



Menu

POPULAR MEAL PACKAGES

minimum order of 12

MEAT OR RICOTTA AND SPINACH LASAGNA

23.99

Choice of Caesar salad or green salad + Garlic bread & Fresh fruit and dessert

PENNE

18.99

in a Bolognese sauce or a Tomato basil sauce Choice of Caesar salad or mixed greens + Garlic bread & Fresh fruit and dessert

ASSORTED DELI MEAT OR VEGETARIAN SANDWICHES

21.99

on assorted artisan bread + Bean salad or Pasta salad & Fresh fruit and dessert

MISTO LUNCH BOX TO-GO

16.99/bx

A complete meal in a box, with a panini, a salad, biscotti, beverage

Choose a salad: garden; Caesar; pasta; or bean

Choose an Italian soda or bottled water

\$1.00 extra for a gluten-free biscotti

*** listed prices are subject to change following market costs

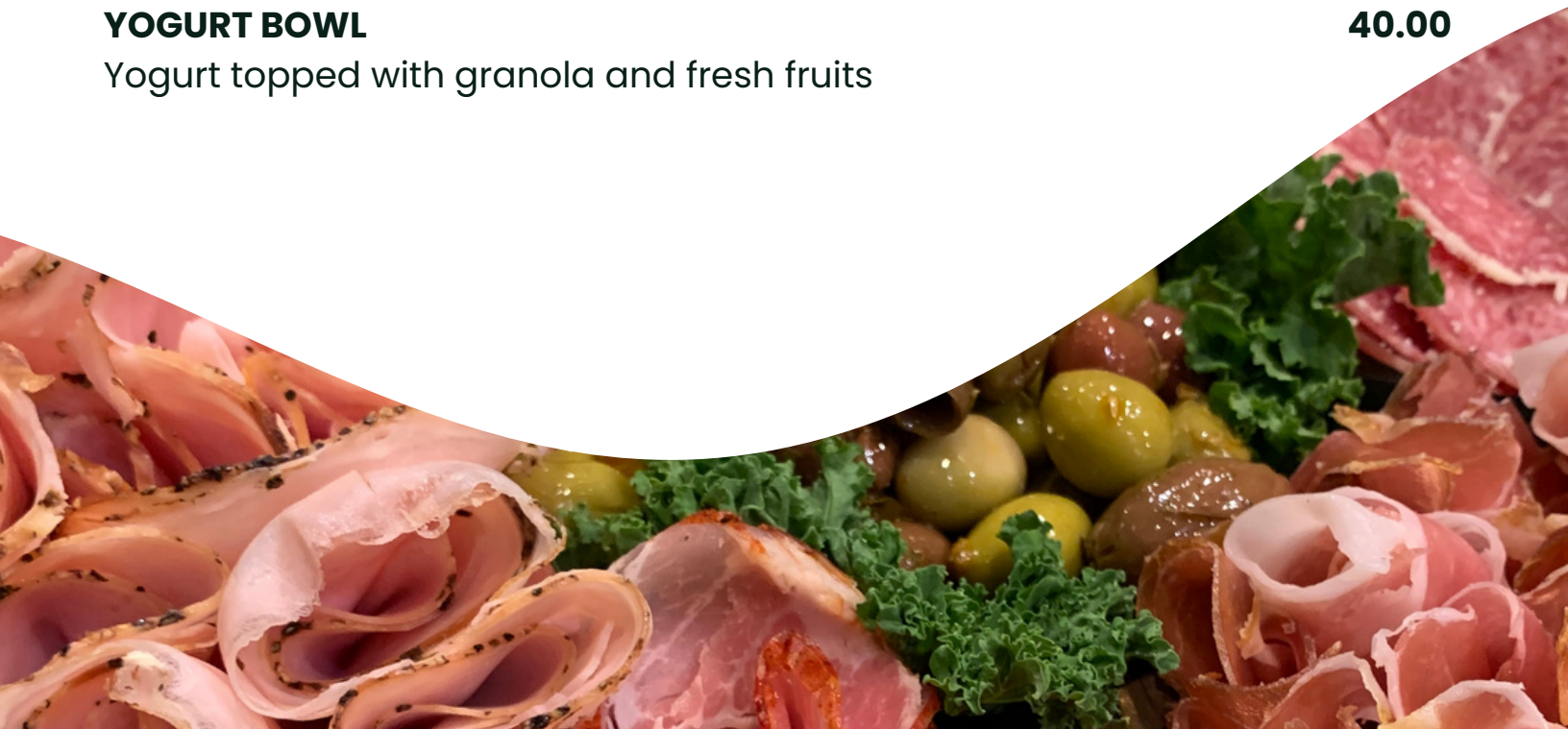


Menu

BREAKFAST PLATTERS

All platters serve 12 to 15 people

ITALIAN BREAKFAST PLATTER	75.00
Assorted Italian pastries garnished with seasonal fresh fruit.	
GREAT CANADIAN BREAKFAST PLATTER	75.00
Assorted muffins, croissants, and bagels served with cream cheese and jams	
FRESH FRUIT PLATTER	75.00
Assorted seasonal fruit.	
SMOKED SALMON PLATTER	85.00
Smoked salmon served with cream cheese, crostini bread, capers, and lemon	
SAVORY PLATTER	75.00
A variety of mini quiche, breakfast deli meats, and mild cheeses	
YOGURT BOWL	40.00
Yogurt topped with granola and fresh fruits	





