



Private Event Party Package

*421 Brant Street
Burlington, Ontario
L7R 2G3
905-634-7421
Catering@lacosta.ca*





Dear Valued Guest

La Costa Nuova is Burlington's premier casual fine dining restaurant. We offer a warm and inviting dining room and excellent service. Our private dining rooms are available, whether you are an intimate group of six or a boisterous group of eighty; we have the space for you.

The Big Tomato is a modern renaissance of approachable and affordable Italian-American cuisine. Using only the freshest and finest seasonal ingredients our chefs create traditional and innovative food that makes you feel you are right at home.

Our philosophy is simple: we guarantee that all your needs will be met... everything from top quality food, prompt and attentive service, affordability, and flexibility. Our chefs will custom design any menu to suit your needs

We thank-you for your consideration and we hope that we will be hearing from you very soon, so we can start planning your private event.

Yours truly,

Michael Hassard





“BIAGIO” MENU

RECEPTION

Antipasto (served platter style)

ANTIPASTI

INSALATA CAPRESE

Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, black olives and oregano

~~OR~~

INSALATA FUNGHI

Baby spinach, prosciutto, cremini mushrooms, deep fried goat cheese and balsamic vinaigrette

~~OR~~

POLIPO

Slow braised baby octopus lightly fried with lemon pepper semolina crust with smoked jalapeño aioli and charred lemon

~~OR~~

ZUPPA DEL GIORNO

Chef's feature soup

SECONDI

RISOTTO

Roasted chicken supreme with wild exotic mushrooms & Parmigiano Reggiano risotto and white truffle oil

~~OR~~

FRUTTI di MARE

Crispy skinned Atlantic salmon crusted with Parmigiano Reggiano and basil pesto with lyonnaise potatoes and Roma tomato relish

~~OR~~

FILETTO al PORTO

“Certified Angus” Beef tenderloin with grilled balsamic red onions, garlic mashed potatoes and port mushroom demi

DOLCE

Italian style tiramisù with lady finger, real whipped cream and strawberry

~~OR~~

Triple layer chocolate cake with strawberry and real whipped cream

52.95per person

BOOK A LUNCH PARTY AND RECEIVE 15% OFF ANY ONE OF OUR SET MENUS
(Party of 15 or more people)



“LA COSTA” MENU

RECEPTION

Roma tomato mini bocconcini bruschetta

ANTIPASTI

INSALATA VERDE

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CESARINA TRADIZIONALE

Crisp romaine lettuce, house made Caesar dressing, croutons, pancetta and Parmigiano Reggiano

~~OR~~

ZUPPA DEL GIORNO

Chef's feature soup

SECONDI

POLLO alla BALSAMICO

Pan roasted chicken supreme charred with balsamic vinaigrette with roasted baby potatoes and smoked tomato broth

~~OR~~

CAPASANTA e RAVIOLI

Lobster stuffed handmade ravioli with seared sea scallops, goat cheese tomato cream sauce and baby spinach

~~OR~~

BISTECCA

“Certified Angus” 10oz. striploin with garlic mashed potatoes and mushroom merlot demi

DOLCE

Vanilla Italian style cheesecake with strawberry compote and fresh Whipped cream

39.95per person

OUR CHEFS ARE CAPABLE OF CREATING ANY MENU THAT SUITS YOUR NEEDS, WANTS, AND BUDGET



“MANCINI” MENU

RECEPTION

Roma tomato mini bocconcini bruschetta

ANTIPASTI

INSALATA VERDE

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CESARINA TRADIZIONALE

Crisp romaine lettuce, house made Caesar dressing, croutons, pancetta and Parmigiano Reggiano

SECONDI

POLLO POSITANO

Pan seared chicken supreme with roasted potatoes finished with black olive, plum tomato wine sauce with feta

~~OR~~

GNOCCHI GORGONZOLA

Ricotta gnocchi with imported gorgonzola, sweet bell peppers, baby spinach, and lemon cream reduction

~~OR~~

SALMONE

Crispy skinned Atlantic salmon with baby red skinned potatoes, finished with citrus shallot butter and crispy leeks

DOLCE

Italian style tiramisù with lady finger, real whipped cream and strawberry

33.95per person

PASTA COURSE OPTIONS

ADD PENNE COURSE 4.00 PER PERSON

ADD CANNELONI COURSE 5.95 PER PERSON

ADD RISOTTO COURSE 6.95 PER PERSON

Add any one of the above to any set menu to create another course



“PELEGRINO” MENU

APPETIZER

HOUSE SALAD

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano & Parmigiano Reggiano

~~OR~~

CEASER SALAD

Crisp romaine lettuce, house made Caesar dressing, croutons, pancetta and Parmigiano Reggiano

