up to 35. Our Richmond Hill location can accommodate up to 24. Both locations offer plenty of FREE parking options.

We offer several popular complete menus as well as the option to customize your own to suit various tastes and budgets. Special dietary restrictions can be easily accommodated.

## BUSINESS EVENTS

Looking for an off-site location to hold a meeting, training session, client presentation or any other business event?

That's Italian will provide your guests the warm, gracious hospitality that we're known for. Your dedicated Hospitality Specialist can arrange your A/V requirements, special decor and any entertainment needs you may have.

Our Hospitality Specialists will work with you to make sure everything runs smoothly and on time.







## BUONO POINTS LOYALTY PROGRAM

Our guests are the most important part of our business. As a way of saying "Thank You", we've created our **BUONO POINTS** loyalty program filled with amazing rewards and special offers. Membership is always FREE and once you've signed up, we'll send you a BONUS reward just for getting started.

### How It Works

Use your **BUONO POINTS** card every time you order or visit That's Italian and earn one reward point for every dollar you spend. If you forget your card, simply provide us with the phone number associated with your account. Share your card with family members to reach your awards even quicker!

### What Do You Get?

For every 200 points earned, you'll receive a \$10 voucher to redeem on your next order. There is no reward limit. The more you eat, the more you earn. Plus, you'll have exclusive access to upcoming members-only events, you'll receive special promotions on your birthday and anniversary, and we're always adding new prizes!

To view your account activity visit [www.MyRepeatRewards.com](http://www.MyRepeatRewards.com)

## PLATINUM REWARDS

It's so simple! To begin earning your **PLATINUM REWARDS** certificates, just fill out your member profile. Every time you use your membership card at That's Italian Ristorante, we will automatically track your purchases and assign points to your account. For every 1000 points earned, you'll receive a certificate to redeem for gift cards, movie passes, pre-paid Visa® cards and food vouchers. You'll get access to **PLATINUM** members-only events and special deals from our partner stores. There is no limit - go ahead, reward yourself!

## DOWNLOAD OUR APP TODAY!

Sign up for the **BUONO POINTS LOYALTY PROGRAM** directly from your mobile device.

Don't miss out on exclusive offers, download our FREE app now!

Download on the  
 **App Store**



GET IT ON  
 **Google play**



## FAQ & POLICIES

### TO ORDER

- Orders can be placed directly with a catering specialist by phone or email at: 416-ITALIAN (416.482.5426) or [catering@ThatstItalian.ca](mailto:catering@ThatstItalian.ca)
- Should you contact us after business hours, a catering specialist will return your call to confirm your order on the following business day.

### ORDERING POLICY

- Orders must be placed at least 24 hours in advance.
- Taxes and delivery charges apply.
- To guarantee delivery of your order, please place your order prior to 3:30pm on the previous business day.

### MINIMUM ORDER

- Our minimum order is \$100 before taxes and delivery.

### DELIVERY

- We deliver within the Greater Toronto Area.
- Your catering specialist will provide you with a detailed quote including the delivery fee.

### CANCELLATION POLICY

- Orders may be cancelled with a minimum of 24 hours notice, otherwise subject to 100% charge.
- Orders over \$500 require a minimum of 48 hours notice, otherwise subject to 100% charge.
- Cancellations must be received in writing.
- Upon cancellation, you will receive a cancellation email for your records.

### SERVICE

- All of our menu items are served in signature eco-friendly disposable platters.
- Disposable serving pieces (eco-friendly disposable serving utensils, paper plates, napkins and plastic cutlery) are included, where applicable.
- Please advise your catering specialist of any dietary or allergy restrictions.

### TAXES

- Prices shown in our brochure do not include applicable taxes.

### PAYMENT METHODS

- We accept corporate cheques, Visa®, MasterCard® and American Express®.
- Corporate Accounts can be arranged with approved credit, please inquire for details.

**Although we strive for accuracy in both copy and illustration, some items may not be received exactly as pictured or described in our brochure. We reserve the right to correct any errors. Prices and menu items are subject to change without notice. Items may vary due to seasonal availability.**





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