Menu

BREADS AND PIZZA

All platters serve 12-15 people

FOCACCIA

Fluffy, flat olive oil bread with herbs

30.00

PIZZA

Thick crust pizza with your choice of toppings

40.00

BRUSCHETTA

Seasoned diced tomatoes, fresh herbs, and olive oil on a crostini

30.00



Menu

CANAPES

Priced by the dozen | Minimum of two dozen per selection

CAPRESE	35.00
Bocconcini, tomato, and fresh basil skewers with an extra virgin oil dip	
ANTIPASTO	22.00
Assorted salami, cheese, sun-dried tomatoes, and olives	
PESTO SHRIMP	35.00
Grilled shrimp on a skewer with an in-house made pesto dip	
PROSCIUTTO AND MELON	25.00
Prosciutto wrapped around fresh cantaloupe on a skewer	
SMOKED SALMON	35.00
Smoked salmon, roasted mushrooms and brie, on a crostini	
ROASTED VEGETABLES & GOAT CHEESE ON FOCACCIA	30.00
PORCHETTA	25.00
With caramelized onions and chimichurri on a crostini	

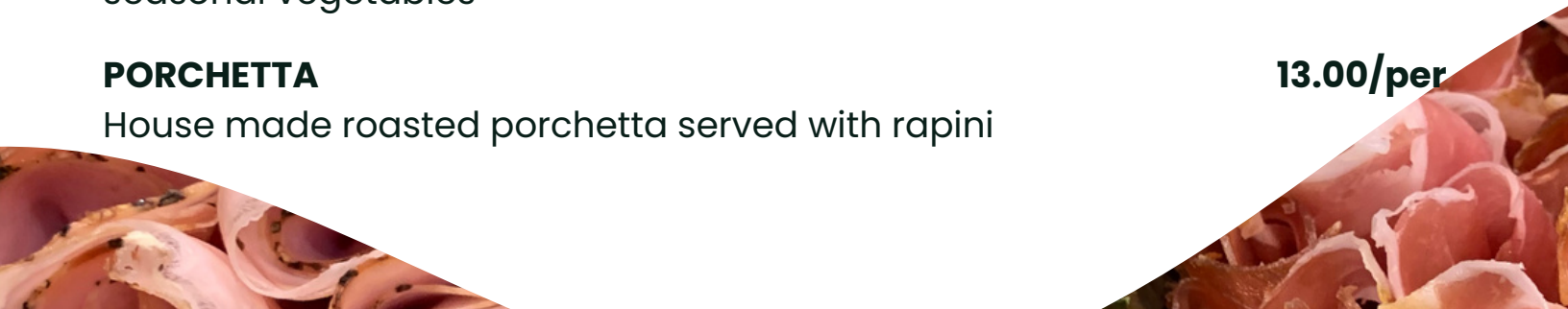




Menu

ITALIAN CLASSICS

LASAGNA WITH MEAT, OR VEGETABLE ~ Serves 6 to 8 people	45.99
LASAGNA WITH MEAT, OR VEGETARIAN, PARTY SIZE Serves 15-18 people	85.99
MANICOTTI (pasta stuffed with spinach and ricotta cheese) ~ Serves 6 to 8 people	45.99
CANNELLONI (pasta stuffed with ground pork, veal, beef) ~ Serves 6 to 8 people	45.99
EGGPLANT PARMIGIANA Eggplant, lightly breaded, layered with tomato sauce, mozzarella, and Parmigiano cheese Serves ~ 6 to 8 people	45.99
VEAL OR CHICKEN PARMIGIANA Tender veal or chicken cutlet, lightly breaded topped with tomato basil sauce and mozzarella	14.00/per
SAUSAGE PEPERONATA House-made sausage (mild or spicy) tossed with marinated sweet peppers and tomato sauce	12.00/per
ARANCINI Sicilian rice balls filled with meat, Parmigiano, mozzarella cheese and vegetables	4.50/per
CHICKEN CACCIATORE Grilled chicken breast in a roasted cherry tomato sauce served with seasonal vegetables	14.00/per
PORCHETTA House made roasted porchetta served with rapini	13.00/per





Menu

ITALIAN CLASSICS

TRADITIONAL ITALIAN PANINIS ~ Serves 10 to 12 people **79.00**
Assortment of our popular deli meats made on cirioli buns
Eggplant, hot peppersm mayonnaise and mustard on the side

FOCACCIA PANINIS ~ Serves 10 to 12 people **80.00**
Assortment of our popular deli meats made on focaccia
Eggplant, hot peppers mayonnaise and mustard on the side