ENTREE

FETTUCCINI CARBONARA

Roasted scallops, charred onions, wild mushrooms, and garlic tossed with fettuccini and cream

~~OR~~

ATLANTIC SALMON

Crispy skinned Atlantic salmon on garlic mashed potatoes with market vegetables and prosciutto leek butter

~~OR~~

CHICKEN SUPREME

Pan seared chicken supreme on red skinned mashed potatoes and market vegetables, finished with citrus dilled olive cream reduction

DESSERT

Italian style cheese cake with berry coulis and real whipped cream

27.95 Per person

OUR CHEFS ARE CAPABLE OF CREATING ANY MENU THAT SUITS YOUR NEEDS, WANTS, AND BUDGET

BOOK A LUNCH PARTY (WITH ANY OF THESE GROUP MENUS) OF 15 OR MORE PEOPLE AND RECEIVE 15% OFF THE FOOD BILL



“BIG TOMATO” MENU

RECEPTION

Roma tomato mini bocconcini bruschetta

APPETIZER

HOUSE SALAD

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CEASER SALAD

Crisp romaine lettuce, house made Caesar dressing, croutons, pancetta and Parmigiano Reggiano

ENTREE

CHICKEN GORGONZOLA

Roasted chicken supreme on herb roasted red skinned potatoes and market vegetables, finished with imported gorgonzola cream reduction

~~OR~~

SALMON PICATTA

Crispy skinned Atlantic salmon on herb roasted red skinned potatoes, buttered vegetables and lemon, caper, shallot cream sauce

~~OR~~

VEAL MARSALA

Provini Veal lightly breaded and pan fried on herb roasted red skinned potatoes, market vegetables and wild mushroom Marsala sauce

23.95 Per person

DESSERT OPTIONS

ADD TIRAMISU 4.45 PER PERSON

ADD CHEESECAKE 5.95 PER PERSON

ADD DECADENT CHOCOLATE CAKE 6.45 PER PERSON



“CAPRICE” MENU

APPETIZER

HOUSE SALAD

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CEASER SALAD

Crisp romaine lettuce, house made Caesar dressing, croutons, pancetta, and Parmigiano Reggiano

ENTREE

PENNE BOLOGNESE

House made veal, pork, and beef meat sauce tossed with penne pasta and finished with Parmigiano Reggiano

~~OR~~

CHICKEN SUPREME

Grilled chicken breast on roasted potatoes and asparagus finished with caramelized onion tomato ragout

~~OR~~

MARGHERITA

Our signature 1/2 margherita pizza with house made pizza sauce, mozzarella, house made meatballs and fresh basil

DESSERT

Italian style tiramisu with lady finger, real whipped cream and strawberry

19.95 Per person

RECEPTION OPTIONS

ADD BRUSHETTA 3.45 PER PERSON

ADD ANTIPASTO 4.95 PER PERSON

ADD GARLIC BREAD 2.95 PER PERSON



HORS D'OEUVRES MENU

COLD STATIONARY PLATTERS

MINIMUM 10PPL

Italian Antipasto A selection of Italian meats served with fresh mozzarella, marinated olives, pickled peppers, grilled vegetable salad, and balsamic tomatoes **\$6 per person**

Imported Cheese French cow's milk brie, herbed goat cheese, Parmigianino Reggiano and Gorgonzola served with strawberries, grapes and an assortment of crackers **\$7 per person**

Garden Vegetable Platter Sweet peppers, broccoli, cauliflower, carrots, celery, cherry tomatoes, spring onions and radishes with roasted jalapeño ranch **\$4 per person**

Smoked Salmon Platter Capers, red onion, chopped egg and horseradish cream cheese, and lemon **\$6 per person**

Classic Fruit Display An assortment of seasonal fresh fruit and berries **\$5per person**

HORS D'OEUVRES BY THE DOZEN

MINIMUM TWO DOZEN EACH ITEM

Beef Tenderloin Carpaccio with gorgonzola and red onion on grilled baguette **\$26 per dozen**

Smoked Bacon Wrapped Shrimp served martini style with horse radish aioli **\$32 per dozen**

Wild Mushroom Brushetta with roma tomatoes, balsamic, Parmigiano and crostini **\$22 per dozen**

Smoked Salmon Asparagus with fried caper berries and citrus Mascarpone **\$26 per dozen**