WRAPS ~ Serves 10 to 12 people **70.00**
Assortment of our popular deli meats made on wraps

LARGE MARINATED VEGETABLE ANTIPASTO PLATTER **75.00**
Serves 12 to 15 people ~Assortment of olives and marinated vegetables
including mushrooms, artichokes, eggplant, and pickles

LARGE CANADIAN CHEESE PLATTER **80.00**
serves 12 to 15 people ~ Selection of Canadian cheeses, cubed and sliced
with crackers garnished with olives

LARGE INTERNATIONAL CHEESE PLATTER **90.00**
Serves 12-15 people ~ Selection of fine cheeses from around the world with
crackers garnished with olives





Menu

FAMOUS MISTO PLATTERS

LARGE FORMAGGI D'ITALIA PLATTER	100.00
Serves 10 to 15 people ~ Wedges of Parmigiano Reggiano, Piave Pecorino, Crotonese, Siciliano pepato and much more of our great Italian Cheeses	
LARGE TRADITIONAL CANADIAN DELI MEAT PLATTER	75.00
Assorted Canadian deli meats garnished with olives	
LARGE ITALIAN DELI MEAT PLATTER	90.00
Prosciutto, Genoa salami, Capicollo, Mortadella and Italian ham garnished with olives	
LARGE MIXED MEATS AND CHEESE PLATTER	80.00
PROSCIUTTO AND BROCONCINI PLATTER	85.00
Thinly sliced prosciutto with fresh Bocconcini cheese garnished with olives	
SMOKED SALMON PLATTER	90.00
Smoked salmon, capers, lemon, served with cream cheese and mini bread slices	
PROSCIUTTO AND MELONE PLATTER	85.00
Thinly sliced prosciutto with cantaloupe and Italian breadsticks	
VEGETABLES AND DIP	70.00
Assortment of fresh vegetables served with dip	





Menu

SALADS

Minimum order of 8 people

GARDEN SALAD

5.00/per

Assorted greens and garden vegetables with our in-house made balsamic vinaigrette

CAESAR SALAD

5.00/per

Romaine, croutons, Pancetta and Parmigiano with our in-house made creamy dressing

GREEK SALAD

5.00/per

Romaine, tomatoes, peppers, olives, red onions, feta cheese and herbs

TRICOLOUR FUSILLI PASTA SALAD

5.00/per

Pasta tossed in extra virgin olive oil, onions, red peppers and a touch of mayonnaise

QUINOA SALAD

5.00/per

Ancient grain tossed with cranberries, almonds and cucumber

ORZO SALAD

5.00/per

Orzo pasta, cherry tomatoes, cucumber, parsley with feta cheese in a tangy Italian dressing

BEAN SALAD

5.00/per

Six Bean Salad with kale, sweet red peppers, onions, red wine vinegar and extra virgin olive oil red wine vinaigrette



Menu

PREMIUM SALADS

minimum order of 8 per selection

TRICOLOUR CHEESE STUFFED TORTELLINI

6.00/per

Cheese tortellini tossed with fruilano cheese, sun-dried tomatoes, in a basil pesto dressing

CAPRESE

6.00/per

Bocconcini cheese, cherry tomatoes, fresh basil, extra virgin olive oil and balsamic vinaigrette

ARUGULA AND PROSCIUITTO

6.00/per

Arugula, crispy prosciutto, shaved Parmigiano cheese, cherry tomatoes with a lemon dressing

ANTIPASTO SALAD

6.00/per

Cauliflower, Genoa Salami, artichoke hearts, sun-dried tomatoes, Fruiliano cheese, white wine, garlic, oil and lemon dressing

BROCCOLI SALAD

6.00/per

Broccoli florets mixed with toasted almonds, cranberries, Swiss cheese in a light creamy dressing.



Menu

DESSERTS

ASSORTED ITALIAN PASTRY AND FRUIT PLATTER serves 12-15	75.00
SEASONAL FRUIT PLATTER serves 12-15	75.00
ASSORTED ITALIAN COOKIE PLATTER serves 12-15	30.00
TIRAMISU CAKE A creamy dessert of espresso soaked ladyfingers topped with a lightly sweetened rich mascarpone cream ~ serves 6-8	40.00
SICILIAN CANNOLIS Italian pastry shells with a sweet creamy ricotta filling	2.50/ea (sm) 3.50/ea (lg)
ASSORTED ITALIAN PASTRIES	3.50/ea
ITALIAN BISCOTTI Soft and nutty with a touch of chocolate	3.50/ea





Menu

BEVERAGES

SOFT DRINKS	1.79
JUICE	1.60
ITALIAN SOFT DRINKS	2.50
ITALIAN WATER	2.50
COFFEE SERVICE	3.50
TEA SERVICE	3.50





Menu

CHARCUTERIE BOARDS

CUSTOM MADE FOR ANY OCCASION

Please feel free to email or call us for more details:

613-798-9367

mistofinefood@live.ca