Italian Meatball house made with tomato ragout and fresh basil **\$22 per dozen**

Caprese Satays with bocconcini, black olive, grape tomato and fresh basil **\$22 per dozen**

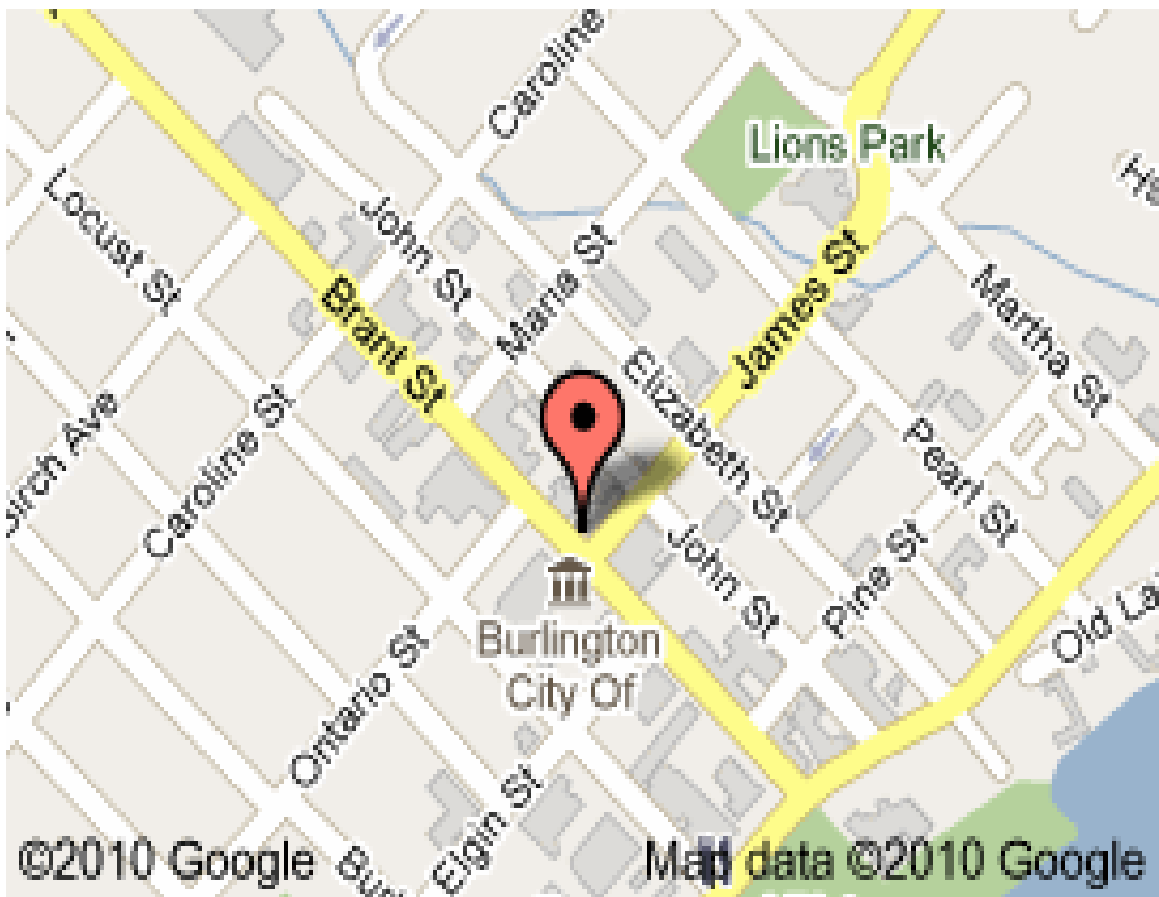
Chicken Tenderloin Skewers with smoked jalapeño aioli **\$24 per dozen**

Italian Phylo stuffed with feta and spinach with oregano dipping sauce **\$22 per dozen**

Smoked Salmon Potato Pancakes with lemon crème fraiche, capers and red onion **\$26 per dozen**

Mini Eggplant Parmigiano baked with tomato sauce and mozzarella **\$20 per dozen**

WE CAN PROVIDE AN HORS D'OEUVRES PARTY FOR ANY BUDGET, PLEASE CONTACT MICHAEL HASSARD AT 905-634-7421 OR AT CATERING@LACOSTA.CA IF YOU WOULD LIKE HIM TO PUT A MENU TOGETHER FOR YOU



**Parking Available @ The Corner of John Street
and James Street**



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